



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

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Umbria	85% Sagrantino
APPELLATION	15% Chardonnay
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

The Sagrantino grape is known principally as a red wine grape, but it can be used equally well in other contexts: vinified as a white wine is the original base for Scacciadiavoli’s Spumante Brut Metodo Classico (Traditional Method). Harvested the first 10 days of September.

VINIFICATION

In steel tanks with controlled temperature. Effervescence is obtained through the second fermentation in the bottle.

AGING

Aged in the bottle sur lies for at least 36 months.