

D'Urso Domenico & Figli s.r.l.

Casa Vinicola



FECUNDI

0,75 L.

Primitivo I.G.P. Salento

Variety:

Primitivo I.G.P. Salento

Production area:

Apulia Region: Brindisi, Taranto, Lecce

Primitivo I.G.P. Salento

Tipe :

Primitivo

Land :

Clayey, calcareous

Climate :

Typical Mediterranean; moderate, sunny, warm

Vinification :

Traditional fermentation with maceration on the skins for approx 9 - 16 days. Racking, soft pressing and malolactic fermentation.

Maturation :

6 mesi 6 months in steel barrels with Barrique tables inside positioned vertically with respect to the wall and subsequent bottling phase.

Tasting :

The color is intense bright red, with purple hues in its aging phase. With intense toasted aromas of plum and red fruits. In the mouth it is soft and balanced

Alcohol degree:

13,50% Vol.

Total acidity :

6,20 g/l

Ph :

3,05

Average life of wine :

Over 5 years if stored in suitable cellars

Tasting temperature :

18°C.

Composition Euro Pallet 80x120 of 12 bottles :

N.ro 78 boxes of 12 bottles

N.ro 13 cartons per layer. Total layers 6 Pallet height cm. 226 -

Weight Kg. 11,154 Weight Pack of 12 - Kg. 14,300

Cantine D'Urso Srl - Zona Artigianale - 72029 - Villa Castelli (BR) - Italy

Tel./Fax 39 0831867322 www.cantinedurso.com cantine.durso@libero.it