

Bigi

Orvieto Classico Amabile DOC

50% Trebbiano Toscana, 20% Grechetto, 10% Verdello, 10% Malvasia Bianca, 10% Drupeggio

Tasting Notes:

A well-balanced, pleasantly sweet, yet fresh wine with a ripe fruit finish. Ample aromas of wild flowers, honey, and musk are complemented by hints of bitter almonds. Best when young, this classic Italian white pairs beautifully with fruit-based desserts, but also nicely tempers spicy seafood dishes.

Vineyards:

Region: Umbria, Italy
Training Method: Spurred cordon & Guyot
Soil Composition: Tufa rock & clay
Planting density: 3500-4000 vines/hectare
Elevation: 300 meters
Exposure: Southwestern

Winemaking:

Harvested from late September through early October. The grapes undergo a criomaceration during the first several hours following harvest. A static decanting of the musts immediately follows over the next 24 hours in stainless steel tanks at 12-18°C. Over the following 10-12 days, fermentation occurs on temperatures of 15-17°C in stainless steel. The wine is filtered and fined before bottling.

Aging:

3 months in stainless steel tanks

Technical Data:

Alcohol: 12.1%
Residual Sugar: 27.2 grams/liter
Acidity: 4.7 grams/liter
pH: 3.40



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
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