

# AMBO™



## AMBO™ ROSSO

Merlot

**Grape Varietal:** 100% Merlot

**Vineyards:** Piemonte, Lombardia, Toscana, Sicilia

**Average age of the vines:** 20 years

**Soil:** marne, stones and sandstones

**Harvest Period:** second half of September

**Vinification:** derasp and soft press, 7/8 days fermentation in stainless steel at temperature controlled. Ageing in stainless steel tanks for 4/5 months before bottling

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 2 grams per liter

**Color:** ruby red

**Aroma:** rich and full with distinctive cherry notes

**Palate:** full-bodied, very well balanced, harmonic and pleasantly tannic. Notes of mushrooms, roots, coffee beans and honey

**Food Suggestions:** pizza, pasta, bbq, aged cheeses

**Serving Temperature:** 17 °C / 63 °F

**Region:** Lombardia, Sicilia, Toscana, Piemonte



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FINE ITALIAN WINES PRODUCER