



# Mabis, Biscardo Oropasso, IGT, Veneto, Italy, 2022

## 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 vineyards are located on a mixture of clay, sand and silt on East facing slopes. Cultivated with the Guyot system, average production is never more than 100 quintals per hectare.

## Winemaking

The fermentation lasts 15 days in steel tanks at a controlled temperature of 13-14° C. The ageing of the wine is quite lengthy, leaving the wine to rest on the fine lees for about five months in stainless steel tanks.

## Tasting Note

Intense straw yellow with greenish reflections. Delicate with floral notes and hints of citrus fruits and yellow flesh fruits. Fresh, mineral and very well structured and well balanced.

## Food Matching

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



Product code: 2547

### Technical Details

#### Varieties:

Garganega 60%  
Chardonnay 40%



**ABV:** 13%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

No oak ageing

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