Scacciadiavoli Rosso, Montefalco DOC 2023

ISC0032023

2019 Vintage

Decanter World Wine Awards Bronze 2023

Azienda Agraria Scacciadiavoli

— Umbria, Italy

South East of Tuscany is the land locked region of Umbria. A rugged and wild place, with a long history of wine farming. The whites are often in the fresh, crisp spectrum but for us it is the reds which are most exciting, and down here they have a variety which is simply unlike any other, Sagrantino. This indigenous variety is a creator of inky black, powerful, intensely tannic wines. In a sense it might appear too much for the modern world, the antithesis of the crowd pleaser, this is a wine that is for those who want an outlier and something that stands out from the masses.

Production

The wine is aged in oak for around one year. Predominantly Sangiovese with a dash of powerful Sagrantino and plummy Merlot in the blend.

Tasting note

Tons of red berry fruit, redcurrants and cranberries galore - and a refreshing finish. Still a fair whack of tannin but nicely harmonised, it's only going to taste better with food.

Food Match

Ideally something Italian, wholesome and rustic. Home-made pasta with a tomato-based sauce would work a treat.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Montefalco DOC

Winemaker:
Stefano Chioccioli

Grape Varieties:
Sagrantino 15% Merlot 25% Sangiovese 60%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8031610000304