



## AGRI SEGRETUM Freghino

REGION/ ORIGIN	Umbria Umbria Rosso I.G.T.	WINEMAKER	Lorenzo de Monaco
VINTAGE	2022	WINERY ESTABLISHED	2009
VARIETALS	70% Sangiovese 20% Colorino 10% Malvasia Nera	VINEYARD(S)	Estate fruit – 6 hectares
ALCOHOL	13%	AGE OF VINEYARD(S)	10 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone & clay
AGING	8 months	VINEYARD(S) ELEVATION	300 meters
BARREL TYPE	No wood aging	FARMING METHODS	Certified Organic
FILTER/FINING	None	HARVEST TIME	Early to mid September
TOTAL SULFUR RS	34 mg/l 1.3 g/l	PRODUCTION	9500 Liter bottles

*'Nothing {at the estate} is forced: if the wine needs a bit more time to naturally filter by gravity, we will simply wait the time it takes. We love this way of life'*

*Soc. Agricola Segretum* is a remarkably charming small estate in the heart of the Umbrian countryside along the Tiber River Valley. Ready to leave behind the city life, Lorenzo de Monaco and Eileen Holland found this 'secret' spot (La Segreta) in 2009, where they purchased about 30 hectares of land that would be planted with just over 5 hectares of indigenous grapes, as well as olive groves and a lovely agriturismo. Everything is done by hand, with extreme dedication to the local land and local traditions, and all of the crops that they harvest are certified organic to give extra regimen to their close attention to detail. At around 300 meters above sea level, the perfect Mediterranean climate suits their southwest-facing slope of vines perfectly to create around 20,000 bottles annually, coming primarily from the Sangiovese grape.

*'Freghino' translates to 'teenage scoundrel' – an endearing term in the local Umbrian dialect*

The 2022 *Freghino* is Segretum's 'largest' production wine, with just under 10,000 bottles made. The blend that comes from their organic estate vines is 70% Sangiovese, 20% Colorino, and 10% Malvasia Nera, and after being hand-harvested is brought into the cellar for a natural fermentation in stainless steel tanks with only 9 to 10 with skins before the grapes are pressed and then continue. The resulting wine rests and ages for in the steel tanks for about 8 months before it is bottled with only a tiny amount of sulfites. Once bottled (without any filtration) the wine rests for only a few short months before Lorenzo puts it to market. The result is magnificent, with a fantastic fresh mouth feel and soft approach. Dynamic bright berry fruit is supported with easy tannins and clean acidity, and is complimented with a touch of fresh earth as well, all leading to a driven and lifted finish.