

Leonardo Bussoletti ASLA CILIEGIOLO DI NARNI IGT

Italy - Umbria - San Gemini (TR)



LEONARDO BUSSOLETTI

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

Fragrance: markedly floral and fruity character

Flavor: fresh, with delicate tannins **Alcoholic Grade:** 13.5% vol

