



VINITY  
WINE COMPANY

## Scacciadiavoli

### Montefalco Sagrantino Passito

**Appellation:** Sagrantino di Montefalco Passito DOCG

**Type:** Red, sweet

**Varietal:** 100% Sagrantino

Montefalco Sagrantino Passito is made from Sagrantino grapes that are hung to dry on "graticci" to concentrate their flavors and sugars. In the past the Sagrantino Passito was the only wine produced from the Sagrantino varietal, and it was drunk during religious ceremonies in the villages of the Montefalco area.

#### Tasting Notes

**Color:** Intense ruby red with violet shadings, nearly opaque with traces of garnet.

**Bouquet:** Expansive and persistent with sweet fruits, notes of blackberry, black cherry and a subtle nuttiness. Sweet spices lead to a mineral finish.

**Taste:** Soft, sweet, voluptuous body, persistent and velvety. The tannins are thick and sweet, the acidity is well balanced, cutting the density and heaviness, while giving structure. Long finish, persistently fruity with notes of underbrush, forest fruit, and complex, intense spices.

**Alcohol:** 14% (varies with vintage).

**Serving Suggestion:** Serve at a 18-19°C (64-66°F) in a tall, fairly wide goblet..

#### Pairing

This is really a "meditation wine" but it is also delicious with dry pastries, cream or jam tarts, almond biscotti or chocolate. It also pairs well with aged cheeses, both spicy and herbal.

#### Vineyard Notes

**Production Area:** Montefalco (Perugia).

**Elevation:** 275 meters (900 feet) a.s.l.

**Exposure:** South, southwestern.

**Training System:** Spurred Cordon.

**Soil:** Medium mix of calcareous, clayey and sand.

**Vine Density:** 2,300 plants/acre.

**Yield:** 60 q/ha.

#### Winemaking Notes

**Harvest:** From the 15th to the end of September.

**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:** 18-months in barrels made from French oak. After bottling, the bottles are held for a minimum of 4 months before release.



*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.*