

05035 CILIEGIOLO



NARNI

Typical Geographical Indication (IGT)
CILIEGIOLO



VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Sangemini Loc. Colle Ozio and Loc. Colle Pizzuto Italy

VINEYARDS' AVERAGE ALTITUDE

mt 290-mt 230 on sea level



VARIETY

100% Ciliegioolo of Narni, vines age 5-15 years on average

YIELD PER PLANT

700-800 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Clayey, limestone, medium texture

AGING

In stainless steel barrel at controlled temperature,
6 months on its own lees, 1-2 months in bottle



ANNUAL AVERAGE PRODUCTION

13,000/15,000 bottles

PACKAGING

12x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

Its elegance and softness allows the classic combinations with dishes of cured meats, red and white meats and semi-seasoned cheeses, ideal with truffles.

Serve at the temperature of 16/18° C



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI