

Leonardo Bussoletti RÀMICI CILIEGIOLO OF NARNI IGT

Italy - Umbria - San Gemini (TR)

100% Ciliegiolo di Narni



..TB..

LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI

Production area: Alviano Loc. Ramices

Terrain: sabbioso

Harvest: manual

Vinification: fermentation in stainless steel, maceration on the skins for 15 days

Refinement: 12 months in tonneau, 12 months in HL 20 French oak barrel, 8-12 months in bottle

Color: ruby red

Fragrance: Notes of black cherry, spices, roots, with a balsamic component

Flavor: Complex, highly structured, with soft, velvety tannins. Long final

Alcoholic Grade: 13% vol

Ownership/Founders Leonardo Bussoletti

Start of Activity 2008

Vitiviniculture Certified Organic

Hectares 9

Bottles produced 60.000

