



Mabis, Casato di Melzi, Salice Salentino Riserva, 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 irresistible drinkability, aromatic purity and exceptional value for money.

Viticulture

Most of the land is planted with small trees (around 5.500 trees per hectare), of which around 25% is cultivated to espalier. The soil composition is mixed, slightly sandy with a ph of 7.5 which is ideal for these varieties.

Winemaking

Fermentation takes place in 4ml diameter autoclaves to facilitate the development of narrow and wide marc caps, which, under controlled temperatures of 15 - 20C°, helps the withdrawal of the colours and extracts. Separation of the most from the marcs. Refinement on the lees, malolactic fermentation and ageing in steel. Ageing in barrels for 6 month and in stainless steel tanks for 12 months.

Tasting Note

Hint of leather and spices, vanilla and cherry on the nose, with a soft and fruity palate

Food Matching

Perfect with rich sauces, roasted red meats and a summer BBQ.



Product code: 1007

Technical Details

Varieties:

Negroamaro 90%
Malvasia Nera 10%



ABV: 13.5%
Closure: Natural cork
Colour: Red
Style: Still wine
Case Size: 6 x 75cl

Oak Ageing
Time: 6 Months
Type: French and American
% wine oaked: 100
% new oak: 5

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