

Ambrosia Rossa



Partially fermented red must

Dedicated to all those who are searching for a joyful divine nectar with a notable bouquet of roses in bloom.

CLASSIFICATION: Partially fermented grape must.

NAME: Ambrosia Rossa.

Technical Notes

GRAPE VARIETY: aromatic grape.

PRODUCTION AREA: our vineyards in Monferrato.

SOIL: calcareous clay.

TRAINING SYSTEM: Guyot.

VINIFICATION: 2 days maceration to extract the colour. It's clarified and placed in stainless steel tanks at 0° and the fermentation is stopped.

It remains at this temperature until bottling in December.

SENSORY NOTES: lightly sparkling, ruby red to cherry colour, intense and delicate fragrance slightly aromatic, notes of rose essence, of pansy in flower characteristic also in the taste.

PAIRINGS: it's perfect for dessert, biscuits/cookies, pastry, cake and strawberry.

SERVING TEMPERATURE: 8-10°C.

HOW TO CONSERVE IT: in a cool dark and dry cellar.

Drink young 1-2 years from the vintage.

FORMAT: 0,75L

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