

# CILIEGIOLO NARNI



## NARNI

Typical Geographical Indication (IGT)  
CILIEGIOLO

## VITICULTURE

Organic certified "Suolo e Salute"



## PRODUCTION AREA

Sangemini Loc. Colle Ozio and Loc. Colle Pizzuto Italy



## VARIETY

100% Ciliegiolo 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

13,000/15,000 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  
VIGNAIOLO A NARNI