

Bigi

Umbria

Bigi was founded by Luigi Bigi in 1880 and is located just beneath the high walls of ancient Orvieto. The past century has brought modernization. The Bigi winery and cellars were redesigned and by renowned oenologist Giacomo Tachis and today these are under the direction of Francesco Bardi, considered to be one of the most innovative winemakers in Umbria.

Thousands of visitors are drawn here each year. Bigi delivers approximately a thirty percent share of the total output of the zone. Bigi owns or manages almost 200 hectares of vines (nearly 500 acres), notably Torricella, Orzalume, Viavalle and Il Poggio.

Orvieto is Umbria's most famous wine. Because of its popularity with the Vatican elite, Orvieto is traditionally known as the "Wine of Popes."

Vinification is careful and modern. Soft pressing is followed by cold fermentation of the free run juice. In contrast to *Secco*, Bigi's Orvieto *Amabile* contains a small amount of residual sugar giving it a pleasing hint of fresh, natural sweetness.

Grape varieties include 5% Drupeggio, 15% Grechetto, 10% Malvasia Bianca, 50% Procanico, and 20% Verdello.

Taste: Bright, golden-yellow color with a pronounced aroma of wild flowers, honey, and almonds. The taste is pleasantly sweet balanced by soft acidity and a lingering finish of ripe fruit.

