

La Segreta 'Pottarello'

(Umbria Rosso IGT)

80% Sangiovese, 10% Malvasia Nera, 10% Colorino

The grapes for the Pottarello 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 9 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.

Bon Vivant



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