

# CILIEGIOLO NARNI ROSÉ



## **NARNI**

Typical Geographical Indication  
CILIEGIOLO ROSÉ

## **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 5-10 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**

2,500 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



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VIGNAIUOLO A NARNI