

DOPPIO PASSO



PROSECCO

DOC

The Doppio Passo Prosecco DOC enjoys a gentle second fermentation process at controlled temperatures resulting in a subtle colouration and the fine and delicate perlage. The process unlocks a mild but long-lasting fruity aroma with nuances of apples, pears and citrus notes.

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

Off the skins at a controlled temperature of 18 °C for around 8 days. Slow second refermentation in large sealed vats at 14 - 15 °C.

REGION

Veneto is home of the very famous Prosecco, produced on the hillsides of the first slopes of the Dolomite mountains, in the north of the Province of Treviso. The location ensures a temperate climate with constant ventilation and frequent summer rainfall.



Veneto



Grapes: Glera

Appellation: Prosecco DOC

Storage Time: 1-2 years

Serving Temperature: 5-7°C

Alcohol Content: 11% vol



• Pale straw colour.



• Mild yet long-lasting fruit aromas of ripe apples, pears and lemon.



• Delicate and fresh with a well-rounded body. Harmonious, with longevity and a predominance of fruit notes.



• Perfect as an aperitif, it goes well with hors d'œuvres and light first courses.