

CASTEL DEL MONTE BOMBINO BIANCO Terre Del Crifo line



Classification:

Castel Del Monte Denominazione di Origine Protetta Bombino bianco.

Grapes: Bombino bianco single variety.

Production area: hills of Murgia, 400 m. above sea level.

System: pergola pugliese.

Harvesting: mid September.

Vinification: the grapes are immediately taken to the winery for soft pressing. The must is then cooled and kept at a low temperature for some hours. Once it has become clear, it is allowed to ferment using pre-selected yeasts in stainless steel tanks at a temperature of 16°C. The wine is then aged in steel until it is ready to be bottled.

Organoleptic characteristics: clear straw yellow in colour. To the nose a bouquet of white flowers, crisp fruit and herbs. The freshness and sapidity in the mouth are perfectly balanced with the alcohol content, leading up to a persistent citrus and balsamic finish.

Food pairing: raw fish carpaccio, peppered mussels, broad beans and chicory, stuffed cuttlefish, sea bass cooked under salt.

Serving temperature: 8 C°

Analytic data:

ABV 11,5% vol

Residual sugar 5,60 g.l.

Total acidity 6,50 g.l.