

# UNTI

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D R Y C R E E K V A L L E Y

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S E G R O M I G N O

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2 0 1 2

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76% SANGIOVESE • 24% MONTEPULCIANO

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEADSBERG, CA

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ALCOHOL 14.6 % BY VOLUME

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**H A R V E S T E D :**  
S E P T E M B E R 2 5  
- O C T O B E R 1 (S G)  
O C T O B E R 1 3  
- O C T O B E R 1 7 (M P)

**B L E N D :**  
76% SANGIOVESE  
24% MONTEPULCIANO

**A C I D I T Y :** 0.62g/100ml  
**p H :** 3.60  
**A L C O H O L :** 14.6 %

**A G I N G :**  
1 3 M O N T H S  
620 GALLON FRENCH  
FOUDRES

**B O T T L E D :**  
9 / 1 3 / 2 0 1 3

**C A S E S P R O D U C E D :**  
1,145

Segromigno is located near Lucca, one of Tuscany's more beautiful Etruscan cities. It is where my dad's father was born, and where his cousins currently live. While Segromigno is in Tuscany, this wine is a blend resembling Rosso Piceno. Rosso Piceno is a wine from Le Marche and can be any blend of Sangiovese and Montepulciano.

#### **VARIETAL & VINEYARD:**

Our 2012 Segromigno is a blend of 76% Sangiovese and 24% Montepulciano. We use the grapes grown on our east hillside and our recently grafted Sangiovese grosso vines. Both of these sections in our Sangiovese vineyard give us a fruit forward wine that is not as structured as our west hillside vines. The Montepulciano was planted in 2005, 2006 and 2007. We now have 2.5 acres of Montepulciano planted—more than anyone in Sonoma County.

#### **VINTAGE/HARVEST:**

2012 was one of the best vintages we have ever experienced. Most of our Sangiovese was dark and intensely fruity. We picked Sangiovese in late September, while the Montepulciano was harvested in mid-October. We aggressively thin the crop of all our Italian varieties to facilitate concentration and structure. The 2012 Montepulciano is powerful—adding color, body and an interesting chocolate/earth component.

#### **STYLE/DESCRIPTION:**

The 2012 Segromigno is a precisely the kind of wine we are trying to make from a Sangiovese/Montepulciano blend if nature allows. It has a lovely combination of fruity, floral and earthy aromas and flavors, all comprised in a wine with moderate tannin and crisp acidity. Rosso Piceno? Maybe not. But this 2012 Segromigno definitely beckons full flavored pastas. It should age nicely for 2 to 4 years if you can refrain from drinking it. I will not be doing this, however.