

AMBO™

AMBO ROSSO MERLOT

Grape Varietals: 100% Merlot.

Average age of the vines: 20 years.

Soil: marne, stones and sandstones.

Harvest Period: second half of September.

Vinification: derasp and soft press, 7/8 days fermentation in stainless steel at temperature controlled. Ageing in stainless steel tanks for 4/5 months before bottling.

Alcohol Content: 12.5% by vol.

Residual Sugar: 3 grams per liter.

Color: ruby red.

Aroma: rich and full with distinctive cherry notes.

Palate: full-bodied, very well balanced, harmonic and pleasantly tannic. Notes of mushrooms, roots, coffee beans and honey.

Food Suggestions: pizza, pasta, bbq, aged cheeses.

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

