

RIP I R O S S O U M B R I A



NARNI

Typical Geographical Indication (IGT)
ROSSO

VITICULTURE

Organic certified "Suolo e Salute"



PRODUCTION AREA

Loc. Penna in Teverina

VINEYARDS' AVERAGE ALTITUDE

mt 250 on sea level

VARIETY

Ciliegiolo Merlot Cabernet in coplantation,
vines age 20 years on average



YIELD PER PLANT

700-800 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Clayey, medium texture

AGING

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



ANNUAL AVERAGE PRODUCTION

3,500/4,000 bottles

PACKAGING

12x75 cl cardboard

COMBINATION AND SERVICE TEMPERATURE

Its elegance and softness allow for
classic combinations with pasta dishes,
grilled meat, semi-aged cheeses and
with vegetable dishes such as stuffed
tomatoes and grilled vegetables. Serve at a
temperature of 15/17° C



..T3..

LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI