

CRYFUS ANNIVERSARIO METODO CLASSICO PAS DOSÉ



Classification:

traditional method.

Grapes: Bombino Bianco single variety.

Production area: hills of Murgia Northwest of Ruvo di Puglia.

System: cordon spur with a density of 4,500 vines per hectare.

Harvesting: mid September.

Vinification: the 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. In Spring, the wine is bottled with the addition of the "liqueur de tirage", a liquid solution of wine, yeast and cane sugar to create the secondary fermentation that gives rise to the desired effervescence. The bottles then undergo riddling to consolidate yeast sediment. After 24 months the wine is disgorged and the bottles are closed with corks. It ages in the bottle for a few more months before being ready for sale.

Organoleptic characteristics: brilliant straw yellow with a fine bead and soft mousse. A fresh, lively nose with daisy, yellow fruits, hazelnut and loquat. In the mouth, creamy yet fresh, with a hint of fresh bread and citrus. The finish is soft, reminiscent of sweet almond.

Food pairing: spaghetti marinara, risotto with langoustines, linguine with lobster, cuttlefish ink risotto with prawn tartare, hard cheeses, buffalo mozzarella.

Serving temperature: 6 C°

Analytic data:

ABV: 12%

Residual sugar: 1,7 g.l.

Total acidity: 6,15 g.l.