

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

Casa Vinicola



NEGROAMARO 0,75 L.

Negroamaro I.G.P. Salento

Variety:

Negroamaro I.G.P. Salento

Production area:

Region Puglia: Brindisi, Ta Ranto, 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 color is intense ruby red with garnet and assumes aging. The aromas are complex and intense ripe fruit and spices. The palate is full-bodied wine such as, full and round, with soft tannins.

Alcoholic degree:

13% Vol

Average life of wine:

Over 5 years if stored in appropriate cellars

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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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