

BRECCIARO



NARNI (IGT)

Typical Geographical Indication
CILIEGIOLO

VITICULTURE

Organic certified "Suolo e Salute"



PRODUCTION AREA

Narni Loc. Brecciaro, Sangemini Loc. Colle
Ozio Italy

VINEYARDS' AVERAGE ALTITUDE

mt 190 s.l.m. and mt 290 s.l.m.

VARIETY

100% Ciliegiole of Narni, vines age 10-15 years
on average



YIELD PER PLANT

600-800 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Rocky the first one and clayey limestone the
second

AGING

For 70% 12 months in stainless steel barrel
at controlled temperature, on its own fine
deposits; for 30% 9/12 months in large barrel
of French oak of HL 25, then 6/7 months in
bottle



ANNUAL AVERAGE PRODUCTION

12,000/15,000 bottles

PACKAGING

6x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

This Ciliegiole di Narni is
an extraordinary wine to be combined with
"rice with beans", "pasta and peas", mushroom
soup, white meats, semi-aged cured meats
and cheeses, excellent with lake fish and cod.
Serve at the temperature of 18/20° C



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI