

# CILIEGIOLO, NARNI ROSÉ



## UMBRIA (IGT)

Typical Geographical Indication  
CILIEGIOLO

## VITICULTURE

Organic certified "Suolo e Salute"

## PRODUCTION AREA

Loc. Colle Ozio and Loc. Colle Murello Italy



## VINEYARDS' AVERAGE ALTITUDE

mt 290-mt 230 on sea level

## VARIETY

100% Ciliegiole of Narni, vines age 5-10 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,  
12 months on its own lees, 1-2 months in bottle



## ANNUAL AVERAGE PRODUCTION

2,500 bottles

## PACKAGING

12x75 cl cardboard

## COMBINATION AND SERVICE TEMPERATURE

Excellent aperitif, but also perfect to accompany medium-structured fish and meat dishes.

Serve at the temperature of 10°/12° C



..T3..

LEONARDO BUSSOLETTI  
VIGNAIOLO A NARNI