



Mabis, Biscardo, Lugana, DOC, Veneto, Italy, 2024

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

The Biscardo family have held land near Verona since the late 18th century but it wasn't until 1900 that they started to bottle wines under their own name. With vineyards both in Soave, Valpolicella, Lugana and Puglia, this winery produces outstanding wines. Grapes were hand-harvested from vines that are around 30 years old, planted on clay and chalk soils at a density of 4,000 vines/ha and in a vineyard at an altitude of 60-80 m.

Winemaking

Gently pressed and fermented in stainless-steel tank at 16°C for 10-12 days. No malolactic and rested in tank for four months before bottling.

Tasting Note

A beautifully poised, fresh mineral white. A floral almond nose with juicy pear and melon fruits on the palate.

Food Matching

Pasta, risotto, soups, fish, shellfish, white meats and matured cheeses.



Product code: 1030

Technical Details

Varieties:

Trebbiano di Lugana 100%



ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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