



# Italy, Monti Cecubi, Thymos, Igt Lazio Bianco, Blanc

Igt Lazio Bianco, Italy

Monti Cecubi Winery is located in Itri (Province of Latina, Latium), between woods and forests of cork, on the hills watching Sperlonga Sea.

This is the land of the old Vino Cecubo, the Ancient Roman wine. Produced in the area between the towns of Fondi, Itri and Sperlonga (kown as "Ager Caecubum"), Cecubo was the most important wine in Ancient Roman times, both during the Republican era and in the Imperial age, and therefor eulogized by many classical poets, such as Horace, Pliny the Elder and Columella

#### **PRESENTATION**

In ancient Greek culture, "thymos" represented the principle of vitality and was the place of strong passions residing in the chest. Homer used it to denote emotions, desire, or the internal impulse in a person, which was expressed and belonged to thought and feeling. Our Falanghina reminds us of this with its delicate aromas and, at the same time, its strong acidity and structure.

#### LOCATION

The grapes are sourced from the vineyards of Itri, at an altitude of approximately 300 meters above sea level. -

#### **TERROIR**

These vineyards flourish on clayey-calcareous soil with a robust structure, benefiting from the coastal sea breezes from the Sperlonga and Gaeta seas.

#### WINEMAKING

Winemaking involves a brief maceration of the grape skins in a press and gentle pressing. Fermentation occurs in stainless steel tanks at controlled temperatures.

#### **AGEING**

Aging in steel on fine lees precedes bottling.

#### **VARIETAL**

Falanghina 100%

### 14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

## SERVING

12°C/54°F

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

#### TASTING

In a straw yellow color with golden reflections; the nose is fresh and mineral, featuring notes of hay, elderflower, and yellow flowers. The palate delivers a full and decisive taste, exhibiting savory qualities, pronounced minerality, and lasting persistence.





### **FOOD PAIRINGS**

It pairs excellently with seafood, white meats, and buffalo milk cheeses with a stringy texture.