

DOPPIO PASSO PRIMITIVO di MANDURIA RISERVA DOC 2020



\$29.99

Product Code:	31398	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Puglia	Volume:	750ml
Sub Region:	Primitivo di Manduria	Alcohol:	14.5%
		Grape:	100% Primitivo
Style:	Red		
Variety:	Primitivo		







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TASTING NOTES

97/100 Luca Maroni - Leading Itlain Wine Critic

The Doppio Passo brand is a tribute to Carlo and Maria Botter who, together, founded the company in 1928 Primitivo arrived in Puglia in the C18th via the Dalmatian coast of Croatia. In the early C19th, it was introduced to the United States, under the name Zinfandel earning a reputation as the American 'national grape'. It is a dark, thick-skinned variety known for producing inky, intensely flavoured wines high in flavour.

In Puglia's hot, sunny Mediterranean climate and mixed sandy, loamy, red volcanic soils ripe grapes ripen fully and are hand harvested. The grapes are destemmed before carrying out the pre-fermentation maceration at 12-14 °C, followed by fermentation, with maceration lasting 15-20 days at a controlled temperature (25-27°C) to extract colour, body and ripe tannin structure. After pressing, the wine is aged 9 months in barrel and for further 12 months in bottle.

his is a powerful, smooth, fruit-saturated wine with intense berry flavours and rich, rounded tannins that goes very well with grilled red meats, game and aged cheeses.



CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

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