Tenuta Ambrosini Franciacorta Ambrosé Rose Millesimato DOCG 2022



55 % Pinot Nero and 45 % Chardonnay from moraine soils. Inspired by the aesthetic "...the light coat like a summer day... with an almost sensual taste of colour", it appears both sumptuous and shining. The hand-picked grapes are gently pressed, with the Pinot Nero receiving a short maceration before temperature-controlled fermentation in stainless steel. After 7 months in steel, the wine matures for at least 24 months on the lees and gains in depth. In the glass it shows rose-red with copper reflections and fine perlage. The bouquet unfolds notes of red berries, redcurrants and strawberries, accompanied by a hint of smokiness. On the palate soft, yet structured and harmonious. Ideal as an aperitif or with fish and light meat dishes.

Artikelnummer	51757
Artikelname	Tenuta Ambrosini Franciacorta Ambrosé Rose Millesimato DOCG 2022
MwSt.%	8.1
Basiseinheit	Tenuta Ambrosini
EAN-Code	
Smallest sales unit	Bottle
Alcohol content	12.5%
Content	0.75 L
Country of origin	Italy
Region	Lombardy
Type	Franciacorta

Grape varieties	Chardonnay, Pinot Noir