



ORVIETO

DOC CLASSICO SECCO



Vineyards have been cultivated in Umbria, “the green heart of Italy” and a crossroads between the north and the south, between the Adriatic and Tyrrhenian Seas, since Etruscan times. When we speak of Orvieto, we think of a beautiful walled city built on a tuffstone mound by the Etruscans, and known in the Roman era as Urbs Vetus (old city) – but also of the prized white Umbrian wine of which Bigi has been a leading producer for many years.

VARIETIES

Trebbiano Toscano (Procanico); Grechetto; Verdello; Malvasia Toscana; Drupeggio

PRODUCTION DISTRICT

The classic and oldest DOC zone surrounding Orvieto, in the province of Terni.

ALTITUDE

300 metres above sea level.

TYPE OF SOIL

Lean soil, favourably aspected.

TRAINING SYSTEM

Spurred cordon and Guyot.

HARVEST

Early October.

WINEMAKING METHOD

The harvested grapes are immediately taken to the cellar. After soft crushing the must clarified by settling at a low temperature ferments at a controlled temperature (15–17°C) with the addition of cultured yeasts. The wine matures in stainless steel vats.

SENSORY PROFILE

Straw-yellow colour. A subtle nose with fresh, fragrant hawthorn blossom and hints of musk and almonds. The tangy, rounded, smooth yet lively flavour closes on clear-cut, pleasing notes of white peaches.

RECOMMENDED CELLARING

2 years in bottle laid down horizontally, in a dark and cool place.

FOOD PAIRING

Starters, fish, shellfish, eggs, fresh cheeses.

ALLERGENS: Contains sulphites.

