

CRYFUS EASY WHITE

Cryfus line

Classification:

Extra Dry White Sparkling Wine.

Grapes: Bombino Bianco.

Production area: Area of Ruvo di Puglia.

System: Apulian Pergola.

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 12.60 g/L

Total acidity 5.22 g/L

