

AMBO™

AMBO GIALLO CHARDONNAY

Grape Varietals: 100% Chardonnay

Vineyards: Friuli, Veneto

Average age of the vines: 25 years

Soil: prevalent marls and sandstone with a rocky substratum

Harvest Period: second half of August

Vinification: soft pressing of the grapes, temperature controlled fermentation to exhalt the color and the aroma at their best. 4 months in stainless steel “sur lies” aging with bâtonnage the exhalt the complexity

Alcohol Content: 12.5% by vol.

Residual Sugar: 5 grams per liter

Color: brilliant straw yellow with green hues

Aroma: intense fruity bouquet (banana and ripe apples)

Palate: distinct varietal notes on the palate, excellent length

Food Suggestions: fish preparations, shellfish and vegetable-based purées and sauces

Serving Temperature: 12 °C / 53 °F

