

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 190 on sea level and mt 290 on sea level
respectively

VARIETY

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



YIELD PER PLANT

600 - 800 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 25 HL French
oak barrel, 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 pair with rice and beans, pasta with
peas, mushroom soup, white meats, cured
meats, and semi-aged cheeses. Excellent with
lake fish, stockfish, and pizza. Serve at 16-18°C.



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI