



Mabis, Biscardo Rosapasso, IGT 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 vineyards are close to Barbarano, in the proximity of Euganei hills and Abano, a worldwide famous area for its thermal wellness centers due to sulphurous and curative waters. The Pinot Nero vineyards have been growing over the last 20 years on this rich soil, characterised by several traits such as the capacity of retaining the humidity reached during the night and the efficient drainage during the rainy days. Moreover, the area was volcanic, so it is full of rich minerals and clay. This confers to the grapes inimitable features compared to the world production of Pinot Nero that, in Rosapasso, are found in the bouquet complexity, a smooth palate and a perfect balance. This Pinot Nero rosé is a structured wine, fresh and inviting with a long and sapid finish. The vines are trained by the spurred cordon and Guyot system.

WINEMAKING

The grapes are gently pressed, so the must extracted is pure free-run juice and macerated on the skins for 10 hours to extract the colour.. The grapes undergo cryomaceration at a temperature of 5 - 6 C° before the fermentation, in this way the primary aromas are extracted easier and more efficiently, directly from the internal part of the skin. Thanks to this process the main aromas obtained are well defined, delicate and fruity. The fermentation is then carried out in stainless steel tanks at controlled temperature. Finally, the ageing continues for a few more months in stainless steel tanks while the wine refines on its own yeasts.

TASTING NOTE

A brilliant rosé colour, the bouquet of elegant wild strawberry and cherry lead onto the smooth and harmonic palate.

FOOD MATCHING

Excellent with fish, cheese and lightly flavoured risotto's and pasta.



Product code: 2862

TECHNICAL DETAILS

Varieties:

Pinot Nero 100%

Features:

Vegetarian
Vegan

ABV: 12%

Closure: Technical
cork

Colour: Rose

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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