



AMBOSCATO RED

Grape Varietals: Ancellotta emiliana and Bracchetto piemontese.

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: intense ruby red with violet hues.

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

Palate: fresh, slightly sparkling, sweet and fruity (notes of red currants and raspberries).

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

Serving Temperature: 8 °C / 46 °F.