



TASTING NOTES

Deep red with ripe fruit scents. Structured and easy to drink.

Scacciadiavoli

Rosso Umbria Scacciadiavoli

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Umbria	70% Sangiovese
APPELLATION	30% Merlot
Umbria IGT	

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

Harvested from the end of September to the end of October.

VINIFICATION

10 days in steel tanks.

AGING

Aged in steel tanks for 6-8 months, aged in bottle for 6 months.