

# Leonardo Bussoletti 05035 CILIEGIOLO DI NARNI IGT BIO

Italy - Umbria - San Gemini (TR)

100% Ciliegiole di Narni



..T3..

LEONARDO BUSSOLETTI  
VIGNAIOLI A NARNI

**Production area:** Sangemini loc. Colleozio and Collemurello  
**Terrain:** argilloso, calcareo di medio impasto  
**Harvest:** manual  
**Vinification:** Fermentation in stainless steel, short maceration of 5-6 days on skins  
**Refinement:** In temperature-controlled stainless steel for 6 months on its fine lees, 1-2 months in bottle  
**Color:** ruby red  
**Fragrance:** markedly floral and fruity character  
**Flavor:** fresh, with delicate tannins  
**Alcoholic Grade:** 13.5% vol

**Ownership/Founders** Leonardo Bussoletti  
**Start of Activity** 2008  
**Vitiviniculture** Certified Organic  
**Hectares** 9  
**Bottles produced** 60.000

