



Mabis, Biscardo, Amarone Valpolicella DOCG Classico Riserva, Verona, Italy, '2011'

Product code: `4509

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 career, he has consulted for well-known wineries around Italy and in doing so 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

The Corvina, Molinara and Rondinella grapes are the base for the production of these great Verona wines. The vineyards are on the hill of the little towns around Verona and the grapes are still hand-picked up and placed in small cases to be transported to the winery.

WINEMAKING

Grapes are then allowed to dry to concentrate the remaining sugars and flavours. In Amarone, the quality of the grape skin is a primary concern as that component brings the tannins, colour and incredible intensity of flavour to the wine. This process not only concentrates the juices within the grape but also increases the skin contact of the grapes. The drying process further metabolises the acids within the grape and creates a polymerisation of the tannins in the skin which contribute to the overall balance of the finished wine. Following drying, the grapes are crushed and go through a traditional red fermentation process. After fermentation, the wine is then aged.

TASTINGNOTE

This is an intense garnet-red colour, with an intense and persistent bouquet of mulberries, plums, blueberries and blackcurrants with cherry hints. Incredibly fleshy and powerful texture, and thanks to its succinct fruit acidity, this Amarone Valpolicella Classico Riserva is exceptionally fresh and lively on the palate. A hint of cherry and almondy bitterness on the finish.

FOOD MATCHING

It pairs excellently with red meat and game, dark chocolate, mature cheeses.



TECHNICAL DETAILS

Varieties:

Corvina 75%,
Corvinone 20%,
Rondinella 5%

Vegetarian
Vegan

Features

ABV: 15.5%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 21 Months

Type: Slavonian Tonneaux

% wine oaked: 40 to 60

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

[View online](#) or email orders@alliancewine.com