



Mabis, Casato di Melzi, Primitivo, IGT, Salento, Italy, 2022

Producer Profile

The Biscardo Family have been making wine from their base in Soave for over 150 years and are currently led by brothers Maurizio and Martino.

During the course of Maurizio's long and illustrious career, he has consulted for well known wineries around Italy and in doing so he came across the vineyards for their Puglian wines. Both the Pugliese and Veneto wines are characterised by an irresistible drinkability, aromatic purity and exceptional value for money.

Viticulture

Most of the land is planted with small trees (around 5500 trees per hectare), of which 25% is cultivated espalier. Primitivo is cultivated on a medium hilly terrain: clay, calcareous to medium texture and littered with karst rocks, which is rich in minerals. The red soil mixed with limestone and siliceous rocks are present in thin layers over imposing monolithic beds rich in marine fossils.

Winemaking

Wine obtained from selected Primitivo grapes picked by hand during the first days of September. Their bunches are not stuck together and have some small berries with high concentration of sugar. Primitivo grapes are de-stemmed and vinified according to some very new methods that guarantee a soft processing. The maceration takes place into steel tanks. During this length of time, the wine completes its alcoholic fermentation at a temperature never exceeding 20°C.

Tasting Note

Gorgeous and powerful aromas of blackberry and chocolate on the palate, with a very pleasant fruity sweetness. The bouquet is also intense, and a long powerful rich finish is the icing on the cake.

Food Matching

Just perfect with red meats, game and matured cheeses.



Product code: 1005

Technical Details

Varieties:

Primitivo 100%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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