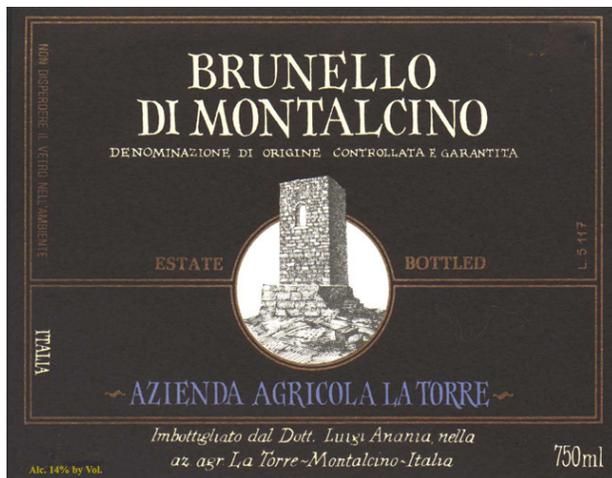


La Torre



Brunello di Montalcino Riserva



At a Glance:

- **Appellation:** DOCG Brunello di Montalcino
- **Uvaggio:** Sangiovese Grosso (100%)
- **Average Annual Production:** c. 14,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing parcels surrounding the village of Montalcino, near Sant'Angelo in Colle
- **Soil Types and Compositions:** Poor, rocky soils from the Eocene period with Pietraserena (grey sandstone), Galestro (rocky schist), and limestone subsoils
- **Vine Age, Training, and Density:** Planted from 1974 to 1999 at 2,200 to 4,000 vines/ha and trained in Cordon de Royat.
- **Average Yields:** 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid September

In The Cellar:

- **Fermentation:** After sorting, destemming, and crushing, wine ferments spontaneously in stainless-steel tanks and oak tini. Cuvaison lasts c. 20 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** c. 6 months
- **Malolactic Fermentation:** Occurs spontaneously after alcoholic fermentation
- **Élevage:** 50 months in 39-hl neutral, Slavonian-oak botti, with 17% of the crop spending 12 months in neutral barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest and at bottling, with c. 20 mg/l free sulfur on release.

In The Glass:

La Torre's Riserva is simply a selection based upon Luigi's continual tasting amongst the various lots of Brunello to determine whether, there is something therein that will stand on its own as capable of making a statement distinct and more complex than the overall Brunello blend. So, there is not a systematic isolation of a particular vineyard site nor must the vines be of a particular age. The wine, when made, is spectacular after years (or decades!) of bottle age.