

Producer:

 [La Torre](#)

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From:

[Italy](#), [Tuscany](#), [Brunello di Montalcino](#)

Color:

 Red

Maturity:

Young

Type:

Table

Sweetness:

Dry

Variety:

[Sangiovese](#)

RP Cellar

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 Print note

2016 La Torre • Brunello di Montalcino

2016

f

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Rating

95

Release Price

\$65

Drink Date

2023 - 2043

Reviewed by

 [Monica Lerner](#)

Issue Date

30th Nov 2020

Source

[End of November 2020, The Wine Advocate](#)

Each year I enjoy a special fascination with the wines made by La Torre di Luigi Anania. That's because they always promise purity and tradition. From a terrific vintage, the 2016 Brunello di Montalcino is a finely textured and smooth expression with plenty of wild berry, blue flower, cola and crushed stone. What I get most, however, is dried tobacco leaf like what you would smell at a tobacco-curing facility. These are classic Sangiovese aromas, and they are displayed with clean and confident intensity. The tannins are soft, and for that reason you can approach this wine in the medium term, or wait to age it longer. Production is 13,000 bottles.

La Torre is gradually changing out some of its older bottle, and the 2016 Brunello di Montalcino (reviewed here) is set to be the estate's first certified organic wine when it is officially released in January 2021. La Torre is located in a hidden, secret little spot of paradise near Sant'Angelo in Colle on the southern side of the appellation.