

THYRUS



NARNI
QUALITY SPARKLING WINE, CLASSIC
METHOD EXTRA BRUT



VITICULTURE
Organic certified "Suolo e Salute"

PRODUCTION AREA
Sangemini Loc. Colle Ozio Italy

VINEYARDS' AVERAGE ALTITUDE
290 Mt s.l.m.



VARIETY
100% Grechetto,
vines age 10 years on average

YIELD PER PLANT
600-800 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 fine
deposits



CHARACTERISTICS
Sugar: 3 g/l - Acidity: 6.4

ANNUAL AVERAGE PRODUCTION
5,000 bottles

PACKAGING
12x75 cl cardboard



**COMBINATION AND SERVICE
TEMPERATURE**
This Grechetto goes well with elaborate
fish dishes, shellfish, seafood. Serve at a
temperature of 12°/14°C



LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI