

AMBO™

AMBO BLU CABERNET SAUVIGNON

Grape Varietals: 100% Cabernet Sauvignon.

Average age of the vines: 20 years.

Soil: marly and sandy.

Harvest Period: second half of September.

Vinification: the grapes undergo a traditional red wine fermentation with a 8-10 day long maceration, during which the grapes are stirred often. Following the racking, the wine is aged in stainless steel.

Alcohol Content: 12.5% by vol.

Residual Sugar: 4 grams per liter.

Color: ruby red.

Aroma: refreshing, light and inviting with light notes of red pepper and hints of plum and blackberry. The bouquet is completed by a hint of black pepper.

Palate: pleasantly refreshing with soft tannins, making it round on the palate with a good persistence.

Food Suggestions: red meat, roast meats, aged cheese, pasta with meat-based sauce.

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

