

ASLA CILIEGIOLO NARNI



NARNI

Typical Geographical Indication
CILIEGIOLO

VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Sangemini, Colle Ozio and Colle Pizzuto, Italy

VINEYARDS' AVERAGE ALTITUDE

mt 290-mt 230 on sea level

VARIETY

100% Ciliegiole of Narni, vines age 10-15 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

20,000 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



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LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI