

# CILIEGIOLO NARNI



## **NARNI**

*Typical Geographical Indication 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% 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**

*3,500/6,500 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*



**LEONARDO BUSSOLETTI**  
VIGNAIUOLO A NARNI