

AMBO™

AMBO BLU CABERNET SAUVIGNON

Grape Varietals: 100% Cabernet Sauvignon.

Vineyards: Trentino, Tuscany.

Average age of the vines: 20 years.

Soil: marls and sandstone with a rocky substratum.

Harvest Period: second half of September.

Vinification: 8-10 days maceration with daily pumping over for optimal tannic extraction.

Alcohol Content: 13.5% by vol.

Residual Sugar: 4 grams per liter.

Color: ruby red.

Aroma: rich and full with distinctive spicy and herb notes.

Palate: full-bodied, very well balanced, harmonic and pleasantly tannic.

Food Suggestions: red and roasted meat, aged cheese.

Serving Temperature: 16-18 °C / 60-64 °F.

