



AZIENDA AGRARIA
SCACCIADIAVOLI
di Pambuffetti

MONTEFALCO ROSSO DOC (en)

Grape Variety: Sangiovese 60%, Sagrantino 15%, Merlot 25%

Yield per ha: 9-10000 kg

Harvest: from around the 15th of September until mid-October

Vinification: in steel tanks

Aging: in barriques and large tanks made from French oak for 12 months, and then in the bottle for a minimum of 6 months

Colour: deep, ruby red, with violet and light garnet hues

Bouquet: elegant, persistent, refined, and fruity with notes of spice; the nose has aromas of underbrush, and red berries.

Taste: good structure, soft, voluptuous. The tannins and the acidity are well-balanced. Long, fruity finish.

Food Pairings: perfect with soups, pastas, and rice dishes, as well as both poultry and red meat dishes.

Temperature: 18-19°C, 65°F

Bottle size: 0.375 lt, 0.750 lt, 1.5 lt, 3.00 lt

Scacciadiavoli's Montefalco Rosso boasts an intense red ruby color, an expansive, elegant bouquet with scents of cherry, and a soft and voluptuous taste.

According to the ancient wine making tradition of the Montefalco area, after selecting the grapes for the production of the Montefalco Sagrantino, all the other varieties of red grapes were harvested for the production of a fresher wine, to accompany all type of dishes.

