



AGRI SEGRETUM Freghino

| | | | |
|------------------------------|--|--------------------------|---------------------------|
| REGION/ ORIGIN | Umbria Umbria Rosso I.G.T. | WINEMAKER | Lorenzo de Monaco |
| VINTAGE | 2017 | WINERY ESTABLISHED | 2009 |
| VARIETALS | 92% Sangiovese 4% Malvasia Nera 4% Colorino | VINEYARD(S) | Estate fruit – 6 hectares |
| ALCOHOL | 14.5% | AGE OF VINEYARD(S) | 10 year old vines |
| FERMENTATION | Stainless steel Indigenous yeasts | SOIL TYPE | Limestone & clay |
| AGING | 9 months | VINEYARD(S) ELEVATION | 300 meters |
| BARREL TYPE/ YEARS IN USE | 500L French oak 2 nd – 8 th use | FARMING METHODS | Certified Organic |
| FILTER/FINING | None | PRODUCTION | 7,333 bottles |
| TOTAL SULFUR RS | 39 mg/l 1.9 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 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 12,000 bottles annually, coming primarily from the Sangiovese grape.

'Freghino' translates to 'teenage scoundrel' – an endearing term in the local Umbrian dialect

The 2017 Freghino is Segretum's 'largest' production wine, but at just over 7,000 bottles made. The blend which comes from their organic estate vines is 92% Sangiovese, 4% Malvasia Nera, and 4% Colorino, 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.