

AMBO™



AMBO™ SECCO

Pinot Noir Brut

Grape Varietal: Pinot noir

Vineyards: long Charmat method through rosè-wine vinification of Pinot Noir grapes

Alcohol Content: 11% by vol.

Residual Sugar: 6 grams per liter

Color: bright straw yellow with fine and persistent perlage

Aroma: elegant, with hints of bread crust and a delicate floreal bouquet

Palate: round and velvety with good structure and persistence; good acidity enhances the hints of yellow fruit

Food Suggestions: excellent as an aperitif, it pairs well with starters, rice dishes, raw or cooked fish (especially shellfish), vegetarian dishes, flavourful white meats, cheeses and desserts

Serving Temperature: 6° C / 43° F

Region: Lombardia



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FINE ITALIAN WINES PRODUCER