



## agraulture RAISONNÉE Demaire Qualifié

# Italy, Monti Cecubi, CAECUBUM BIANCO, 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**

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

#### LOCATION

The grapes come from the selection of the finest clusters from the vineyards of Itri, where the clayey-calcareous soil with a robust structure, the sea breeze from the seas of Sperlonga and Gaeta, and the altitude of about 300 meters above sea level favor the expression of its organoleptic characteristics.

#### WINEMAKING

Winemaking involves a brief maceration of the skins and soft pressing; fermentation takes place in stainless steel tanks, followed by aging in tonneaux with regular stirring of the fine lees.

#### **AGEING**

Aged in barreks in fine lees.

#### **VARIETALS**

Falanghina 50%, Fiano 50%

#### 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 wine presents a captivating complexity on the nose. Hints of white flowers and hay gracefully intertwine with subtle and fragrant notes of citrus, hazelnut, and yeast. Silky and velvety in taste, it delivers a fresh and soft experience, boasting remarkable structure and gustatory power.

#### **FOOD PAIRINGS**

Pairs well with seafood and shellfish, exceptional with oysters. Suitable for dishes featuring truffles or mushrooms, as well as white meats.