

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

Casa Vinicola



## PRIMITIVO 0,75 L.

Primitivo I.G.P. Salento

**Variety:**

Primitivo I.G.P. Salento

**Production area:**

Region Puglia: Brindisi, Taranto, Lecce

**Type:**

Rosso Salento

**Climate:**

Typical Mediterranean, moderate, sunny, warm

**Winemaking:**

Traditional fermentation with maceration on the skins for about 6 - 8 days. Racking, pressing and malolactic fermentation.

**Aging:**

3 months in stainless steel with inside boards placed Barrique vertically with respect to the wall and subsequent bottling process.

**Tasting:**

The intense color is bright red with purple hues in its phase aging. With intense aromas of plum and red fruits.

In the mouth it is soft and balanced

**Alcoholic degree:**

13% Vol

**Average maturity of wine:**

Over 5 years if stored in appropriate cellars

**PRIMITIVO**

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**Serving temperature:**

18 ° C.

**Composition Euro pallets 80x120 12 bottles:**

N.ro 78 cases of 12 bottles - Bottles Total 936

N.ro 13 cartons per layer. Total layers 6

Pallet height cm. 226 - Weight 11.154 Kg

Pack of 12 Weight - 14.300 kg

Cantine D'Urso

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