



## LA SEGRETA Marmocchio

REGION/ ORIGIN	Umbria Todi D.O.C.	WINEMAKER	Lorenzo de Monaco
VINTAGE	2016	WINERY ESTABLISHED	2009
VARIETALS	85% Sangiovese Grosso 15% Sagrantino	VINEYARD(S)	Estate fruit — 6 hectares
ALCOHOL	15%	AGE OF VINEYARD(S)	10 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone & clay
AGING	15 months	VINEYARD(S) ELEVATION	300 meters
BARREL TYPE/ YEARS IN USE	225 & 500L French Oak 1 <sup>st</sup> — 8 <sup>th</sup> use	FARMING METHODS	Certified Organic
FILTER/FINING	None	PRODUCTION	3,213 bottles
TOTAL SULFUR RS	33 mg/l <1 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.

*'Marmocchio' translates to 'rascal' in the local Umbrian dialect*

The 2016 Marmocchio is the single wine from La Segreta that utilizes the estate's local Umbrian grape variety, Sagrantino. 15% of this Sangiovese blend is made up from this wonderfully complex and rustic grape, and gives so much added structure and style to the wine. The two varieties reach full maturation at different times from each other, so the grapes are hand harvested separately, and begin natural fermentation in stainless steel tanks on their own. During this time, Follatura (punch-downs) is carried out twice daily to work with the oxygen in the fermenting juice, and to extract wonderful color and phenols from the grapes. The two wines are aged in mostly 500L French Tonneau for malolactic conversion (there are some 225L barrels as well that primarily are used for the Sagrantino), and a 15-month aging period before blending, and bottling with no filtration. After 15 more months in bottle, the wine is ready for release, and is a remarkable display of the local Umbrian terroir. Full-bodied in structure, with ripe yet very integrated tannins, the 'Marmocchio' is one to open up in a decanter or age for several years to come. There is a dark berry fruit and depth of earthy tones from the Sagrantino that plays well with the high acidity of the Sangiovese, and all leads to an incredibly long and complex finish.