Primitivo Puglia Doppio Passo 2022



Region

The heel of Italy, Puglia is a southern region known for its warm Mediterranean climate with the name thought to be derived from the Latin `a-pluvia` or lack of rain. This fertile region along the Adriatic coast is the heartland of the Primitivo grape variety (claimed as the origin of California`s Zinfandel variety). Particular DOCs known for distinctive quality include Salento, Manduria and Gioia del Colle. The region is also known for a range of other native varieties such as Negroamaro, Susumaniello, Nero di Troia and Verdeca.

Producer

The company was born as a retailer in 1928 in the Veneto region for sales of wines in casks and demi-johns to restaurants and small retailers. The company is now run by the third generation and from their roots in Veneto they now have a portfolio of wines produced in some of Italy's finest regions. Botter pride themselves on their focus of sustainability, going beyond reducing emissions, production of waste and non-renewable energy usage and taking a responsible approach for the whole production chain.

Tasting Notes

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. The grapes for the Doppio Passo Primitivo Puglia IGT are harvested at two different times: one part when full ripeness is reached, the other as a later harvest. The result is a soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity. In youth it has fresh, varietal aromas that become more complex with the time.

Food

Richmond House, 1 The Links

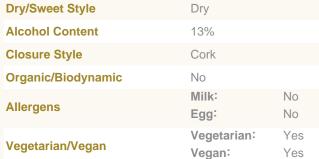
Popham Close, Hanworth,

Middlesex, TW13 6JE

Serve with spicy pasta dishes, roast pork or beef, game dishes and full flavoured hard cheeses.

Technical Information

Country	Italy	1
Region	Puglia	4
Grape(s)	Primitivo (100%)	0
Туре	Red	0
Style	Fruity	
Oaked Style	Unoaked	
Body Style	Medium bodied	1
Sustainable	Yes-certified sustainable	I



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