

# ASLA



## **NARNI**

Typical Geographical Indication (IGT)  
CILIEGIOLO

## **VITICULTURE**

Organic certified "Suolo e Salute"



## **PRODUCTION AREA**

Sangemini Loc. Colle Ozio and Loc. Colle Pizzuto Italy

## **VINEYARDS' AVERAGE ALTITUDE**

mt 290-mt 230 on sea level

## **VARIETY**

100% Ciliegiole of Narni, vines age 5-15 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, 6 months on its own lees, 1-2 months in bottle



## **ANNUAL AVERAGE PRODUCTION**

4,000/6,000 bottles

## **PACKAGING**

12x75 cl cardboard

## **COMBINATION AND SERVICE TEMPERATURE**

Its elegance and softness allows the classic combinations with dishes of cured meats, red and white meats and semi-seasoned cheeses, ideal with truffles. Serve at the temperature of 16/18° C



..T3..

**LEONARDO BUSSOLETTI**  
VIGNAIUOLO A NARNI