



Scacciadiavoli Spoleto, Trebbiano Spoletino

Appellation: Spoleto D.O.C.

Region: Umbria

Type: White, dry

Varietal : 100% Trebbiano Spoletino

Trebbiano Spoletino with roots reaching far back into local history, was recently rediscovered by some of Montefalco's finest wineries, and is cultivated exclusively in the vineyards of Spoleto and Montefalco. Vinification in amphorae emphasizes Trebbiano Spoletino's richly varied and unique aromas are enhanced by aging in untoasted barrels and amphorae for nine months. The result is a spectacular white wine, suitable for aging, with depth and complexity.

Tasting Notes

Color: Straw-yellow, with golden reflections.

Bouquet: Fresh and spicy, with red pepper, curcuma, white pepper, notes of chamomile and medicinal herbs, ripe fruit, nuts and citrus.

Taste: Aromatics are confirmed on the palate, expressed with a fresh pleasant acidity, and a finish that is crisp and persistent.

Food Pairings: Recommended with appetizers, soups, spelt and legumes, fresh and saltwater fish (especially grilled and fried fish, shellfish, seafood salads, first courses and fish soups), soft cheeses.

Serving Temperature: *Serve well chilled* – 8/10° C (46-50° F).

Vineyard Notes

Harvest: Mid-to-late October.

Yield: 8,000 kg

Winemaking Notes

Fermentation: In amphorae.

Aging: In amphorae and untoasted wooden barrels for 9 months.



Scacciadiavoli is one of the oldest estates in Montefalco. The name Scacciadiavoli (Devil banisher), derives from an exorcism carried out here in the XVII century, as described by Johannes de Rupescissa in a treatise on quintessence. The episode involved a young woman possessed by the devil, who was made to drink some of the local red wine by the exorcist, which succeeded in driving away the devils. The hamlet has been named after this historic event and is today called "Scacciadiavoli" In the mid XIX century, Prince Ugo Boncompagni commissioned the building of wine production cellars which are still in efficient working order today. In the mid 20th century, the grandfather of the current owners, Amilcare Pambuffetti, purchased the estate and carried on the tradition of making quality wines from native grapes. A tradition now being carried on by the family's fourth generation.