



LA SEGRETA cru HTH



REGION/ ORIGIN	Umbria Umbria Rosso I.G.T.	WINEMAKER	Lorenzo de Monaco
VINTAGE	2012	WINERY ESTABLISHED	2009
VARIETALS	100% Sagrantino	VINEYARD(S)	Estate fruit – 1 hectare
ALCOHOL	15.1%	AGE OF VINEYARD(S)	11 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone & clay
AGING	24 months	VINEYARD(S) ELEVATION	300 meters
BARREL TYPE/ YEARS IN USE	500L French Tonneau 1 st use	FARMING METHODS	Certified Organic
FILTER/FINING	None	PRODUCTION	722 bottles
TOTAL SULFUR	59 mg/l		
RS	1.25 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.

*HTH are the initials of Eileen's Father – Without him, Agri Segretum could not exist
This exclusive and special wine is made in his honor*

The 2012 cru HTH comes from a selection of the best fruit on a single hectare of 100% Sagrantino that grows on the estate. On exceptional vintages, when the balance is right and the yields can allow it, Lorenzo makes this mono-varietal wine as his top bottling at the property. 2012 was the first vintage for cru HTH, and only one new 500-liter Tonneau was filled after the must naturally fermented in a small stainless steel tank. After 2 years of aging in wood, the wine was bottled un-fined and unfiltered, and rested for many years until it was deemed as ready. In late 2019, the 722 bottles that were made, were released to market as not only a rare wine from Agri Segretum, but as an exceptional display of the estate's Sagrantino fruit. Bold and brooding on the nose, loaded with dark brambly fruit, and an earthy grip that is almost palpable, this red unfolds onto the palate with intensity, yet balance and elegance. Full of great acidity, chewy tannins, and endless black fruit, this wine will stand the test of time for many years to come.