



TASTING NOTES

A great examples of champagne method sparkling wine from Italy. To be enjoyed and not criticized for what it isn't, as opposed to what it is... a fun glass of bubbles

Scacciadiavoli

Vino Spumante Brut Metodo Classico Rosato

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Umbria	Sagrantino
APPELLATION	
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

Scacciadiavoli Rosé is made from 100% Sagrantino grapes, hand picked and gently pressed within six hours. Harvested in the first ten days of September.

VINIFICATION

A slow, temperature controlled first fermentation preserves the primary aromas and flavors, followed by a second fermentation in the bottle of at least 18 months according to the “Traditional Method.” In steel tanks with controlled temperature. Effervescence is obtained through the second fermentation in the bottle.

AGING

Aged in bottle sur lies for at least 24 months.

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