Tenuta Ambrosini Franciacorta Nihil Dosaggio Zero DOCG



is produced on moraine soils and combines 85 % Chardonnay with 15 % Pinot Nero. The grapes are hand-picked in mid-August, selected and gently pressed, before fermentation takes place in temperature-controlled stainless steel tanks. After 7 months in steel follows the traditional bottle fermentation with 24 months of lees ageing and further maturation after disgorgement. In the glass it shows straw yellow with golden reflections and fine, persistent perlage. The bouquet is delicate, marked by fresh citrus notes and fine yeast aromas. On the palate it is dry, clear and at the same time soft, with lively freshness and harmonious structure. Ideal as an aperitif and with raw fish, light starters or elegant fish dishes and fine seafood.

Artikelnummer	51759
Artikelname	Tenuta Ambrosini Franciacorta Nihil Dosaggio Zero DOCG
MwSt.%	8.1
Basiseinheit	Tenuta Ambrosini
EAN-Code	
Smallest sales unit	Bottle
Alcohol content	12%
Content	0.75 L
Country of origin	Italy
Region	Lombardy

Type	Franciacorta
Grape varieties	Chardonnay, Pinot Noir