

# AMBOSCATO™

## AMBOSCATO ROSÉ

**Grape Varietals:** Moscato and Malvasia nera.

**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% by vol.

**Residual Sugar:** 100 grams per liter.

**Color:** soft pink with powdery highlights.

**Aroma:** rich and fresh nose - bringing back notes of wild strawberries and other red berries.

**Palate:** fresh, slightly sparkling, sweet and fruity (red fruits).

**Food Suggestions:** as an aperitif, with pasta, pizza or as a dessert wine.

**Serving Temperature:** 8 °C / 46 °F.

