

Leonardo Bussoletti

COLLE OZIO GRECHETTO UMBRIA
IGT

Italy - Umbria - San Gemini (TR)

50% Grechetto di Orvieto, 50% Grechetto di Todi



..T3..

LEONARDO BUSSOLETTI
VIGNAIOLI A NARNI

Ownership/Founders Leonardo Bussoletti

Start of Activity 2008

Vitiviniculture Certified Organic

Hectares 9

Bottles produced 60.000

Production area: Sangemini loc. Idle Hill

Terrain: argilloso, calcareo, medio impasto

Harvest: manual

Vinification: whole cluster pressing with all stems, fermentation in steel for 20-25 days

Refinement: In temperature-controlled stainless steel for 6 months on its own fine deposits, 3-5 months in bottle

Color: giallo paglierino

Fragrance: a vegetal and floral bouquet sets the stage for citrusy hints of cedar and grapefruit

Flavor: citrusy and fresh notes with sweetish accents

Alcoholic Grade: 13.5% vol

