

AMBO™

AMBO BIANCO SAUVIGNON BLANC

Grape Varietals: Sauvignon Blanc 100%

Vineyards: Friuli

Average age of the vines: 10 years

Soil: marl, stones and sandstone

Harvest Period: early September

Vinification: soft pressing and temperature controlled fermentation

Alcohol Content: 12.5% by vol.

Residual Sugar: 3 grams per liter

Color: pale straw yellow with green hues

Aroma: refined and full, with notes of pulpy white fruit and sambuco flowers

Palate: dry, balanced and elegant

Food Suggestions: white meat, fish, calamari, shellfish, delicate pasta, tempura, sushi

Serving Temperature: 12 °C / 53 °F

