

Leonardo Bussolettinarni igt

Italy - Umbria - San Gemini (TR)



100% Ciliegiolo di Narni

Production area: Narni loc. Miriano, Sangemini loc. Colleozio Terrain: roccioso il primo, argilloso calcareo il secondo Harvest: manual Vinification: fermentation in stainless steel, maceration on the skins for 15 days Refinement: 12 months on its own fine deposits in temperature-controlled stainless steel for 70%; 9/12 months, in HL 25 large French oak barrel for 30%; 6/7 months in bottle Color: rosso rubino Fragrance: fruity, fresh, with jammy notes Flavor: fresh and soft Alcoholic Grade: 13% vol



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

