

# Spoleto D.O.C. TREBBIANO SPOLETINO SPUMANTE



GRAPE VARIETY	Trebbiano Spoletino 100%
HARVEST	Early September
VINIFICATION	Fermentation in temperature-controlled stainless steel tanks
CUVÉE	Use of reserve wines
METHOD	Classic Method
AGING	Minimum 36 months "sur lies" in bottle
PERLAGE	Fine and persistent
COLOR	Straw yellow with greenish reflections, with good and persistent foam
BOUQUET	Complex, rich, and persistent, with mineral, buttery, citrus, and tropical fruit notes
TASTE	Creamy, well-structured, with a spicy finish
DOSAGE AT DISGORGEMENT:	No addition of liqueur – "Dosage Zéro"
SERVING TEMPERATURE	6-8 °C
BOTTLE SIZE	0,75 Lt.



The Spumante Spoleto DOC Trebbiano Spoletino naturally fits within the tradition of Scaccia diavoli, which, since 2005, has been dedicated to enhancing the sparkling wines of the region using indigenous grape varieties. This DOC perfectly complements our Rosé from Sagrantino and our Pas Dosé made from Sagrantino and Trebbiano Spoletino, reinforcing the deep connection to the Montefalco and Spoleto terroirs.

With this sparkling wine, we are proud to gain full recognition under the official Spoleto DOC designation, confident that the path we have chosen will lead to excellent results. The use of reserve wines in the cuvée is a deliberate choice to enhance the complexity and quality of the final product, highlighting the evolution and territorial identity that define our production.