

## Leonardo Bussoletti COLLE MURELLO UMBRIA IGT

Italy - Umbria - San Gemini (TR)



LEONARDO BUSSOLETTI

Ownership/Founders Leonardo Bussoletti Start of Activity 2008 Vitiviniculture Certified Organic Hectares 9 Bottles produced 60.000 **Production area:** Sangemini loc. Murello Hill **Terrain:** argilloso, calcareo, medio impasto

Harvest: manual

Vinification: Whole cluster pressing with all stems,

fermentation in steel for 20-25 days

**Refinement:** Fermentation and aging in large 15 hl French oak barrels for 6 months on its fine lees. 6/8 months in bottle

**Color:** giallo paglierino intenso

Fragrance: notes of hawthorn, medlar, hydrocarbons

Flavor: Good density and excellent acidity to support it, with an

intense finish

Alcoholic Grade: 13.5% vol



Leonardo Bussoletti is a man, capable of making his dreams a reality. After spending the first few years as a wine salesman, he decided to make the leap and to become a winemaker. Examples of this professional path are not unusual in Italy and worldwide, but in the case of Leonardo, this choice was related to the Ciliegiolo and its production area. With the help of Federico Curtaz, he began his adventure as vigneron in 2008 and now, after only ten years, his wines are among the most representative of the terroir of Umbria. The new cellar in San Gemini now vinifies the grapes from Bussoletti's vineyards in Narni, San Gemini, Penna in Teverina and Alviano (in the province of Terni, where Igt Narni is produced). With the arrival of Francesco Bordini, Leonardo deeply explored the world of organic winemaking, interpreting Ciliegiolo, Grechetto and Trebbiano, in different ways and confirming himself as a rising star in the viticulture of Umbra.