

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

100% Trebbiano Spoletino

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: deep straw yellow

Fragrance: notes of hawthorn, medlar, hydrocarbons

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

intense finish

Alcoholic Grade: 13.5% vol

