

AMBO™

AMBO NERO PINOT NOIR PROVINCIA DI PAVIA I.G.T.

Grape Varietals: 100% Pinot Noir.

Average age of the vines: 15 years.

Soil: calcareous and clayey.

Harvest Period: beginning of September.

Vinification: the grapes are soft pressed and macerated for 48 hours at 10°C before the fermentation process, which lasts for about 7 days. The wine is then rested in stainless steel for about a year before the bottling phase in order to enhance its natural flavors.

Alcohol Content: 12.5% by vol.

Residual Sugar: 4 grams per liter.

Color: ruby red.

Aroma: notes of red fruit and black cherry; refreshing and with the distinct typicity of a Pinot Nero.

Palate: pleasantly fruity and refreshing; the tannins are soft and delicate.

Food Suggestions: fresh cheese, lamb, stuffed pasta, sushi.

Serving Temperature: 16-18 °C / 60-64 °F.

- also available in 375 ML.

