

AMBO™

AMBO ROSSO MERLOT

Grape Varietals: 100% Merlot

Vineyards: Piemonte, Lombardia, Toscana, Sicilia

Average age of the vines: 20 years

Soil: marne, stones and sandstones

Harvest Period: second half of September

Vinification: derasp and soft press, 7/8 days fermentation in stainless steel at temperature controlled. Ageing in stainless steel tanks for 4/5 months before bottling

Alcohol Content: 13% by vol.

Residual Sugar: 2 grams per liter

Color: ruby red

Aroma: rich and full with distinctive cherry notes

Palate: full-bodied, very well balanced, harmonic and pleasantly tannic. Notes of mushrooms, roots, coffee beans and honey

Food Suggestions: pizza, pasta, bbq, aged cheeses

Serving Temperature: 17 °C / 63 °F



THE SOUL OF ITALIAN WINE
FINE ITALIAN WINES PRODUCER