



VINITY
WINE COMPANY

Scacciadiavoli Montefalco Sagrantino

Appellation: Sagrantino di Montefalco DOCG

Type: Red, dry

Varietal: 100% Sagrantino

Montefalco Sagrantino is a rich, full, and complex wine. The color is profound, the bouquet sensual, and the mouthfeel and flavors are enveloping and persistent. The elegance of the wine can already be appreciated when it is young. Well-balanced of fruit and spice aromas meld with the barrel notes to deliver a lovely wine. But where this wine really shines is after a few years, when it releases aromas of balsam, and the rich tannins soften, revealing a wine of great personality. Sagrantino is rich in polyphenol which are very powerful antioxidants.

Tasting Notes

Color: Almost black ruby red.

Bouquet: Complex, elegant, intense fruit, with notes of red berries, red citrus, ripe plums, spices, and hints of herbs and leather.

Taste: Big, tannic, but balanced with full, dark fruit and fresh acidity that lead to a long, fruit and spicy finish.

Alcohol: 15% (varies with vintage).

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

Pairing

An ideal accompaniment to red meats and roasts.

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 October.

Vinification: Three-to-four weeks in 100 hl French oak vats. The temperature is controlled and maintained under 30° C, 86° F, throughout the alcoholic fermentation process..

Aging: 18-months in barrels and 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.