

CRYFUS EASY ROSÉ



Classification:

sparkling rosé wine Extra Dry.

Grapes: Bombino nero.

Production area: territorio di Ruvo di Puglia.

System: pergola pugliese.

Harvesting: mid 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: Powder pink with flashes of vermillion. A delicate aroma of strawberry and red geranium. The bead is fresh and dynamic. The finish is pleasantly crisp and fruity.

Food pairing: Vegetable tartlet, oven-baked potatoes and peppers, red onion omelette, tubettini pasta with smooth clams.

Serving temperature: 6 C°

Analytical data:

ABV 11,5% vol

Residual sugar 12,60 g.l.

Total acidity 5,40 g.l