

CILIEGIOLO NARNI



NARNI

Typical Geographical Indication CILIEGIOLO

VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Sangemini Loc. Colle Ozio and Loc. Colle Pizzuto Italy



VINEYARDS' AVERAGE ALTITUDE

mt 290 - mt 230 on sea level

VARIETY

100% Ciliegiole of Narni, vines age 5-15 years on average



YIELD PER PLANT

700 - 800 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Clayey, limestone, medium texture

AGING

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



ANNUAL AVERAGE PRODUCTION

3,500/6,500 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.



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI