

AMBO™

AMBO GRIGIO FRIULI D.O.C. PINOT GRIGIO

Grape Varietals: 100% Pinot Grigio

Vineyards: Grave del Friuli

Average age of the vines: 15 years

Soil: marl, stones and sandstone

Harvest Period: late September

Vinification: soft pressing and temperature controlled fermentation

Alcohol Content: 12.5% by vol.

Residual Sugar: 4 grams per liter

Color: bright straw yellow

Aroma: delicate and persistent; pleasant fruity bouquet with notes of pear, apple, citrus and flowers

Palate: pleasant and light, dry yet smooth with a long finish

Food Suggestions: ideal with light bean soups, shellfish pasta and appetizers, stuffed pastas, fresh cheeses, poultry, simple pizzas

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

- also available in 375 ML

