

GRIFO DI NARNIA CILIEGIOLO NARNI



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.



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI