

AMBO™ SPUMANTE

AMBO SPUMANTE ROSÉ

Grape Varietals: 85% Glera, 15% Raboso.

Average age of the vines: 15-20 years old.

Soil: calcareous and sandy.

Harvest Period: first half of September.

Vinification: Ambo Spumante Rosé is produced according to the Martinotti-Charvat Method. To create the base of the sparkling wine, the two varieties are vinified separately. For Glera a traditional white vinification is made, while for Raboso a cryomaceration is preferred to have a more fragrant wine. The second fermentation takes place in an autoclave at controlled temperature, on the yeasts for about 30 days.

Alcohol Content: 11.5% by vol.

Residual Sugar: 8 grams per liter.

Color: bright soft pink, with powdery color nuances.

Aroma: elegant to the nose, with distinct fruity and floral notes of red rose, currant, and blueberry.

Palate: fresh, sapid, and harmonic - with a very fine and persistent perlage.

Food Suggestions: excellent as an aperitif, it goes very well with seafood, fish crudités, but also with cold cuts and cheeses.

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

