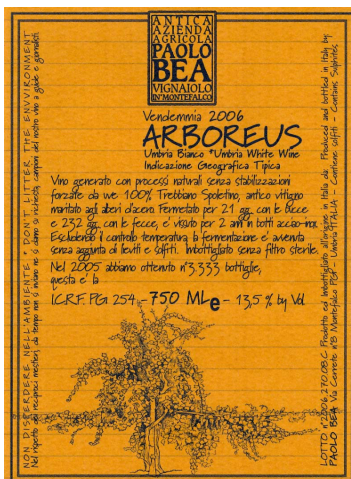


Paolo Bea



Arboreus



At a Glance:

- **Appellation:** IGT Umbria Bianco
- **Uvaggio:** Trebbiano Spoletino (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple sites on the plains and in the low hills near Spoleto, between Montefalco and Trevi. Sites face east and southwest.
- **Soil Types and Compositions:** Limestone-clay and gravel
- **Vine Age, Training, and Density:** Trained up trees, vines are up to 130 years old and on pre-phylloxera rootstock.
- **Average Yields:** Controlled through severe winter pruning and debudding, yields range widely vintage to vintage.
- **Average Harvest Date and Type:** Manual, usually in early October

In The Cellar:

- **Fermentation:** After crushing and destemming, wine ferments spontaneously in stainless-steel tanks, spending at least 2 weeks on its skins.
- **Pressing:** Vertical basket press
- **Time on Lees:** c. 24 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 24 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur, with 40-55 mg/l total sulfur

In The Glass:

One of the early success stories in the modern-day revival of skin-macerated white wines, Bea's beloved "Arboreus" originates from exceedingly old Trebbiano vines in the village of Spoleto. A striking instance of non-standard training, these ancient vines wrap themselves around the trunks and branches of trees (hence the wine's name), growing and ripening high above the ground. The wine's palate is chiseled, markedly tannic (though well-balanced), and driven by resonant acidity, with the marzipan and apricot notes echoing strongly.