



CRISOS

PUGLIA PRIMITIVO IGT
APPASSIMENTO

Inspired by Chryses, priest of Apollo and a figure of light and mystery,

"Crisos" is crafted from Primitivo grapes that are slowly dried to concentrate aromas, structure, and intensity.

A powerful yet elegant wine, where the gentle richness of the appassimento meets depth, warmth, and harmony.

	NAME	Crisos, Puglia Primitivo IGT Appassimento
	APPELLATION	Typical Geographical Indication
	REGION	Puglia
	GRAPE VARIETY	Primitivo
	TRAINING SYSTEM	Apulian Sapling
	PERIOD OF HARVEST	October
	SOIL COMPOSITION	Soil of medium texture, clay limestone deep
	WINEMAKING	The grapes are harvested when almost reaching the maximum wiltig point . Grapes are directly subject to cold pre-maceration, maceration at controlled temperature. After a first aging in 2nd passage oak barrels, the wine later ages in 1st passage oak barrels, in order to take even more structure and wooden aromas.
	FINING	In barrels of second passage. Then aging in oak barrels of first passage.
	ALCOHOL	14,5% vol
	FOOD MATCHING	Good to serve with savoury and rich dishes.
	SERVING TEMPERATURE	18 ° C
	CHARACTERISTIC	The dry heat of Southern Italy results in an awesome ripening of Primitivo grapes that develop richly spiced black fruits with a firm and captivating structure. The wine has a complex bouquet of red fruits, raisins and marasca cherry.

