



# Mabis, Biscardo Prosecco Frizzante, DOC, Veneto, Italy

## 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

Vines planted at 3,500 to 4,000 rootstocks per hectare and the crop growing technique is the typical one for this area (with simple or double espalier). Only traditional pruning is carried out with an annual yield of about 100 tons of grapes.

## Winemaking

Soft pressing of the grapes with natural fermentation at a controlled temperature of 16° C for 10 days. The sparkle is obtained in tank at 16° C until a pressure of 2,5 bar is reached and then the wine is then chilled. This temperature is maintained until the moment of bottling.

## Tasting Note

Gently sparkling style of wine with delicate flavours of pears and apples with a refreshing finish. Made to be semi-sparkling, this style of wine is perfect for enjoying outside in the sunshine.

## Food Matching

Perfect with fish and shellfish.



Product code: 1000

## Technical Details

### Varieties:

Glera 100%

**ABV:** 11%

**Closure:** Screw cap

**Colour:** White

**Style:** Frizzante

**Case Size:** 6 x 75cl

### Oak Ageing

No oak ageing

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