

# DOPPIO PASSO



# APPASSIMENTO

## ROSSO PUGLIA IGT

The Doppio Passo Appassimento is made following a special traditional method of wine making where the grapes are left to dry in a controlled manner for some time after the harvest. This concentrates their aroma, their structure and most of all their intensity resulting in an extraordinarily smooth and rich wine.

### 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

In the last ten days of September the perfect ripeness of the grapes is reached and winemaking process starts from the vine. During this period 50% of their weight evaporate. This will allow for wines with typical notes of ripe fruits, such as plums and raisins. The hand-picked grapes are pressed and the fermented. The skins are left in contact with the must for a long period to extract flavors. Subsequently the wine is left to complete the malolactic fermentation; this contributes to the peculiar complexity of this wine.

### REGION

Apulia enjoys a warm and temperate climate, 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:** Red blend

**Appellation:** Puglia IGT

**Storage Time:** 4 years if correctly celledared

**Serving Temperature:** 18-20°C

**Alcohol Content:** 14,5% vol



+ Deep ruby red colour with violet reflections.



+ Ripe berries and plums with hints of herbs and spices.



+ Smooth and rich with aromas of ripe red berries, dark chocolate, and dried fruits.



+ Goes well with roast, grilled meats and hearty stews. Goes well with roast, grilled meats and hearty stews