



STELVIN
CAP

CUVÉE SECRÈTE UMBRIA BIANCO IGT

Variety: the ones that better express the vintage potential

First vintage produced: 2012

Training Techniques: Guyot with vine density of 6.000-9.000 vines per Ha. Yield per hectare 5-6 tons

Aging: 6 months in French oak barrique and minimum 4 months aging in the bottle

Aroma: surprising complexity that ranges from light notes of anise and green fern to citrus and spices that go from vanilla to white pepper. A mentholated note gives an exquisite mineral sensation and a touch of acacia honey to finish

Taste: round and soft, at the same time fresh with delicate flavors. Extraordinary long persistence

Serving suggestions: perfect match for special occasions. Excellent pairings with fish, white meat and white truffle. Best served around 50 °F

Aging potential: 6-8 years

Size L: 0,75