



VINITY
WINE COMPANY

Scacciadiavoli Metodo Classico Rosé Brut

Appellation: Vino Spumante Brut Rosé Metodo Classico, IGT

Type: Rosé, sparkling

Varietal: Sagrantino 100%

**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.

The Sagrantino varietal is only grown in the areas of Montefalco, Bevagna, Gualto Cattaneo, Castel Ritaldi and Giano dell'Umbria, all located in the province of Perugia. This native grape lends this Rosé its unique character.

Tasting Notes

Color: Rich pink.

Bouquet: Fresh and floral with notes of red fruits, citrus, grapefruit, and bread crust overlaying a crisp mineral zest.

Taste: Lively and balanced, good structure, a satisfying dry, tannic element with a pleasant and fresh acidity.

Perlage: Fine and persistent.

Alcohol: 13.5%

Serving Temperature: 6-8°C (42-47°F).

Pairing

Ideal with hors d'oeuvres, first and second courses of seafood, as well as white meats or fresh cheeses.

Vineyard Notes

Production Zone: Montefalco, Umbria.

Elevation: 400 meters (1,300 feet) a.s.l.

Exposure: East, southeast.

Soil: Clay shale.

Training System: Spurred cordon.

Density: Close to 5,000 plants per hectare

Winemaking Notes

Harvest: Hand picked in the first ten days of September.

Fermentation: Gently pressed within six hours of harvest. Fermentation is stainless steel vats at controlled temperature.

Aging: Aged "sur lies" for at least 24 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.