

BIGI STROZZAVOLPE GRECHETTO UMBRIA IGT 2017



WINE INTRODUCTION

This wine is made exclusively from Grechetto grapes, typical of Umbria and commonly used in Orvieto DOC blends. Bigi began making monovarietal Grechetto in 1993 with particularly interesting results. Fermentation and ageing in stainless steel vats give the wine its straw-yellow colour, and subtle aromas of cherry and almond blossom and plums. Grechetto Bigi is a very firmly structured white with a pleasing, lingering finish.

WINEMAKING NOTE

The ripe grapes are very softly crushed, followed by natural removal from the lees at low temperatures (6–8°C) and fermentation of the free-run juice with cultured yeasts at a controlled temperature (14–16°C). The new wine is aged in stainless steel vats until March.

APPEARANCE, AROMA AND TASTING NOTE

Straw-yellow colour. A prominent nose with clear-cut, fragrant cherry and almond blossom, and hints of musk and plums. The palate is tangy, rounded, clean-tasting, well-balanced and firmly structured with a well-defined, pleasingly bitterish peach kernel note in the very lingering finish.

WINE INFORMATION

Country:	Italy
Region:	Umbria
Wine Type:	White Wine
Producer:	Bigi
Wine Name:	Strozzevolpe Grechetto Umbria IGT
Vintage:	2017
Principle Grape (%):	Grechetto (100)
Closure:	Cork
Winemaker Name:	Nardo Paolo
ABV (%):	12.00%
Acid (g/L):	5.51
pH:	3.20
Bottle Size:	75cl
Case/Pack Size:	6x75cl