





# Italy, Monti Cecubi, Odys, 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**

Odys pays homage to Ulysses, Odysseus, who touched the shores of Sperlonga before landing at Circeo in the land of the Sorceress.

### 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, followed by gentle pressing. Fermentation occurs in stainless steel tanks, slow and at a controlled temperature.

#### **AGEING**

The wine undergoes a period of aging in stainless steel on fine lees before bottling.

# VARIETAL

Fiano 100%

# 14 % VOL.

GM: No.

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

#### **SERVING**

12°C/54°F

# AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

## **TASTING**

The taste profile is characterized by a dry and mineral essence, concluding with a soft and velvety finish. The wine exhibits good freshness, acidity, and a vinous character.

# FOOD PAIRINGS

Odys pairs excellently with raw dishes such as shellfish and oysters, butter and caviar, roasted eel, as well as raw mushrooms and truffles. It is also a great match for foie gras.

