

GRIFO DI NARNIA CILIEGIOLO NARNI

**OUR
RESERVE**



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

A complex wine with great structure, finesse, and elegance. Excellent as a meditation wine. It pairs well with roasts, game, blue cheeses, and dark chocolate. Serve at 16-18°C.



..T3..

LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI