

DOPPIO PASSO



PRIMITIVO ORGANIC

PUGLIA IGT

The grapes that go into the Organic Doppio Passo Primitivo are grown according to strict organic guidelines and are harvested at two different times. When blended, the result is a soft, silky and exceptionally full-bodied wine with aromas of blackberries, cherries and forest fruits.

INSPIRATION

Being Italian means a lot more than simply belonging to a nation. It is a way of thinking, living, eating, creating, drinking: it is about living well and celebrating all aspects of life, appreciating the beauty of things that surround us. And that is what Doppio Passo is all about: the simple pleasures of life that tastes even better when enjoyed together.

VINIFICATION

Primitivo grapes benefit from warm climate with plenty of rain as well as long hours of sunshine and soil that contains limestone, clay or sandstone. All of which combined give the grapes strong aromas and appealing structure. The grapes are harvested at two different times: one part when full ripeness is reached, the other as a later harvest.

REGION

The Apulian 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.



Grapes: Primitivo

Appellation: Puglia IGT


Storage Time: 4 years if correctly cellared


Serving Temperature: 18-20°C

Alcohol Content: 13% vol

 • Deep ruby red colour.

 • Sweet berries.

 • Soft, smooth and extraordinary aromatic with aromas of blackberry, cherries and forest fruits. Very well-balanced and full.

 • Goes well with red meat, mature cheeses and hearty pastas.