

# 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% Ciliegiole 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.



**LEONARDO BUSSOLETTI**  
VIGNAIUOLO A NARNI