

# 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.

