

## La Segreta 'Freghino'

(Umbria Rosso IGT)

92% Sangiovese, 4% Malvasia Nera, 4% Colorino



The Freghino comes from organic estate vines and after being hand-harvested, is brought into the cellar for a natural fermentation in stainless steel tanks. The wine rests and ages for about 9 months in used French oak, and is then placed back into stainless steel to integrate a bit further without the presence of wood for 6 more months. Once bottled, without any filtration, the wine rests for some time before Lorenzo puts it to market. The result is magnificent, with a fantastic mouth feel and soft approach. Dynamic fresh berry fruit is supported with easy tannins and fresh acidity, and is complimented with a touch of fresh earth as well, all leading to a driven and lifted finish.

*Bon Vivant*

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