

SPUMANTE BRUT ROSÉ



GRAPE VARIETY	Sagrantino 100%
HARVEST	First ten days of September
VINIFICATION	In steel tanks, at a controlled temperature. Permanence on the skins of about 6h. Effervescence is obtained through the second fermentation in the bottle.
METHOD	Classic Method
AGING	In the bottle “sur lies” for at least 24 months
COLOR	Light pink with copper reflections, good foam
PERLAGE	Fine, persistent
BOUQUET	Fresh and floral with notes of red apple, citrus, grapefruit, wild strawberries and bread crust
TASTE	Lively and balanced, medium structure, with a pleasantly fresh acidity
SERVING TEMPERATURE	6-8°C 42-46°F
BOTTLE SIZE	0.750Lt / 1,5 Lt
FOOD PAIRING	Ideal with appetizers, first and second courses of seafood, as well as white meats or fresh cheese



Scacciadiavoli Rosé is made from 100% traditional grapes of Montefalco's territory, 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 24 months according to the “Traditional Method”.