

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.

