



Sparkling Wine made with Apples

Calorie Light
Vegan

Locally Sourced
Low Alcohol

Gluten Free
Low Sugar

5.9. ALC/VOL

Apple Blend of six varieties from New York State orchards that use sustainable & best practice farming methods.

Product Style: Cape Town, South Africa.

Region: Made locally in the Finger Lakes Region of New York.

Tasting Notes:

Bright, clean, and refreshing with top notes of citrus and pear, small soft round bubbles, with a slight apple note to the finish. Cliffton Dry is well-balanced, with a Sauvignon Blanc palate, with pleasant acidity and freshness.

Food Pairing:

Excellent paired with light cheeses, brunch, salads, sushi, shellfish, oysters, spicy and vegan cuisine, sorbet, and desserts, or on its own for an everyday appeal. Cliffton Dry is good to cook with as marinade or in a wine reduction sauce.

Points of Distinction:

- Prosecco style Charmat method fermentation.
- Sparkling wine made with fresh apples.
- Light, clean palette.
- Extended fermentation 2-3 months in stainless steel tanks.
- Low alcohol and low sugar for everyday appeal.

SKU's



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Suggested Retail
 \$ _____

Wholesale Price:
 1-4 cases _____
 5-10 cases _____
 11 + cases _____

Mixology



Cliffton Spritz
 Lemon Juice
 St Germain
 Top with Cliffton Dry
 & Lemon Garnish



Aperol Spritz
 1oz Aperol
 Top with Cliffton Dry
 Fresh Orange Garnish



Cliffton Pimm's Spritz
 Pimm's Cup
 Top With Cliffton Dry
 Garnish with Orange Slices



Rosemary Lemon Fizz
 Rosemary Infused
 Lemonade
 Cliffton Dry
 Rosemary Garnish