

Leonardo Bussoletti GRIFO DI NARNIA CILIEGIOLO DI NARNI IGT

Italy - Umbria - San Gemini (TR)

100% Ciliegiolo di Narni



..TB..

LEONARDO BUSSOLETTI
VIGNAIOLO A 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: delicate ruby red
Fragrance: fine and complex
Flavor: structured and full-bodied
Alcoholic Grade: 13.5% vol

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

