

AMBOSCATO WHITE

Grape Varietals: 80% Trebbiano, 20% Moscato

Vineyards: Oltrepò Pavese and Emilia.

Average age of the vines: 15-25 years old

Soil: Calcareous and sandy

Harvest Period: Beginning of September

Vinification: The crushed grapes first go through a cold maceration. The must is then partially fermented in autoclaves at low temperatures to maintain the primary aromas, guarantee a low alcohol level, a fizziness as well a natural sweetness.

Alcohol Content: 5 % vol.

Residual Sugar: 100 grams per liter

Color: Straw yellow with greenish reflections.

Aroma: Rich and fresh nose with notes of apple, tropical fruits and banana.

Palate: Fresh, slightly sparkling, sweet and fruity with a persistent finish.

Food Suggestions: As an aperitif, with raw fish and as a dessert wine.

Serving Temperature: 8 °C / 46 °F

