

AMBO™

AMBO GRIGIO FRIULI D.O.C. PINOT GRIGIO

Grape Varietals: 100% Pinot Grigio.

Average age of the vines: 15 years.

Soil: marly and sandy.

Harvest Period: mid-September.

Vinification: soft pressing of the grapes followed by a white wine fermentation process at controlled temperature. The wine is then rested on the lees until the bottling phase.

Alcohol Content: 12.5% by vol.

Residual Sugar: 4 grams per liter.

Color: straw yellow with green reflections.

Aroma: fruity and elegant with notes of peach and yellow apple, enriched by a citrusy note and notes of tropical fruit.

Palate: fruity with a distinguishable note of peach; its freshness and persistence make it a very pleasant, easy-to-drink wine.

Food Suggestions: pasta dishes, pizza, white meat, fresh cheeses.

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

- also available in 375 ML.

