



Scacciadiavoli Sagrantino Passito

Overview

- A wine steeped in ancient tradition, Sagrantino Passito is crafted from grapes dried on traditional "graticci" racks until their flavors and sweetness concentrate into something extraordinary. The result pours nearly inky in its richness, with an expansive, sensual bouquet of blackberry, black cherry, sweet spice, and a playful hint of nuttiness drifting toward a mineral finish.

Appellation: Sagrantino di Montefalco Passito DOCG

Type: Red, sweet

Varietal: 100% Sagrantino

Winemaking and 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.

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.

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

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: 15.5

Serving Temperature: 6-8°C (42-47°F).

Food Pairing

Best paired with hearty roasts, braised game, and aged pecorino—dishes rich enough to stand up to its bold tannins and deep flavor.



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.