



Scacciadiavoli Brut Rosé Metodo Classico

Overview

- Crafted entirely from 100% Sagrantino, Umbria's noble red grape, this elegant sparkling rosé honors the pioneering spirit of Cantina Scacciadiavoli, founded in 1884 in the rolling hills of Montefalco. The grapes are hand-harvested in early September, gently pressed, and undergo a slow, temperature-controlled fermentation before a second fermentation in the bottle following the traditional Metodo Classico, then rest sur lie for a minimum of 24 months.
- A radiant, fine-beaded rosé with aromas of red berry, wild herb, violet, and brioche, leading to a dry, refined palate of strawberry, pomegranate, and orange zest balanced by crisp acidity and a persistent perlage.

Appellation: Umbria IGT

Type: Rosé, sparkling

Varietal: 100% Sagrantino

Winemaking and Vineyard Notes

Production Zone: Montefalco, Umbria.

Elevation: 370 meters above sea level.

Exposure: East, southeast.

Soil: Clay shale.

Training System: Spurred cordon.

Density: Close to 5,000 plants per hectare

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.

Tasting Notes

Color: Radiant pink/copper hue, fine and persistent perlage.

Bouquet: Red berry, wild herb, violet, brioche/bread crust

Palate: Fresh and floral with notes of red apple, citrus, grapefruit, wild strawberries and bread crust.

Perlage: Fine and persistent.

Alcohol: 13%

Serving Temperature: 6-8°C (42-47°F).

Food Pairing

Ideal with seafood, charcuterie, light pasta dishes; excellent as an aperitivo.



Cantina Scacciadiavoli is one of Umbria's most evocative historic estates, taking its unusual name—"devil chaser"—from a centuries-old legend of an exorcist who used the local wine to cast out evil spirits. Since 1954, the estate has been in the expert care of the Pambuffetti family, now in its fourth generation, who today tend 130 hectares of land, 40 of them planted with vineyards at an average altitude of 400 meters on clay-rich soils ideal for late-ripening varieties like Sagrantino. The winery was first in 2005 to vinify Sagrantino using the classic method, launching its celebrated sparkling Brut and Rosé. From noble origins to modern reinvention, Scacciadiavoli remains a living link between Umbria's winemaking past and its future.