



CRYFUS EASY BIANCO

Classification:

Extra dry sparkling white wine.

Grapes: Bombino Bianco.

Production area: Ruvo di Puglia.

System: Pergola Pugliese.

Harvesting: Early September.

Vinification: The grapes are soft pressed and the extracted must is decanted and filtered before being cooled to zero degrees celsius. It is then placed in an autoclave where it undergoes single fermentation. It remains on the lees for 60 to 90 days before isobaric bottling.

Organoleptic characteristics: Bright yet delicate straw yellow in the glass. An elegant floral and herbaceous nose. Lively with a soft mousse, and a bead which adds crispness and enhances the fruit flavours in the mouth. A pleasant citrusy finish.

Food pairing: Tuna tartare, sheep's ricotta omelette, caprese salad, quattro formaggi pizza.

Serving temperature: 6 C°

Analytical data:

ABV 11,5%

Residual sugar 16,00 g.l.

Total acidity 5,22 g.l.

