

AMBO™

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

Grape Varietals: 100% Pinot Noir

Vineyards: Borgo Priolo – Zenevredo – Lombardia, 180 meters a.s.l.

Average age of the vines: 10 to 20 years

Soil: calcareous

Harvest Period: early September

Vinification: degrasp and soft press, 48 hours maceration to extract the fruitier nuances of the Pinot Noir. After 7/8 fermentation days, the wine is fining in stainless steel. Early bottling to preserve freshness

Alcohol Content: 12.5% by vol.

Residual Sugar: 3 grams per liter

Color: ruby red

Aroma: quintessential notes of Pinot Noir with notes of berries and black cherry aromas

Palate: delicate and balanced on the palate, velvety and smooth

Food Suggestions: soft, young cheeses, lamb, stuffed pasta, fish, particularly tuna

Serving Temperature: 14-16 °C / 57-61 °F

- also available in 375 ML

