



VINITY
WINE COMPANY

Scacciadiavoli Trebiano Spoletino Spoletino "Etichetta Verde"

Overview

- One of Italy's most thrilling rediscovered whites, from a historic Umbrian estate. Founded in 1884 and run by the Pambuffetti family since 1954, Cantina Scacciadiavoli—"cast out the devils"—has been at the forefront of Trebbiano Spoletino's revival, a native grape grown only in the hills around Spoleto and Montefalco. Harvested late in October and vinified in amphorae, with part of the must macerating on the skins, this wine is then aged nine months in a mix of clay amphorae and untoasted barrels, plus a further nine months in bottle. The result is a white of real depth and mystery: straw-gold in the glass, spice-driven on the nose—turmeric, white pepper, chamomile, and dried herbs woven through ripe orchard fruit, nuts, and citrus—and gloriously fresh on the palate, crisp and mineral with fine texture and a long, mouthwatering finish.

Appellation: Spoleto DOC

Type: White, dry

Varietal: 100% Trebbiano Spoletino

Winemaking and Vineyard Notes

Vineyards: Hills of Spoleto and Montefalco, where the variety is cultivated exclusively.

Harvest: Late harvest, from mid- to late October; yield of 80 quintals per hectare.

Vinification: In amphorae—part of the must ferments for two weeks without maceration, while part ferments for four weeks with skin maceration.

Aging: In amphorae and untoasted wooden barrels for 9 months, followed by a further 9 months in bottle

Tasting Notes

Color: Bright straw yellow with delicate greenish highlights

Bouquet: Fresh and delicate, with notes of green apple, pear and white peach, followed by citrus hints of lemon and citron

Palate: Lean and vibrant, defined by lively acidity and pleasant sapidity that enhances freshness and drinkability

Alcohol: 13%

Serving Temperature: 8-10° C (45°-50° F)

Food Pairing

Appetizers, soups, farro salads and legumes, sea, lake, and river fish including shellfish, grilled meats, fried dishes, and soft 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.