

Bigi

Vipra Rossa

70% Merlot, 20% Sangiovese, 10% Montepulciano

The name *Vipra* - local dialect for "viper" - was inspired by one of the most powerful local noble families of the Middle Ages: Monaldeschi della Vipera.

Tasting Notes:

A rich aromatic bouquet of cherries and blackberries is enhanced by hints of baking spices. Toasted notes abound. A well-balanced and well-structured wine that shows best within a few years of the vintage. Serve alongside roasted or grilled meats,

Vineyards:

Region:	Umbria, Italy
Training Method:	Spurred cordon & Guyot
Soil Composition:	Poor soil with many pebble deposits
Planting density:	3000 vines/hectare
Elevation:	300 meters
Exposure:	Southwestern

Winemaking:

Harvested from late September through early October. Each varietal is fermented separately in stainless steel tanks for 12-15 days at a temperature of 18-20°C. The wine rests on the skins for an additional 12-15 days with periodic pump-overs, punch-downs, and delestages. It is blended before barrel-aging and filtered and fined before bottling.

Aging:

8-12 months in French oak barrels plus 2 months in bottle

Technical Data:

Alcohol:	13.3%
Residual Sugar:	3.1 grams/liter
Acidity:	5.4 grams/liter
pH:	3.61



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
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