

Product code: 1008

# Mabis, Valpolicella Classico Superiore, Ripasso, Valpolicella DOC, Italy, 2017



## 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 vineyards are on the hills around Verona at around 150 to 250 metres above sea level. The soil of Valpolicella Ripasso can generally be distinguished by either brown and red soil on silts or on loam rocks; compact red soil on basalt; or compact red soil on Eocene limestone. There is always a high calcareous concentration, with lots of stones in the first half metre of the ground.

## Winemaking

Hand picked up and placed in wooden cases, either at dawn or at late in the evening, to avoid the intense heat of the day. Ripasso wines benefit from extra structure and fruit delivered by using the skins of the sun dried grapes. Aged in oak barrels for 12 months, with a light refinement in barriques.

## Tasting Note

This wine is bursting with cherries on the nose, has great depth of flavour, a hint of sweetness from the ripasso dried grapes, silky smooth fruit and a long, rich velvety finish.

## Food Matching

Pair with mushroom dishes, such as mushroom risottos, or with slightly spiced sausages and hard cheeses.

## Technical Details

### Varieties:

Corvina Veronese 75%  
Corvinone 20%  
Rondinella 5%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

## Oak Treatment

Time: 12 Months

Type: Slavonian  
tonneaux

% wine oaked: 40 - 60

% new oak: None