



Wine
Spectator
89 PTS
2016



TASTING NOTES
Oak driven with hints of citrus fruits.

Scacciadiavoli Montefalco Bianco

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Umbria	50% Trebbiano Spoletino
APPELLATION	30% Grechetto
DOC Montefalco Bianco	20% Chardonnay

WINERY

Founded in 1884, Cantina Scacciadiavoli, “cast out the devils”, takes its name from a 19th century exorcist who lived in the small village bordering the vineyard. He was known to use the wines while performing his exorcist ritual of ridding poor souls of demons. The estate was built as a complex and modern wine “factory,” which today spans 130 hectares, 35 of which are vineyards. The vines cover a hill in the heart of the Montefalco appellation, divided between the three provinces of Gualdo Cattaneo, Giano dell’Umbria, and Montefalco.

The winery consists of four vertical levels built into the hill, allowing for the use of gravity throughout production. The grapes arrive from the vineyards directly at the highest level then move down to the second level by gravity flow to be fermented and vinified in wood or stainless steel vats. The ground and underground floors are used to age the wines. The Pambuffetti family has owned and operated Scacciadiavoli since 1954 and produces annually approximately 250,000 bottles.

CULTIVATION

Harvest varies throughout September by grape variety.

VINIFICATION

Grechetto in steel tanks, Chardonnay in 16 hL wood casks, Trebbiano in steel tanks with the skins.

AGING

Aged in steel tanks sur lies and wood casks for 9 months. Aged in bottle for at least 9 months.