

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

Casa Vinicola



HERMES 0,75 L.

Vino Rosso non Dop e non I.G.P.

Variety:

A mixture of the best red grapes of Puglia

Production area:

Puglia: the provinces of Brindisi, Taranto, Lecce

Type:

Red no PDO and PGI

Climate:

Typical Mediterranean, moderate, sunny, warm

Winemaking:

Traditional fermentation with maceration on the skins for about 3 days. Racking, pressing and malolactic fermentation.

Aging:

1 to 2 months in steel barrels and subsequent bottling process.

Tasting:

The color is deep red spicy flavor. It goes very well grilled meats, sauces and strong hard cheeses.

Alcoholic degree:

11.50% Vol

Average life of wine:

More than 1 year if stored in appropriate cellars

HERMES

Red wine no PDO and non I.G.P.

Serving temperature:

10-12 ° 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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