

## Leonardo Bussoletti<sup>05035</sup> 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

## 100% Ciliegiolo di 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

