



TRASANTO

Toscana IGT Passito

Trasanto comes from our best Sangiovese grapes from clay rich and silt-sandy fresh soils, and rich in minerals. Amber in color with golden hues, it is made in the traditional way drying the grapes on mats for at least 90 days. Persistent and intense, it expresses a warm and enveloping flavor. A Passito di Toscana that intensely reminds the characters of its father land.

GRAPE VARIETIES: 100% Sangiovese

DRYING OF THE GRAPES: Traditional on mats for at least 90 days.

VINIFICATION AND AGEING: In French oak or Italian chestnut caratelli (small barrels).

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 10/12 °C

FOOD PAIRINGS: Dry biscuits (Cantucci Toscani) panforte (hard, spicy Sienese cake containing nuts, candied citrus peel, and honey), chocolate, aged blue cheeses and fossa pecorino cheese.

TASTING NOTES:

Intense and bright amber colour with tawny shades.

The bouquet at the beginning is powerful and varied: from walnut, almond caramel nougat, to strawberry tree honey, to caramel.

The fruity aromas are highly articulated with hints of dates, dried apricots and figs, dried and candied citrus fruit, while the spiciness begins with vanilla, cinnamon, clove to reach the scents of chocolate, toffee, pastry and marzipan. Sweet and soft but fresh in a perfect balance, giving in to an extraordinary elegance. Even the savoury closure contributes to perceiving it dynamic and pleasant. Very long aromas in the aftertaste with hints of jujube, honey, caramel and candied orange peel with chocolate, as well as a precious spicy accent.