

Leonardo Bussolettigt

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: 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: rosa tenue

Fragrance: intense and spicy Flavor: fresh and savory Alcoholic Grade: 13.5% vol

