



VINITY
WINE COMPANY

Scacciadiavoli Montefalco Rosso

Appellation: Montefalco Rosso DOC

Type: Red, dry

Blend: Sangiovese 60%, Sagrantino 15% Merlot and 25% is a selection of other allowed, by the DOC, non-aromatic red grapes.

Scacciadiavoli Montefalco Rosso is made according to the ancient wine making tradition of the Montefalco area, after selecting the grapes for the production of the Montefalco Sagrantino, all the other varietals of red grapes were harvested for the production of a fresher wine, to accompany all type of dishes. Montefalco Rosso age well for years. When cellared the presence of sediments in the bottom of the bottle is natural.

Tasting Notes

Color: Deep, ruby red, with violet and light garnet hues.

Bouquet: Elegant, persistent, refined, and fruity with notes of spice: the nose has aromas of underbrush, and red berries.

Taste: Good structure, soft, voluptuous. The tannins and the acidity are well-balanced. Long, fruity finish.

Alcohol: 14% (varies with vintage).

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

Pairing

Perfect with soups, pastas, and rice dishes, as well as both poultry and red meat dishes.

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.

Yield: 90 q/ha.

Winemaking Notes

Harvest: From the 15th of September to mid-October.

Aging: 9-months in large tanks 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.