

# AMBO™ S P U M A N T E

## AMBO SPUMANTE

**Grape Varietals:** 85% Glera, 15% Chardonnay.

**Average age of the vines:** 20 years.

**Soil:** calcareous and sandy.

**Harvest Period:** first half of September.

**Vinification:** both sparkling wines are produced according to the Martinotti-Charvat Method. To create the base of the sparkling wine, the two varieties, Glera and Chardonnay, are vinified separately with a traditional white vinification. The second fermentation takes place in autoclave at controlled temperature, on the yeasts for about 30 days.

**Alcohol Content:** 11.5% by vol.

**Residual Sugar:** 8 grams per liter.

**Color:** brilliant straw yellow with greenish reflections.

**Aroma:** elegant, fresh, with hints of white fruit reminiscent of apple and pear with floral nuances.

**Palate:** the taste is delicate and fresh. It has a fine and persistent perlage, a good acidity balanced by a light residual of sugar.

**Food Suggestions:** excellent as an aperitif, and for informal moments, perfect in combination with delicious finger food and canapés, it becomes a surprising ingredient for summer cocktails – like a Spritz!

**Serving Temperature:** 4-6 °C / 39-43 °F.

