

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".

