



CRYFUS 60 EDITION ROSATO MILLESIMATO

Classification:

Castel Del Monte V.S.Q.D.O.P. Rosé Extra Dry
Vintage.

Grape: Bombino Nero single variety.

Production area: Ruvo on the border of Ruvo di Puglia
municipality.

System: Espalier training with a density of 3,000 vines
per hectare.

Harvesting: Early September.

Vinification: On being harvested, the grapes are cooled
and left in contact with their skins for 4 to 6 hours to ac-
quire flavour and colour. They are then soft pressed, and
the extracted must is decanted and filtered before being
cooled to zero degrees celsius. It is then placed in an au-
toclave where it undergoes single fermentation. It remains
on the lees for 60 to 90 days before isobaric bottling.

Organoleptic characteristics: The colour of luminous
rose petals fills the glass. The lively bead brings an aroma
of wild strawberries, raspberries and pomegranate to the
nose. Well structured and very fresh. A finish reminiscent
of sugared almonds.

Food pairing: Prawn tartare, anchovy tartlet, fried rice
balls, salmon en croute, cold cuts, semi-aged cheeses.

Serving Temperature: 6 C°

Analytical data:

ABV 11,5%

Residual sugar 12,60 g/l.

Total acidity 5,40 g/l.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013
CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

