

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% Ciliegiolo 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



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI