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.

VINI D'ITALIA 19 89
Alessandro Berselli
THE SOUL OF ITALIAN WINE