

ASLA CILIEGIOLO NARNI



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% Ciliegiole 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

4,000/6,000 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



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LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI