

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% Ciliegiolo 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



..T3..

LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI