

GRIFO DI NARNIA CILIEGIOLO NARNI



NARNI

Typical Geographical Indication CILIEGIOLO

VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Narni and San Gemini



VINEYARDS' AVERAGE ALTITUDE

mt 190 - 290 on the sea level

VARIETY

100% Ciliegiolo of Narni, vines age 15 years on average



YIELD PER PLANT

500-600 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Clayey, limestone, medium texture

AGING

30 month in French oak barrel of HL 25, 12 months in bottle



ANNUAL AVERAGE PRODUCTION

3,300 bottles produced exclusively in exceptional years

PACKAGING

6x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

It is a wine of great finesse and elegance with soft and velvety tannins. Wine to pair with roasts and grilled lamb, black truffle, game and aged cheeses. Serve at the temperature of 18-20° C



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI