

RIP I ROSSO



UMBRIA

*Typical Geographical Indication
RED*



VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Penna in Teverina

VINEYARDS' AVERAGE ALTITUDE

mt 290 - mt 230 on sea level



VARIETY

*80% Ciliegiole, 20% Merlot, Cabernet
Sauvignon, vines age 20 years on average*

YIELD PER PLANT

700 - 800 gr per plant



FARMING SYSTEM

Guyot

TYPE OF SOIL

Clayey, medium texture



AGING

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

ANNUAL AVERAGE PRODUCTION

3,500/7,000 bottles

PACKAGING

12x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

*Its smoothness and freshness make it a
great match for Italian-style first courses,
pizza, and vegetarian cuisine. Serve at
15-17°C.*

..T3..

LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI