

AMBO™



AMBO™ BLU

Cabernet Sauvignon

Grape Varietal: 100% Cabernet Sauvignon

Vineyards: Piemonte, Lombardia, Veneto

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: 2 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: 17 °C / 63 °F

Region: Lombardia, Piemonte, Veneto



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