



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 / 1,5