



AZIENDA AGRARIA
SCACCIADIAVOLI
di Pambuffetti

VINO SPUMANTE METODO CLASSICO BRUT ROSE' (en)

Grape variety: Sagrantino 100%

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 24 months: dark pink

Perlage: Fine, persistent

Color: dark pink

Bouquet: fresh and floral with notes of red apple, citrus, grapefruit, and bread crust

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

Abbinamenti: ideal with hors d'oeuvres, first and second courses of seafood, as well as white meats or fresh cheeses

Vintage: 2014

Bottling: 2015

Disgorging: 2019

Temperature: 6-8 °C

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

Scacciadiavoli Rosé is made from 100% Sagrantino grapes, hand picked and gently pressed within six hours. A slow, temperature controlled first fermentation preserves the primary aromas and flavors, followed by a second fermentation in the bottle of at least 18 months according to the "Traditional Method."

