Producer:

Q La Torre (8

More wines from this producer

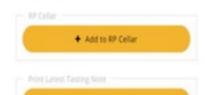
From:

Italy, Tuscany, Brunello di Montalcino

Color: Maturity: • Red Young

Type: Sweetness: Table Dry

Variety: Sangiovese



A Print note

2016 La Torre • Brunello di Montalcino





WA Tasting Notes (1) Other Tasting Notes (0) My Tasting Notes | End It Online

Rating	Release Price	Drink Date
95	\$65	2023 - 2043
Reviewed by	Each year I enjoy a special fascination with the wines made by La Torre di Luigi Anania.	
₱ Monica Larmer	That's because they alway 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,	
Issue Date	blue flower, cola and crushed stone. What I get most, however, is dried tobacco leaf like	
30th Nov 2020	what you would smell at a tobacco-curing facility. These are classic Sangiovese aromas, and	
Source		nd 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. Producti	
End of November 2020. The Wine Advocate	is 13,000 bottles.	
	La Torre is gradually changing out some of its older botte, and the 2016 Brunello di Mantalcino (reviewed here) is set to be	
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La Torre is gradually changing out some of its older botte, and the 2016 Brunello di Mantalcino (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 Sont Angelo in Colle on the southern side of the appellation.