



Il Torrione Passito de Sagrantino 2016

This Passito de Sagrantino can actually be compared to the better Amarone. Dried grapes are used to make a slightly sweet version of the Sagrantino. Particularly intense & complex wine that will do well with both chocolate and a more robust game stew.

Here we find in the aromas mainly dried fruit and blackberry compote. Supplemented with chocolate, cigar box and a fine spiciness.

23.97 €

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| Winery | Il Torrione |
| Country - Region | Italy, Umbria, Montefalco |
| Winestyle | Sweet |
| Grape Variety | Sagrantino |
| Viticulture | Conversion Bio |
| Winemaking | Hand picking, spontaneous fermentation |
| Maturation | 12 months barrel maturation, 5 years bottle maturation |
| Drinking window | 2024-2030 |
| Gastronomy | Chocolate, cheeses, stews, game |
| Volume (cl.) | 37.5 |
| Alcohol percentage | 13.5 |