



# Italy, Monti Cecubi, "AMYCLANO" Vermentino ORGANIC IGT, Blanc

"AMYCLANO" Vermentino ORGANIC IGT, 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

Amyclano pays tribute to the mythical city of Amyclae, a Greek colony founded by the Spartans, situated between the Aurunci Mountains and the Fondi plain. According to legend, it was abandoned by its inhabitants due to a snake invasion. Fleeing inland, they founded the city of Itri.

### LOCATION

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

#### TERROIR

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

#### WINEMAKING

Winemaking process includes a brief maceration of the grape skins in a press, followed by gentle pressing. Fermentation takes place in stainless steel tanks under carefully controlled temperatures.



# VARIETAL

Vermentino 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

The nose is intense, reminiscent of white peach, with hints of exotic and citrus fruits. It showcases pronounced minerality, good freshness, acidity, and a clean and persistent finish.

#### FOOD PAIRINGS

Amyclano pairs well with appetizers and first courses featuring fish and vegetables. It also complements white meats and fresh cheeses.



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