







APPELLATION: Narni Ciliegiolo IGT

VARIETY: Ciliegiolo Umbro 85% **GRAPE**

with other red grape varieties.

PRODUCTION AREA: Umbria region

CAPACITY: 0,750 lt. **VOLUME:** 12,50% vol.

RESIDUAL SUGAR: 2 gr/lt.

TASTING NOTE: The Ciliegiolo, a historic vine based in central Italy, which has flourished on the hills of Narni, creates this extremely pleasant wine with its immediate fragrance, boasting a winning balance of freshness to the nose and palate that exalts its fruitiness.

SERVING SUGGESTION: It is the perfect accompaniment to a whole meal, working equally well with fresh cheeses, pasta and rice dishes and

white meats.

SERVING TEMPERATURE: 16-18°C.