

ASLA CILIEGIOLO PET-NAT



UMBRIA

Typical Geographical Indication
SPARKLING 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 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, 2-3 months in bottle. Refermentation in the bottle without disgorgement



ANNUAL AVERAGE PRODUCTION

3,500 bottles

PACKAGING

12x75 cl cardboard

COMBINATION AND SERVICE TEMPERATURE

Excellent as an aperitif, but also perfect to accompany cold cuts, fish soups and shellfish. Serve at the temperature of 10-12° C.

..T3..

LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI