

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% Ciliegiolo 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