

A M B O™  
P R O S E C C O

### AMBO PROSECCO D.O.C. BRUT

**Grape Varietals:** 100% Glera.

**Vineyards:** hillsides around Treviso.

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

**Soil:** falcareous and sandy.

**Harvest Period:** early September.

**Vinification:** traditional white fermentation; we then proceed with the second fermentation, which lasts for at least 30 days on its yeasts at low controlled temperature.

**Alcohol Content:** 11% by vol.

**Residual Sugar:** 9 grams per liter.

**Color:** straw yellow with greenish shades.

**Aroma:** elegant and harmonious, with notes of white fruits like apple and peach and a slightly citrus nuance.

**Palate:** fresh and savory with very enduring and fine bubbles, the wine is very pleasant with an excellent persistence.

**Food Suggestions:** excellent with seafood and shellfish, it's perfect even just as an aperitif.

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

