

# Paolo Bea



## Montefalco Rosso San Valentino



### At a Glance:

- **Appellation:** DOC Montefalco Rosso
- **Uvaggio:** Sangiovese (70%), Montepulciano (15%), Sagrantino (15%)
- **Average Annual Production:** 9,000 bottles
- **Average Alcohol by Volume:** 13.5-14.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the sloped San Valentino vineyard, near Montefalco at 1,300 feet above sea level.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Cordon, vines are 50 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 30-40 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 36 months in stainless-steel tanks
- **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:

During a recent visit, Giampiero recounted a meeting with the famous Giuseppe Quintarelli, who told him that a proper maceration requires a minimum of two months—the first for extraction, and the second for elegance (the seeds apparently eat away chemically at the tannins' rougher edges during this period)—and indeed in 2011 the San Valentino spent a full 60 days on its skins. Well-balanced even when approaching 15% alcohol, its exuberant nose is often a maelstrom of Indian spice, black fruits, and sandalwood, with a subtle yet crucial note of volatility—a classic Bea signature—adding lift to the primordial funk.