

Paolo Bea



Lapideus



At a Glance:

- **Appellation:** IGT Umbria Bianco
- **Uvaggio:** Trebbiano Spoletino (100%)
- **Average Annual Production:** 1,800 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a parcel near the commune of Pigge di Trevi
- **Soil Types and Compositions:** Limestone-clay and gravel
- **Vine Age, Training, and Density:** Trained in Cordon, vines are 80 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:

Giampiero acquired a parcel of 80-year-old Trebbiano Spoletino in the town of Pigge di Trevi several years back. Arising from a cooler microclimate than the Arboreus above, the wines see similar vinifications, yet one yield markedly different results. Lapideus has a leaner, racier carriage than the broad-shouldered Arboreus, with a more precise sense of acidity. A subtle note of honeyed sweetness at the wine's core speaks of its warm-climate origins, and Bea's propensity for wildness reveals itself in a fascinating but ephemeral cheese-rind whisper in its aromatics.