Scacciadiavoli - Sagrantino di Montefalco Passito

This Passito version of the Sagrantino has been made for centuries as a dessert wine. In fact, in the past it was the only way Sagrantino was made because it needed the residual sugar to dominate the aggressive tannins of the Sagrantino grape. The Passito version is produced in limited quantities.

**Appellation:** Sagrantino di Montefalco Passito DOCG  
**Type:** Red, sweet  
**Grape Variety:** 100% Sagrantino

**Region:** Umbria

**Vineyard Notes:**  
**Production Area:** Montefalco (Perugia)  
**Vineyard:** 600 feet above sea level  
**Planting System:** Spurred Cordon  
**Soil:** Medium mix of calcareous, clayey and sand.  
**Harvest:** Handpicked last week in October.

**Winemaking Notes:**  
**Vinification:** The grapes are hung to dry for about 30 days and de-rasped before crushing. The maceration on the skins lasts about one month before placed in barrels for aging.  
**Aging:** Three years in oak barrels, 6 months in the bottle.

**Tasting Notes:**  
**Tasting Notes:** Thick ruby red tending to garnet. Powerful nose with scents of blackberries, raspberries jam, black pepper and cocoa with nuances of medicinal herbs.  
**Food Pairings:** Desserts, especially Umbrian dessert specialties. Very ripe cheese.