



BRUNO LAFON

wine selection

Italy, Monti Cecubi, TERRAE D'ITRJ, Igt Lazio Rosso, Rouge

Igt Lazio Rosso, 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 (known as "Ager Caecubum"), Cecubo was the most important wine in Ancient Roman times, both during the Republican era and in the Imperial age, and therefore eulogized by many classical poets, such as Horace, Pliny the Elder and Columella

PRESENTATION

Born to celebrate the viticultural vocation of this land, capable of giving life to wines of great complexity.

LOCATION

The grapes are sourced from vineyards nestled in cork oak forests, characterized by red earth, clayey limestone soil, low in organic matter, and rich in minerals.

WINEMAKING

Winemaking process includes cold pre-maceration of the grape skins for enhanced color and flavor extraction. Alcoholic fermentation is conducted with native yeasts in stainless steel tanks at controlled temperatures, followed by spontaneous malolactic fermentation.

AGEING

The wine is aged in large oak barrels for about 6 months.

VARIETALS

Serpe 50%, Abbuoto 40%, Merlot 10%

14 % VOL.

GM: No.

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

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Intense ruby red in color, the wine presents a vinous and delicate aroma on the nose, evoking violets, forest berries, and Mediterranean notes, complemented by hints of tobacco and leather. Aroma: on the nose, it is vinous and delicate, reminiscent of violets, forest berries, Mediterranean notes, followed by hints of tobacco and leather. The palate reveals a dry, savory, fresh, and harmonious taste that is broad and velvety, with delicate and balanced tannins.

FOOD PAIRINGS

Pairs well with appetizers featuring aged cheeses, marzoline (young pecorino cheese), cold cuts, and olives.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

