

Leonardo Bussoletti COLLE MURELLO UMBRIA IGT BIO

Italy - Umbria - San Gemini (TR)

100% Trebbiano Spoletino



LEONARDO BUSSOLETTI
VIGNAIOLI A NARNI

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

Ownership/Founders Leonardo Bussoletti

Start of Activity 2008

Vitiviniculture Certified Organic

Hectares 9

Bottles produced 60.000

