



VINITY
WINE COMPANY

Scacciadiavoli Metodo Classico Brut

Appellation: Vino Spumante Brut Metodo Classico, IGT

Type: White, sparkling

Blend: 85% Sagrantino, 15% Chardonnay

**Metodo Classico* (the Classic or Traditional Method) refers to the natural second fermentation that takes place in the bottle. This method is the same used in producing sparkling wines in the Champagne region of France.

Though the Sagrentino varietal is a red wine grape, it can be crushed in a press without skin contact and vinified as a white wine. In Scacciadiavoli Brut Metodo Classico* the characteristics of the varietal reveal themselves in a new form: fresh and delicate aromas balanced by the typical tannin, giving this sparkling wine a unique structure and harmony.

Tasting Notes

Color: Golden with bright gold reflection.

Bouquet: Floral with notes of honey, peach, and bread crust overlaying a crisp mineral zest.

Taste: Balanced, medium structure, a satisfying dry, tannic element with a pleasantly round acidity.

Perlage: Fine and persistent.

Alcohol: 13.5%

Serving Temperature: 6-8°C (42-47°F).

Pairing

Ideal with hors d'oeuvres, combines well with fish and cheeses.

Vineyard Notes

Production Zone: Montefalco, Umbria.

Elevation: 370 meters (1,200 feet) a.s.l.

Exposure: Hilly southwestern exposure.

Soil: Mixed clay and limestone.

Training System: Spurred cordon.

Winemaking Notes

Harvest: First ten days of September.

Fermentation: Stainless steel vats at controlled temperature.

Ageing: Aged "sur lies" for at least 36 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.