



Scacciadiavoli Montefalco Rosso

Overview

- A refined yet spirited expression of Umbrian terroir, this Montefalco Rosso brings together Sangiovese, Merlot, and Sagrantino in a wine of elegance, energy, and depth. Aged a minimum of six months in French oak, it pours an intense ruby-red with violet highlights, its bouquet alive with cherry, wild underbrush, and a flourish of warm spice. The palate is soft, voluptuous, and full of life, tannins and acidity dancing in graceful balance toward a long, fruit-driven finish.

Appellation: Montefalco Rosso DOC

Type: Red, dry

Varietals: 60% Sangiovese, 15% Sagrantino, 25% Merlot

Winemaking and Vineyard Notes

Production Area: Montefalco (Perugia).

Elevation: 275 meters (900 feet) above sea level

Exposure: South, southwestern.

Training System: Spurred Cordon.

Soil: Medium mix of calcareous, clayey and sand.

Yield: 90 q/ha.

Harvest: From mid-September to mid-October.

Aging: In tanks made from French oak for at least 6 months.

Tasting Notes

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

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

Palate: 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.

Food Pairing

Perfect with soups, pastas, and rice dishes, as well as grilled meats, charcuterie and aged cheeses.



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.