

Leonardo Bussoletti 05035 CILIEGIOLO DI NARNI ROSATO IGT

Italy - Umbria - San Gemini (TR)

100% Ciliegiolo di Narni



..T3..

LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI

Production area: Narni - San Gemini

Terrain: argilloso, calcareo medio impasto

Harvest: manual

Vinification: Whole cluster soft pressing with all stems, fermentation in steel for 20-25 days

Refinement: In temperature-controlled stainless steel for 6 months on its own fine deposits, 1-2 months in bottle

Color: soft pink

Fragrance: intense and spicy

Flavor: fresh and savory

Alcoholic Grade: 13.5% vol



Ownership/Founders Leonardo Bussoletti

Start of Activity 2008

Vitiviculture Certified Organic

Hectares 9

Bottles produced 60.000