

RÀMICI CILIEGIOLO NARNI



NARNI

Typical Geographical Indication
CILIEGIOLO



VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Alviano Loc. Ramici Italy

VINEYARDS' AVERAGE ALTITUDE

mt 190 on sea level



VARIETY

100% Ciliegiole of Narni, vines age 50 years on average

YIELD PER PLANT

300-400 gr per plant



FARMING SYSTEM

Double Spurred Cordon

TYPE OF SOIL

Sandy



AGING

12 months in tonneau, 12 months in French oak barrel of HL 25, 6 months in bottle

ANNUAL AVERAGE PRODUCTION

2,500 / 3,300 bottles

PACKAGING

6x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

It is a complex wine of great structure, finesse and elegance with soft and velvety tannins. Wine to combine with roast beef and grilled lamb, black truffle, game and seasoned cheeses. Serve at the temperature of 18-20° C



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI