

# DOPPIO PASSO



# PRIMITIVO ROSATO

PUGLIA IGT

The making of Rosato has a long-standing tradition in the Apulian region. Before pressing, the grapes undergo a cold maceration, giving the wine its elegant, pale rosé tint along with an extraordinary aroma. This wine is characterized by a fruity bouquet with a hint of spice and intense aromatic notes of blackberry and red currant.

## 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

The must is left on the skins for about 12 hours at controlled temperature. 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 steel tanks until bottling.

## 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: Primitivo


Appellation: Puglia IGT


Storage Time: 2 years


Serving Temperature: 8-10°C

Alcohol Content: 12% vol

 • Elegant rosé colour.

 • Elegant, yet intense aroma of fruit and sweet bouquet.

 • Well-balanced on the palate with round and full-bodied structure and aromas of blackberry and red currant.

 • Ideal with fish, light pasta dishes and delicate charcuterie.