



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 €

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