



# Mabis, Biscardo Prosecco DOC, Spumante Millesimato Rosé, Veneto, 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

All of the grapes come from within the DOC Veneto region. The cultivation density is around 3,500 to 4,000 vines per hectare and grown simple or double espalier. Only traditional pruning methods are carried out. The annual yield is about 100 tons. The Pinot Nero is mostly planted in the extreme eastern part of the Verona province, where it is most suited to the climate and soil conditions to express itself to its full potential.

## Winemaking

Harvest is carried out by hand and in order to avoid any skin or acetic fermentation, the grapes are immediately carried to the vinification cellar during the first few hours of the day. Destalking and soft pressing at controlled temperature then the must is kept in small stainless-steel tanks until fermentation is completed. The blend of the two varieties is made before the refermentation process, to increase the intensity of the aroma. Fermentation is partially interrupted through the cold-process, and transferred into small stainless-steel tanks. Around 4 months after vinification, re-fermentation is allowed following the typical procedure used for spumante (in autoclaves that keep up to 6 atmospheres of pressure).

## Tasting Note

Salmon pink with a fine and persistent perlage. Intense and aromatic on the nose with hints of red currant, wild strawberry and rose petal. This is elegant, smooth and velvety on the palate with a harmonious dry finish.

## Food Matching

A delicious aperitif but also a beautiful accompaniment for fish.



Product code: 4316

## Technical Details

### Varieties:

Glera 85%

Pinot Nero 15%



**ABV:** 11%

**Closure:** Cork Stopper

**Colour:** Rose

**Style:** Prosecco

**Case Size:** 6 x 75cl

### Oak Ageing

No oak ageing

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