

# AMBO™ SPUMANTE

## AMBO SPUMANTE ROSÉ

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

**Vineyards:** Veneto - Piave area.

**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.

