



Bigi Vipra Rossa

Varietal: 70% Merlot 20% Sangiovese 10% Montepulciano



Appellation: IGT Umbria

Alcohol %: 13.3

Residual Sugar: 3.1 gr / liter

Acidity: 5.4 gr / liter

ph: 3.61

Vintage: 2014

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

Aging:

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

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.

Food Pairing : Serve alongside roasted or grilled meats

Accolades

