

# Paolo Bea



## Sagrantino di Montefalco Secco Cerrete



### At a Glance:

- **Appellation:** DOC Sagrantino di Montefalco
- **Uvaggio:** Sagrantino (100%)
- **Average Annual Production:** 4,000 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 the Pagliaro vineyard, which faces south and southwest 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 45-55 days.
- **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 followed by 36 months in large Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur, with 50-75 mg/l total sulfur

### In The Glass:

It is difficult to believe that Montefalco Sagrantino can get any more profound than Bea's beloved Pagliaro, but indeed it can. The family has owned a parcel in Cerrete, the highest-altitude vineyard in Montefalco, for some time, but it wasn't until the 2007 vintage that Giampiero deemed the vines old enough to do justice to the cru's potential. With its poor, mineral-rich soils and its acidity-preserving altitude, Cerrete yields a wine not more powerful than Pagliaro—in fact, it comes across as lighter on its feet—but with greater nuance, as if the settings on a microscope were dialed up to render even more detail.