

BRECCIARO CILIEGIOLO NARNI



NARNI

Typical Geographical Indication
CILIEGIOLO



VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Narni Loc. Brecciaro, Sangemini Loc. Colle Ozio
Italy



VINEYARDS' AVERAGE ALTITUDE

mt 290 s.l.m.

VARIETY

100% Ciliegiole of Narni, vines age 10-15 years on average



YIELD PER PLANT

500-600 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Rocky the first one and clayey limestone the second

AGING

For 70% 12 months in stainless steel barrel at controlled temperature, on its own fine deposits; for 30% 9/12 months in large barrel of French oak of HL 25, then 6/7 months in bottle



ANNUAL AVERAGE PRODUCTION

12,000/15,000 bottles

PACKAGING

6x75 cl cardboard

COMBINATION AND SERVICE TEMPERATURE

This Ciliegiole di Narni is an extraordinary wine to be combined with "rice with beans", "pasta and peas", mushroom soup, white meats, semi-aged cured meats and cheeses, excellent with lake fish and cod. Serve at the temperature of 18-20° C



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI