

SPUMANTE BRUT



GRAPE VARIETY	Sagrantino 50% (vinified in white), Trebbianco Spoletino 50%
HARVEST	First ten days of September
VINIFICATION	In stainless steel at controlled temperature
METHOD	Classic Method
AGING	In the bottle "sur lies" for at least 36 months
COLOR	Gold with gold reflections, good foam
PERLAGE	Fine, persistent
BOUQUET	Complex, rich, persistent, with buttery and pastry autolytic notes
TASTE	Creamy with good structure, rich and full, with an acidic finish
DOSAGE	No dosage. "Dosage Zéro"
SERVING TEMPERATURE	6-8°C 42-46°F
BOTTLE SIZE	0.750Lt / 1,5 Lt



A new version of our White Classic Method. Two autochthonous varieties, in a perfect balance: 50% Sagrantino and 50% Trebbiano Spoletino. Sagrantino brings structure and body, while Trebbiano Spoletino elegance and acidity. The choice of zero dosage is aimed at having an even more distinctive character. According to us at Scaccia Diavoli, this is the best way to represent the territory of Montefalco.