



TORRE DEL MARINO



Ambitio

An "Ambitious" white wine of complexity and art in blending.

HARVEST: In September our winemakers select only the most mature parts of the vineyard for specialized machine harvesting. Made from organic grapes.

VINIFICATION: After a soft pressing, vinification takes place in stainless steel tanks with about 20% of the wine vinified in 500 liter oak barriques. Then careful aging on the lees produces a wine that brings out the fragrances and aromatic character of the grapes.

TASTING NOTES: A unique, complex full-bodied white wine with aromas of dried fruits, pineapple and apricot. The flavor is distinct and full with a slightly honeyed finish.

Denomination Rubicone IGP Bianco

Grape Varieties Proprietary blend of Famoso and Albana grapes

Alcohol Content 13% by Volume

Size 750 ml

Suggested Serving Temperature 8-10°C.

Serving Suggestions

Ambitio is a match for most all fish dishes, veggie menus and mature cheeses. The wine goes very well with cheese or lobster ravioli and grilled chicken or pork.

