



Mabis, Biscardo Prosecco DOC, Spumante Millesimato, Veneto, Italy, '2025'

Product code: `1002

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

Vines are planted at 3,500 to 4,000 rootstocks per hectare and grown in a simple or double espalier system. Only traditional pruning is used and the annual yield is about 100 tons of grapes.

WINEMAKING

Harvest is handmade and, in order to avoid any skin or acetic fermentation, the grapes are immediately carried to the vinification cellar during the first hours of the day. Destalking and soft pressing at controlled temperature are the next two steps, where the must is kept in small stainless steel tanks until fermentation is completed. Fermentation is partially interrupted through the cold-process, and the wine obtained is then transferred into small stainless steel tanks under nitrogen. Around 4 months after vinification, re-fermentation occurs in autoclave.

TASTINGNOTE

Elegant, delicate and aromatic Prosecco with hints of apples and honeysuckle. Very easy to enjoy!

FOOD MATCHING

Excellent as aperitif, perfect with appetizer but also ideal accompaniment for the entire meal, particularly with fish courses.



TECHNICAL DETAILS

Varieties:
Glera 100%

Vegetarian
Vegan

Features

ABV: 11%

Closure: Natural cork

Colour: White

Oak Ageing

No oak ageing

Style: Prosecco

Case Size: 6 x 75cl

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