RÀMICI

NARNI (IGT) Typical Geographical Indication CILIEGIOLO

VITICULTURE Organic certified "Suolo e Salute"

PRODUCTION AREA Alviano Loc. Ramici Italy

VINEYARDS' AVERAGE ALTITUDE mt 190 on sea level

VARIETY 100% Cilegiolo of Narni, vines age 45 years on average

YIELD PER PLANT 300-400 gr per plant

FARMING SYSTEM Double Spurred Cordon

TYPE OF SOIL Sandy

AGING 12 months in tonneau, 12 months in French oak barrel of HL 20. 8-12 months in bottle



ANNUAL AVERAGE PRODUCTION 2,500 / 3,300 bottles

PACKAGING 6x75 cl cardboard

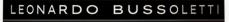
COMBINATION AND SERVICE TEMPERATURE

It is a complex wine of great structure, finesse and elegance with soft and velvety tannins. Wine to combine with roast beef and grilled lamb, black truffle, game and seasoned cheeses. Serve at the temperature of 18/20° C



RÀMICI Ciliegicle • Narni

ARDO BUSSO



Integralmente prodotte e imbettigliate da Societa agricola bussoletti leonardoss. Narni - italia Prodotto in italia - product of italy