

# Paolo Bea



## Santa Chiara



### At a Glance:

- **Appellation:** IGT Umbria Bianco
- **Uvaggio:** Grechetto (20%), Malvasia (20%), Sauvignon (20%), Garganega (20%), Chardonnay (20%)
- **Average Annual Production:** 4,500 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From co-planted parcels in 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
- **Average Yields:** Controlled through severe winter pruning and debudding, yields range widely vintage to vintage.
- **Average Harvest Date and Type:** Manual, usually in late September-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. 12-20 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 12-20 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:

Compared to the relatively racy Arboreus and the typically chiseled Lapidus, the Santa Chiara often swaggers out of the bottle with macerated peaches, brassy spice notes, a liberal dash of white pepper, and candied citrus. Despite its somewhat explosive and brash personality, it possesses terrific drive and a focused, tannin-derived sense of architecture.