



Scacciadiavoli Trebbiani Spoletino Spoletino

Overview

- Among Italy's most exciting rediscovered white varieties, Trebbiano Spoletino has deep roots in the hills around Spoleto and Montefalco — and no estate has championed it more passionately than Cantina Scacciadiavoli. In this sparkling interpretation, the grape's naturally high acidity and vigorous character find a brilliant new expression: harvested late to develop full aromatic complexity, then vinified to capture all of the variety's captivating personality in a lively, effervescent form.

Appellation: Spoleto DOC

Type: White, dry

Varietal: 100% Trebbiano Spoletino

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.

Yield: 8,000 kg/ha.

Harvest: Mid- to late-October.

Vinification: In amphorae.

Aging: Nine months in amphorae and untoasted wooden barrels. After bottling, the bottles are held for a minimum of 9 months before release.

Tasting Notes

Color: Straw-yellow, with golden reflections.

Bouquet: Fresh and spicy, with red pepper, curcuma, white pepper, notes of chamomile and herbs, ripe fruit, nuts and citrus.

Palate: Aromatics are confirmed on the palate, expressed with a fresh pleasant acidity, and a finish that is crisp and persistent.

Alcohol: 13.5%.

Serving Suggestion: Serve well chilled – 8/10° C (46-50° F).

Food Pairing

Farro and legumes, grilled and fried fish, shellfish, seafood salads, soft cheeses and 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.