

AMBO™ P R O S E C C O

AMBO PROSECCO D.O.C. BRUT

Grape Varietals: 100% Glera.

Average age of the vines: 15-20 years.

Soil: calcareous 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.

