

Leonardo Bussoletti 05035 CILIEGIOLO DI NARNI ROSATO IGT

Italy - Umbria - San Gemini (TR)

100% Ciliegiole di Narni



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LEONARDO BUSSOLETTI
VIGNAIOLI 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
Vitiviniculture Certified Organic
Hectares 9
Bottles produced 60.000

