



AZIENDA AGRARIA  
**SCACCIADIAVOLI**  
di Pambuffetti

## **SPARKLING WINE TRADITIONAL METHOD BRUT BIANCO (EN)**

**Grape variety:** Sagrantino 85%, Chardonnay 15%

**Harvest:** first ten days of September

**Vinification:** in steel tanks with controlled temperature. Effervescence is obtained through the second fermentation in the bottle.

**Method:** traditional

**Aging:** in the bottle “sur lies” for at least 36 months

**Perlage:** fine and persistent

**Color:** light yellow with green reflections

**Bouquet:** fresh and floral with notes of red apple, white peach, and bread crust

**Taste:** lively and balanced, medium structure, with a pleasantly fresh acidity

**Food pairing:** ideal with hors d’oeuvres, combines well with fish and especially sushi

Vintage: 2010

Bottling: 2011

Disgorging: 2019

**Temperature:** 6-8 °C

**Bottle size:** 0,375 Lt. / 0,75 Lt. / 1,5 Lt.

*The Sagrantino grape is known principally as a red wine grape, but it can be used equally well in other contexts: vinified as a white wine it is the original base for Scacciadiavoli’s Spumante Brut Metodo Classico (Traditional Method). The characteristics of the varietal reveal themselves in a new form: fresh and delicate aromas are balanced by Sagrantino’s typical tannins, giving structure and harmony.*

