

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.

ROSÉ PRIMITIVO PUGLIA IGT

Grapes:	Primitivo
Appellation:	PUGLIA IGT
Production area:	Apulia Region, Salento area: Province of Lecce, Taranto, Brindisi
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:	First half of September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol



Deep red colour tending towards amber with ageing



In youth it has fresh, varietal aromas that become more complex with the time



Varietal characters are especially blackberry, cherries and ripe fruits in general. A very interesting structure is achieved due to the good balance between the soft tannins and acidity.



It matches well with mature hard cheeses, roasted pork, beef steaks and all game dishes

VINIFICATION: The must is left on the skins for about 12 hours at controlled temperature to give the wine its characteristic pale rosé colour. After soft-pressing the must is left to ferment at a controlled temperature between 16/18°C, in stainless steel vats, in order to exalt its freshness and aromatic notes. The wine is then stored at 17-18°C in stainless steel tanks until bottling

