Scacciadiavoli, Sagrantino di Montefalco

For centuries the Sagrantino grapes were hung up to dry and pressed to make a sweet “Sagrantino dolce” wine. This wine, with a pleasantly tannic hint, was often paired with roast lamb, boar dishes, or wild pigeon. Recently, the modern wine making techniques have made it possible to rediscover and appreciated the wide range of flavors, the aromatic delicacy and the truly distinctive body and personality of the “Sagrantino” wine. The Sagrantino is a rare example of a local vine, which successfully rivals the great internationally renowned wines. “Montefalco Sagrantino” is a wine is at its best when aged for long periods of over 20 years.

**Appellation:** Sagrantino di Montefalco DOCG  
**Type:** Red, dry  
**Grape Varieties:** 100% Sagrantino  
**Wine Details:**
- **Region:** Umbria
- **Production Area:** Montefalco (Perugia)  
- **Vineyard:** Vineyard: 900 feet above sea level with a south, south-western exposure and a density of 2300 plants per acre.  
- **Planting System:** Spurred Cordon  
- **Soil:** Medium mix of calcareous, clayey and sand.

**Winemaking Notes:**
- **Vinification:** Fermented in French tonneaux with a 3 week maceration with a full malolactic fermentation.  
- **Aging:** 15 months in small French oak barrels, 6 months in stainless steel tanks and an additional 9 months in the bottle.

**Tasting Notes:** Rich and complex, densely colored, almost black ruby red, leather and vanilla; full-bodied, yet elegant and balanced, it is an ideal accompaniment to red meats and roasts. (aging potential: approximately 10-15 years).

**Food Pairings:** Roasted meat, mature cheese.