

Leonardo Bussoletti COLLE PIZZUTO MALVASIA UMBRIA IGT

Italy - Umbria - San Gemini (TR)

100% Malvasia



LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI

Ownership/Founders Leonardo Bussoletti

Start of Activity 2008

Vitiviniculture Certified Organic

Hectares 9

Bottles produced 60.000

Production area: Sangemini, Colle Murello

Terrain: argilloso calcareo, a 270-290 metri s.l.m.

Harvest: manual

Vinification: The grapes are left to macerate for one day. Fermentation is spontaneous and lasts about 30 days.

Refinement: in stainless steel tanks for about 6 months, without temperature control or filtration. After bottling, the wine is left to rest in our cellars for another 6 months.

Color: giallo paglierino

Alcoholic Grade: 13% 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 Ciliegliolo 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 Ciliegliolo, Grechetto and Trebbiano, in different ways and confirming himself as a rising star in the viticulture of Umbra.