



GRAPE VARIETY

Trebbiano Spoletino 50%, Grechetto 30%,
Chardonnay 20%

YIELD

80t / ha

HARVEST

Varies throughout September and October according to the
grape variety

VINIFICATION

Grechetto : in steel tanks. Chardonnay: in 16 hl wood casks.
Trebbiano: in steel tanks

AGING

In stainless steel "sur lies" and wood casks for 9 months.
In the bottle for a minimum of 9 months

COLOR

Straw yellow with golden hues

BOUQUET

Fruity and floral with hints of broom, notes of nectarine and apricot,
dried fruit, and a light balsamic character of aromatic herbs such
as thyme

TASTE

Full bodied, crisp with a long finish

TEMPERATURE

8-10 °C | 45-50 F

BOTTLE SIZE

0,750 Lt.

FOOD PAIRING

It goes well with various appetizers, soups, spelt salad, fish dishes
in general, also of lake and river (especially shellfish, grilled,
fried food, seafood salad, pasta dishes, fish soup),
and semi-aged cheeses.

To complete their full array of wines Scacciadiavoli lacked a structured, full-bodied and complex white to accompany richer dishes. By blending Grechetto, Trebbiano Spoletino and Chardonnay (according to the DOC specifications) Scacciadiavoli created its Montefalco Bianco DOC, a crisp and complex, full-bodied white wine.

Montefalco
BIANCO D.O.C.