



CRYFUS SIXTY EDITION WHITE



Classification: Castel del Monte D.O.C. Sparkling Wine White Extra Dry Vintage.

Grapes: Bombino Bianco single variety.

Production area: hills of Murgia.

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

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: brilliant straw yellow and golden green in the glass. Its lively bead brings an aroma of white flowers and nectarine to the nose. In the mouth, it is fresh and inviting, with a perfect balance of fruit and softness.

Food pairing: fried fish, fritters, battered cod or stockfish, wild hyacinth bulb omelette, grilled king prawns.

Serving temperature: 6 C°

Analytic data

ABV 11,5%

Residual sugar 16,00 g.l.

Total acidity 5,22 g.l.

