Tenuta Ambrosini Franciacorta Riserva ''Lorenzo Ambrosini'' 2012 DOCG



100 % Chardonnay produced from moraine soils with stony components. The vines grow on 10 hectares using the Guyot system at a density of 4,500 plants per hectare. The harvest takes place by hand at the end of August, followed by gentle pressing and temperature-controlled fermentation in stainless steel. After 7 months of ageing in steel, the wine matures at least 90 months on the lees and thus develops its exceptional depth. In the glass it shows golden, brilliant and with fine perlage. The bouquet is complex and opulent with notes of candied citrus fruit, cream, saffron and hazelnuts. On the palate harmonious, finely salty and elegantly structured. Ideal with risotto, light meat and cheese. A wine for special occasions, dedicated to Lorenzo Ambrosini.

Artikelnummer	51761
Artikelname	Tenuta Ambrosini Franciacorta Riserva ''Lorenzo Ambrosini'' 2012 DOCG
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