

# 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.

