

ASLA CILIEGIOLO ROSE



NARNI

*Typical Geographical Indication
CILIEGIOLO ROSÉ*

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, 12 months on its own lees, 1-2
months in bottle*



ANNUAL AVERAGE PRODUCTION

6,000/8,000 bottles

PACKAGING

12x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

*Excellent as an aperitif, but also perfect to
accompany fish and white meat dishes.
Serve at the temperature of 10-12° C*

..T3..

LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI