



# Bigi

## Orvieto Classico Amabile

**Varietal:** 10% Drupeggio 20% Grechetto 50% Trebbiano 10% Malvasia Bianca 10% Verdello



**Appellation:** Orvieto Classico (Umbria)

**Alcohol %:** 12.1

**Residual Sugar:** 27.2 gr / liter

**Acidity:** 4.7 gr / liter

**ph:** 3.40

**Vintage:** 2014

**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.

**Winemaking:**

Harvested from late September through early October The grapes undergo a cryomaceration 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

**Food Pairing :**

Pair beautifully with fruit based desserts, but also nicely tempers spicy seafood dishes.

**Accolades**

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