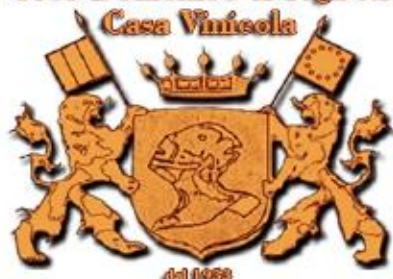


D'Urso Domenico & Figli s.r.l.

Casa Vinicola



ROSSO PUGLIA 0,75 L.

Variety:

Mix of the typical grapes I.G.P. Puglia

Production area:

Puglia: the provinces of Brindisi, Taranto, Lecce

type:

red Puglia

climate:

Typical Mediterranean, moderate, sunny, warm

vinification:

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, full and round tannins soft. Excellent for sauce, grilled meats and cheeses.

Alcoholic degree:

13% Vol

Average maturity of wine:

Over 5 years if stored in appropriate cellars

RED Puglia

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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