

CRYFUS SIXTY EDITION ROSÉ



Classification:

Castel Del Monte D.O.C. Sparkling Wine Rosé Extra Dry Vintage.

Grapes: 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 acquire 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 autoclave 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°

Analytic data

ABV 11,5%

Residual sugar 12,60 g.l.

Total acidity 5,40 g.l.