

Product code: 1675

MABIS, BISCARDO NEROPASSO, IGT VENETO, ITALY (150CL.), 2017



Technical Details

Varieties:

Corvinone 40%

Corvina 30%

Cabernet Sauvignon 30%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 150cl

Oak Treatment

Time: 6 Months

Type: Tonneaux

% wine oaked: 40

% new oak: None

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 almost dangerous drinkability, aromatic purity and exceptional value for money.

Viticulture

The soil for this wine vary considerably, adding to the complexity of the wine. Brown and red soil on silts, loam rocks formed from the Cretaceous period, compact red soil on basalt and compact red soil on Eocene limestone. Each valley gives different qualities to the wine, although there is always a high calcareous concentration, with lots of big stones in the first half metre of the ground.

Winemaking

Ripe and healthy grapes are selected at the time of the hand picking. The thinnest bunches are chosen, with the berries not too close one to another, so that the air can circulate. The grapes are laid out in large perforated plastic boxes, to ensure excellent ventilation. The boxes are stacked in the fruttai, a large airy room and the grapes are periodically monitored so that the Appassimento process takes place. A selection of the grapes are slightly wilted before the soft pressing. The wine is then aged partly in steel tanks and partly in Tonneaux.

Tasting Note

Intense ruby red turning to garnet with ageing. Bouquet is spicy with hints of cherry, black cherry and plum compote. fine and velvety palate, persistent, with soft tannins at the end.

Food Matching

Recommended with Pasta, white and red meats, fresh and aged cheeses.