

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% Ciliegìolo 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

A complex wine of great structure, finesse,
and elegance, with soft, velvety tannins.
Ideal with roasts, grilled lamb, black truffle,
game, and aged cheeses. Serve at 16-18°C.



..T3..

LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI