

Leonardo Bussolettinarni igt

Italy - Umbria - San Gemini (TR)





Ownership/Founders Leonardo Bussoletti Start of Activity 2008 Vitiviniculture Certified Organic Hectares 9 Bottles produced 60.000

100% Ciliegiolo di Narni

Production area: Narni and San Gemini **Terrain:** argilloso, calcareo, medio impasto

Harvest: manual

Vinification: fermentation in stainless steel, maceration on the

skins for 15 days

Refinement: 30 months in 25 hl French oak barrel, 12 months

in bottle

Color: rosso rubino delicato **Fragrance:** fine and complex **Flavor:** structured and full-bodied **Alcoholic Grade:** 13.5% vol

