

AMBO™

AMBO GIALLO CHARDONNAY

Grape Varietals: 100% Chardonnay.

Vineyards: Trentino.

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: 4 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: 8-10 °C / 46-50 °F.

