



Mabis, Biscardo Soave Classico, DOC, 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

This vines grow on a tufaceous soil, which gives its particular minerality. There are only around 12 ha of vines growing the grapes for this wine, with the Garganega coming from an ancient vineyard, therefore an extremely limited yield is produced.

Winemaking

Produced at a very low controlled temperature, around 13° to 14°C, with a fermentation that lasts about 2 months. Fermentation is carried out on the skins, so that there is the maximum extraction of all the mineral components of the grape.

Tasting Note

This wine is produced in the villages of Soave and Monteforte, near Verona. Its colour is straw yellow with green reflections. The bouquet reflects the characteristics of a wine with a delicate perfume of melon, orange zest and peach with a hint of almond. Dry, medium-bodied and beautifully balanced.

Food Matching

It pairs excellently with pasta dishes, soups, white meat, fresh cheeses and egg-based dishes.



Product code: 1634

Technical Details

Varieties:

Garganega 85%

Trebbiano Di Soave 15%



ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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