

ASLA CILIEGIOLO NARNI



NARNI

Typical Geographical Indication
CILIEGIOLO



VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Sangemini, Colle Ozio and Colle Pizzuto,
Italy

VINEYARDS' AVERAGE ALTITUDE

mt 290 - mt 230 on sea level



VARIETY

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

YIELD PER PLANT

700 - 800 gr per plant



FARMING SYSTEM

Guyot



AGING

In stainless steel barrel at controlled
temperature, 6 months on its own lees, 1-2
months in bottle

ANNUAL AVERAGE PRODUCTION

20,000 bottles

PACKAGING

12x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

Its freshness and softness make it perfect
for aperitifs, pizza, cured meats, cheeses,
and vegetarian dishes. Also excellent with
grilled fish. Serve at 14-16°C.

..T3..

LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI