

Paolo Bea



Rosso de Veo



At a Glance:

- **Appellation:** IGT Umbria Rosso
- **Uvaggio:** Sagrantino (100%)
- **Average Annual Production:** 9,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple sloped parcels surrounding Montefalco, primarily the Cerrete vineyard, which sits at the village's highest point
- **Soil Types and Compositions:** Limestone-clay and pebbles
- **Vine Age, Training, and Density:** Trained in Cordon, vines are younger plants excluded from other Sagrantino bottlings.
- **Average Yields:** Controlled through severe winter pruning and debudding, yields range widely vintage to vintage.
- **Average Harvest Date and Type:** Manual, usually in early 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 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:

Bea's "Rosso de Veo" (Veo is how family's name is pronounced in the old Umbrian dialect) is a selection of the Bea estate's younger Sagrantino vines, principally from the "Cerrete" vineyard which graces the highest point in Montefalco, between 1300 and 1500 feet above sea level. It is vinified similarly to Bea's single-vineyard Sagrantino offerings, with long macerations and time in cask.