

Paolo Bea



Sagrantino di Montefalco Secco Pagliaro



At a Glance:

- **Appellation:** DOC Sagrantino di Montefalco
- **Uvaggio:** Sagrantino (100%)
- **Average Annual Production:** 15,000-20,000 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 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 50-75 mg/l total sulfur

In The Glass:

Bea produces perhaps his most renowned wine from pure Sagrantino grown on the prized hilltop site of Pagliaro, situated at 1300 feet above sea level in Montefalco proper. The only wines that approach Bea's in that regard are perhaps the most un-sculpted Syrah-based wines of the Northern Rhône, but even those feel more constrained compared to top vintages of Pagliaro. Similarly large in scale to the Rosso de Veo, this actually presents with greater precision and nuance, its overall attack more subtle but ultimately no less impactful—direct evidence of a great terroir translated with consummate skill.