AMBO™

AMBO BIANCO
SAUVIGNON BLANC

Grape Varietals: 100% Sauvignon Blanc.

Average age of the vines: 10 years.

Soil: marly and sandy.

Harvest Period: beginning of September.

Vinification: traditional white wine vinification with soft pressing of the grapes and fermentation at low controlled temperature.

Alcohol Content: 12.5% by vol.

Residual Sugar: 4 grams per liter.

Color: light straw yellow.

Aroma: aromatic and fruity wine with rich and interesting aromas, such as grapefruit and lemon.

Palate: refreshing acidity along with a mineral note. The aromatic and citrus aromas are present on the palate as well. Well-balanced, persistent and easy to drink.

Food Suggestions: white meat, shellfish, light pasta dishes, tempura, sushi.

Serving Temperature: 8-10 °C / 46-50 °F.

VINI D'ITALIA
19 89
Alessandro Berselli
THE SOUL OF ITALIAN WINE