



Antonio
Galloni
93 PTS
2016

Wine
Spectator
90 PTS
2012

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TASTING NOTES

A great way to end a meal... big red lovers will enjoy strong varietal character here but finish sweet.

Scacciadiavoli Montefalco Sagrantino Passito

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Umbria	Sagrantino

APPELLATION
DOCG Montefalco
Sagrantino Passito

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, 40 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

In the past the Sagrantino Passito was the only wine produced from the Sagrantino varietal, and it was drunk during religious ceremonies in the villages of the Montefalco area. Although our methods have improved and refined passito, its ancient connection to rustic tradition and Montefalco farming lifestyle remains. Harvested from September 15th until the end of September. Grapes are then dried on special "graticci" racks until mid-December.

VINIFICATION

In steel tanks.

AGING

Aged in new barrels for 24 months, aged in bottle for a minimum of 12 months.