

# AMBO™

## AMBO GIALLO CHARDONNAY

**Grape Varietals:** 100% Chardonnay.

**Average age of the vines:** 25 years.

**Soil:** marly and arenaceous with an underlying rocky layer.

**Harvest Period:** end of August.

**Vinification:** soft pressing followed by a traditional white wine fermentation at a controlled temperature to enhance the aromatic taste profile of the grapes. 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:** bright straw yellow with green reflections.

**Aroma:** very fruity with distinctive notes of apple and banana, which perfectly blend into the pleasant notes of ripe tropical fruit.

**Palate:** very fruity on the palate as well with a nice freshness; well-balanced and persistent.

**Food Suggestions:** seafood-based dishes, shellfish, vegetarian dishes, and white meat.

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

