

Paolo Bea



Montefalco Rosso Riserva Piparello



At a Glance:

- **Appellation:** DOC Montefalco Rosso
- **Uvaggio:** Sangiovese (70%), Montepulciano (15%), Sagrantino (15%)
- **Average Annual Production:** 9,000 bottles
- **Average Alcohol by Volume:** 15%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the hilltop Piparello vineyard near Montefalco at 1,300 feet above sea level
- **Soil Types and Compositions:** Limestone-clay and gravel
- **Vine Age, Training, and Density:** Trained in Cordon, vines are at least 20 years old.
- **Average Yields:** Controlled through severe winter pruning and debudding, yields range widely vintage to vintage.
- **Average Harvest Date and Type:** Manual, usually in late October

In The Cellar:

- **Fermentation:** After crushing and destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 40-50 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** c. 12 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 12-24 months in stainless-steel tanks followed by 24 months in large Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur, with 40-55 mg/l total sulfur

In The Glass:

Similarly large-scaled as the San Valentino above, the Piparello is more overwhelmingly brooding, and even more intense in its concentration. The ultra-savory nose is a thick swamp of camphor, black olives, fresh tar, and sandalwood, with pretty high-toned spices lurking in the background. Its palate is arrestingly dense, yet it carries an incredible amount of energy given its overall disposition. This is a rough-and-tumble, wholly uncompromising wine without a polite bone in its body, yet it still manages to be erudite and nuanced—an embodiment of the spirit of the Bea style at its most extreme.