

Paolo Bea



Sagrantino di Montefalco Passito



At a Glance:

- **Appellation:** DOC Sagrantino di Montefalco Passito
- **Uvaggio:** Sagrantino (100%)
- **Average Annual Production:** 1,000-2,000 bottles
- **Average Alcohol by Volume:** 12.5-16%
- **Average Residual Sugar:** c. 90 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple sloped hilltop sites surrounding Montefalco
- **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 several months drying on straw mats, grapes are destemmed and crushed. Wine ferments spontaneously in stainless-steel tanks.
- **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. 48 months in stainless-steel tanks
- **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's rare and mind-bendingly complex passito (the traditional method for making Sagrantino di Montefalco, in fact) comes from pure Sagrantino harvested at a high sugar levels and left to dry on straw mats completely naturally in the upper level of his grand winery. The final wine delivers a visceral blast of Sagrantino essence: spice cake, cured tobacco leaves, peppery black fruits, old leather, and a profound sense of umami. Always released after a significant amount of ageing (thereby increasing its already stunning complexity), it's an idiosyncratic, deeply enveloping wine that feels like a transmission from another era.