



Il Torrione Umbria Trebbiano Spoletino 2025

With this inaugural white wine from the Il Torrione cellars, Jan & Bert demonstrate their absolute commitment to excellence. No effort was spared in producing a truly premium wine: low vineyard yields, hand-harvesting, and a rigorous selection of grapes, followed by spontaneous fermentation. The wine was then aged for six months in stainless steel tanks to allow the fruit and terroir to shine through, purposefully avoiding a "heavy layer of makeup."

Trebbiano Spoletino should not be confused with the more common, lower-quality Trebbiano Toscana. In the early 2000s, this Umbrian variety was nearly extinct, making it a rare privilege to taste a wine crafted from such mature vines.

Expect a complex and intense wine with aromas of white blossoms, stone fruit, and subtle citrus. On the palate, it is full-bodied, intricate, and voluptuous.

19.79 €

Winery	Il Torrione
Country - Region	Italy, Umbria, Montefalco
Winestyle	White: complex & full bodied
Grape Variety	Trebbiano Spoletino
Viticulture	Conversion Bio
Winemaking	Hand picking, spontaneous fermentation
Maturation	6 months in stainless steel
Drinking window	2024-2028
Gastronomy	An ideal companion for all kinds of fish dishes, whether grilled or served with savory sauces. It also pairs beautifully with poultry and other white meats.
Volume (cl.)	75.0



Alcohol percentage	13.5
-----------------------	------