CRIFO
SINCE 1960 APULIA IN THE GLASS

CASTEL DEL MONTE ROSÉ
Terroir line



Classification:
Castel Del Monte Denominazione di Origine Protetta Rosato.

Grapes: Bombino Nero single variety.

Production area: First slopes of the Murgia hills to the East of Ruvo di Puglia.

System: Apulian Pergola.

Harvesting: Mid September.

Vinification: T he grapes are immediately taken to the winery to undergo destemming and crushing, before being cooled to 10 °C. At this point, they undergo brief maceration in the press for 4-6 hours in order to extract the flavours from the skins. The free-run must is then collected to be fermented in steel containers at 15°C. The wine is aged on the lees for 60 days before being bottled, after which it ages for a further 2 months.

Organoleptic characteristics: The intense, luminous colour reminiscent of raspberries or cherries is characteristic of this grape, perfect for making rosé. The complex nose of Bombino Nero, with pomegranate, red mulberry and fresh fruits of the forest at the fore is intense in the flavour as well. The wine is fresh and exuberant, with a persistent sapid finish.

Food pairing: Mussels gratin, panadas, mussel and vegetable tartlet, Mediterranean sea bream, stuffed tomatoes, margherita pizza.

Serving temperature: 8 °C

Analytical data:
ABV 11.5%
Residual sugar 4.30 g/L
Total acidity 5.70 g/L

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