

3" x 4"

◆ **BIGI** ◆

**VIPRA
ROSSA**

Vipra Rossa has a deep, concentrated ruby-red color and the aroma of blackberry and spice. The taste is soft and balanced exhibiting great structure.

Vipra Rossa is best with roasted or grilled meats, lamb, poultry, and aged cheeses.



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WWW.OPICIWINES.COM

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