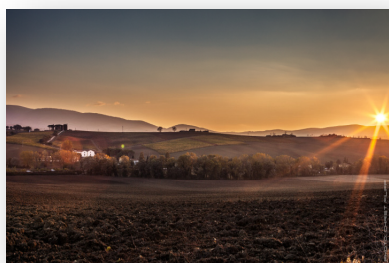


CANTINA SCACCIADIAVOLI

MONTEFALCO, UMBRIA



Founded in 1884, the Scacciadiavoli (from scacciare – to banish, and diavoli – devils) winery takes its name from an exorcist that lived in a town at the borders of the property who used the wine for his rituals. It was conceived by Prince Ugo Boncompagni Ludovisi as a wine “industry”: an imposing oenological complex, highly advanced for its age. In 1954 Amilcare Pambuffetti, at 71, bought the Scacciadiavoli holding, where at the age of 14 he had worked as a farm hand.

A few years ago the fourth generation of the family joined the activities (Amilcare, Iacopo, Liù, Romeo and Fiammetta). As it stands, the dimensions of the property are of 130 Ha of which 35 Ha are dedicated to grapevines. Current annual production is of around 250,000 bottles.

The «Montefalco» area of grape production with controlled designation of origin is comprised of land within the entire Comune di Montefalco and part of the territory of the Comuni of Bevagna, Gualdo Cattaneo, Castel Ritaldi and Giano dell’Umbria, all located in the province of Perugia.

It is a very small area, with land that climbs gently up the slopes from 220 meters above sea level to the 472 of the tallest hills, upon which medieval towns are perched. The incline of the parcels of land used for grape cultivation and their exposure is variable- so much so that an ample variety of microclimates and conditions of cultivation emerge.

The area of production is characterised by four types of terrain: Lacustrine (lake) and fluvial conglomerate, clay and lacustrine sands (as with Scacciadiavoli), alluvial terrain mostly composed of granules and cobbles, marlstone: vast areas, though less interesting in terms of production.

The depth of the vine roots varies according to the type of terrain, from more than 150 to less than 70 cm. Montefalco and the hills surrounding it have a continental climate type.

The vines, at an average altitude of 400m above sea level, are situated on sandy-clay soil of medium depth, highly suited for quality viticulture specialised in late vine varieties such as Sagrantino. The vines occupy various hillsides in the municipalities of Montefalco, Gualdo Cattaneo and Giano dell’Umbria.



“The more you know about wine, the more you’ll want to know about us.”

www.ahdvintners.com; (586) 552-1414