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AGRI SEGRETUM
Pottarello

REGION/ ORIGIN	Umbria Umbria Rosso I.G.T.	WINEMAKER	Lorenzo de Monaco
VINTAGE	2019	WINERY ESTABLISHED	2009
VARIETALS	80% Sangiovese 10% Malvasia Nera 10% Colorino	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	12 months	VINEYARD(S) ELEVATION	300 meters
BARREL TYPE/ YEARS IN USE	500L French Tonneau 1st – 8th use	FARMING METHODS	Certified Organic
FILTER/FINING	None	PRODUCTION	8,500 bottles
TOTAL SULFUR RS	28 mg/l <1 g/l	HARVEST TIME	Late Sept/Early Oct (S) Early Sept (for M&C)

'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.

'Pottarello' translates to 'little kid' in the local Umbrian dialect

The *2019 Pottarello* comes from the predominant mix of local grapes at the farm, which is 80% Sangiovese, 10% Malvasia Nera, and 10% Colorino. The Sangiovese is particularly selected from a portion of the estate's vines where the clusters are thinner and have much smaller berries, and lead to a bit more extraction of color and intensity of flavor for the final wine. The grapes are handpicked and brought to the cellar for a natural fermentation in stainless steel, where follatura (punch-downs) occurs regularly. After primary fermentation completes, the wine is transferred to mostly all used 500L French Tonneau for 12-months where it ages before an unfiltered bottling. Another 12 months rest in bottle before release gives the final wine extra time to integrate and come together for a gorgeously structured red. The finished wine showcases lovely fresh berry fruit, touches of spice, a lively dance between acid and tannin, and a long balanced finish for this full-bodied Umbrian red.