



Wine
Spectator
91 PTS
2015

Robert
Parker
92 PTS
2013

Wine
Spectator
91 PTS
2012



TASTING NOTES

What one expects from dry, tannic reds - complex tannins can get sweet in the best vintages, but the leading core of dense fruit, jam / preserves, tobacco, and forest floor with prominent oak tones.

Scacciadiavoli Montefalco Sagrantino

COUNTRY	ABV
Italy	15%
REGION	VARIETALS
Umbria	Sagrantino

APPELLATION
DOCG Montefalco
Sagrantino

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 October 15th until the end of October.

AGING

3-4 weeks in 100 hL French oak vats. The temperature is controlled and maintained under 30° C throughout the alcoholic fermentation process.

AGING

Aged 50% in barrels (of which 15% new) 50% in large tanks made from French oak for 24 months. After bottling, the bottles are further aged in the cellar for a minimum of 12 months.