



LA SEGRETA Cinino



REGION/ ORIGIN	Umbria Vino Rosato Frizzante	WINEMAKER	Lorenzo de Monaco
VINTAGE	2018	WINERY ESTABLISHED	2009
VARIETALS	95% Sangiovese 5% Malvasia Nera	VINEYARD(S)	Estate fruit – 6 hectares
ALCOHOL	12.5%	AGE OF VINEYARD(S)	10 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone & clay
AGING	None	VINEYARD(S) ELEVATION	300 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Certified Organic
FILTER/FINING	None	PRODUCTION	2,900 bottles
TOTAL SULFUR RS	13 mg/l 8 g/l		

'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 La Segreta 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 12,000 bottles annually, coming primarily from the Sangiovese grape.

'Cinino' translates to 'little' in the local Umbrian dialect

The 2018 *Cinino* is a method ancestrale style bubbly, or 'pet-nat,' that comes from La Segreta's most prevalent Sangiovese grape, with a splash (5%) of Malvasia Nera. The grapes come into the cellar after a hand harvest and are vinified to start much like a white wine with only the fresh juices running from the grapes. A very gentle press is then given to the de-stemmed fruit to add a touch of color to the wine, and a spontaneous fermentation begins after a couple of days in stainless steel tanks. After 40 days of slowly lowering the temperature during the fermentation, the yeast-consuming-sugar process finally halts at around 7°C and at about 16-18 g/l of residual sugar. Over the course of a week, the wine is hand bottled and closed with a crown cap before being placed at a storage temperature of 20°C, so that the left over yeasts can continue eating away at the sugars. The continuing fermentation is locked in the bottle, and the output of CO₂ has nowhere to go, thus creating a sparkle in the wine. After all stabilizes and the yeasts have run their course, the wine was disgorged in February to keep the pressure consistent throughout all bottles, and to eliminate the amount of harsh bubbles, making an easy 'pet-nat' with no wasted wine. The result is everything good in sparkling pink wine: fresh and bright fruit, vivacious mouth-feel, and enjoyable drinking for any occasion.