

AMBO™



AMBO™ GRIGIO

Pinot Grigio

Grape Varietal: 100% Pinot Grigio

Vineyards: Friuli

Average age of the vines: 15 years

Soil: marl, stones and sandstone

Harvest Period: late September

Vinification: soft pressing and temperature controlled fermentation

Alcohol Content: 12.5% by vol.

Residual Sugar: 4 grams per liter

Color: bright straw yellow

Aroma: delicate and persistent; pleasant fruity bouquet with notes of pear, apple, citrus and flowers

Palate: pleasant and light, dry yet smooth with a long finish

Food Suggestions: ideal with light bean soups, shellfish pasta and appetizers, stuffed pastas, fresh cheeses, poultry, simple pizzas

Serving Temperature: 12 °C / 53 °F

Notes: also available in 375 ML

Region: Friuli-Venezia Giulia



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