

DOPPIO PASSO

DOPPIO PASSO is a tribute to Carlo and Maria Botter who, together, founded our company in 1928, building it STEP by STEP, day after day, working together to achieve a shared goal. Two different but complementary personalities. In Puglia, in our Masseria Doppio Passo, as well as with all our partners, we work side by side, managing and controlling the entire production chain from the vineyards to the bottle. Not only, DOPPIO PASSO in the game of football, National Sport of the Bel Paese, is the common way to describe a style of play, spectacular exciting and engaging, linked to moments of aggregation where enthusiasm grows from action to action. This is how two different meanings come together and become complementary in the expression and representation of our wines: tasting a glass of DOPPIO PASSO, sip after sip, you can appreciate the generous and soft characteristics typical of the terroir of the places of origin but also the eccentric and persuasive personality of each wine.

COPERTINO DOC

Grapes:	Negroamaro
Appellation:	COPERTINO DOC
Production area:	Apulia Region, Salento area
Climate:	The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation
Harvest:	Second, third week of September
Storage time:	7 years, if correctly cellared
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	14% Vol



-  Deep red colour
-  The bouquet gives notes of berries with a main aroma of cherries
-  The palate is soft and round with velvety tannins well balanced with the long persistent finish
-  It matches well with mature hard cheeses, roasted pork, beef steaks and all game dishes

VINIFICATION: The harvested, destemmed and soft pressed grapes make a pre-fermentative maceration at 3-4 °C in order to extract the characteristic aromas; fermentation and macerations last 15/20 days at a controlled temperature 25/27 °C, at the end of this step the alcoholic and malolactic fermentation are completed. After an additional soft-pressing, the wine is left to age 4/6 months in steel tanks

