

AMBO™

P R O S E C C O

AMBO PROSECCO D.O.C. ROSÉ MILLESIMATO

Grape Varietals: 85% Glera 15% Pinot Nero.

Average age of the vines: 15-20 years.

Soil: calcareous and sandy.

Harvest Period: early September.

Vinification: traditional white fermentation for Glera, cold pellicular maceration for Pinot Nero; the two varietals are harvested and macerated separately. The second fermentation lasts for at least 60 days on its yeasts at controlled temperature.

Alcohol Content: 11% by vol.

Residual Sugar: 9 grams per liter.

Color: pale pink, with blush shades.

Aroma: elegant, with notes of red rose, blackberry, and redcurrant.

Palate: fresh, savory with very enduring and fine bubbles, the acidity blends with little red fruits notes previously identified at the olfactive exam; overall, the wine has an excellent persistence.

Food Suggestions: excellent as an aperitif or paired with seafood, fish or meat crudités, or cheese appetizers.

Serving Temperature: 4-8 °C / 39-46° F.

