

Leonardo Bussoletti BRECCIARO CILIEGIOLO OF NARNI IGT

Italy - Umbria - San Gemini (TR)

100% Ciliegiole di Narni



LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI

Ownership/Founders Leonardo Bussoletti

Start of Activity 2008

Vitiviniculture Certified Organic

Hectares 9

Bottles produced 60.000

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: ruby red

Fragrance: fruity, fresh, with jammy notes

Flavor: fresh and soft

Alcoholic Grade: 13% vol

