



CRISALIDE

NEGROAMARO VINIFIED IN WHITE

SALENTO IGT

*AGED IN FRENCH OAK BARRIQUES
AND TONNEAUX*

SILKY & VIBRANT

Grape Variety: 100% Negroamaro, white vinification.

Production Area: Salento, Apulia Region

Soil: Clay-loam, medium limestone.

Alcohol: 13,5% vol.

Harvest: late August to mid-September

Method of production: Selected Negroamaro grapes are harvested early to preserve freshness and natural acidity. After destemming, the grapes are gently pressed with minimal skin contact to prevent color extraction. Fermentation begins in stainless steel tanks before the wine completes its evolution in French oak barriques and tonneaux, where it gains depth, texture and remarkable complexity.

Tasting Notes: Brilliant straw yellow with luminous golden reflections. An unexpected expression of Negroamaro, where delicate aromas of candied citrus and orange blossom unfold into refined hints of toasted almond, acacia honey and subtle oak nuances. The palate is silky and layered, combining richness with remarkable freshness. The finish is long, saline and persistent, lifted by vibrant acidity that brings precision, elegance and exceptional balance.

Food Pairing: ideal with shellfish, grilled lobster, baked fish, delicate white meats and semi-hard cheeses.

Service Temperature: 8-10°

Aging Potential: 4-6 years from the vintage, with further evolution in bottle.

