

VINO FINO

Explore a World of Wine

BISCARDO NEROPASSO ROSSO VENETO IGT 2019



Original price was: \$24.99. ~~\$20.99~~ Current price is: \$20.99.

Product Code:	3175	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Veneto	Volume:	750ml
Sub Region:	Veneto IGT	Alcohol:	13.5%
Style:	Red	Grape:	40% Corvinone, 30% Corvina, 30% Cabernet Sauvignon
Variety:	Corvina		



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TASTING NOTES

This wine is like a mini Amarone at a third of the price! Just like an Amarone, the grapes used in Biscardo Neropasso Originale are air-dried first to concentrate the flavours and allow the sugar content to rise. The result, a powerful juggernaut of a wine that has a beautifully poised slight sweetness that defies the tiny price. The juice is intense ruby red turning to garnet with ageing. The bouquet is spicy with hints of cherry, black cherry and plum compote. This follows through into the taste but what will really make you think you are drinking an Amarone is the fine and velvety palate with persistent, soft tannins at the end.

Winery notes (2019 Vintage)

"Intense ruby red tending to garnet with ageing. The bouquet is spicy with hints of cherry, black cherry and plum compote. A beautiful fine and velvety palate, it is persistent with soft tannins at the end.

This Neropasso is produced with Corvinone, Corvina and Cabernet grapes, with the typical "appassimento" method. The Appassimento is a unique method, which has always characterized the production of wines of our territory. This technique has its roots in a distant past and since Roman times it has been remembered. Over the centuries, this technique of "drying" the

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grapes before crushing was completed and today distinguishes the production of the great wines.

The experience needed to bring at the right point of drying the grapes for Neropasso is very high. To get an excellent wine, the Appassimento is essential. It is a very critical and delicate phase, also linked to the cycle of seasons. The grapes perfectly ripe and healthy are selected at the time of the hand picking. The thinnest bunches are chosen, with the berries not too close one to another, so that the air can circulate. The grapes are laid out in large perforated plastic boxes, to ensure excellent ventilation. The boxes are stacked in the fruttai, a large airy room and the grapes are periodically monitored so that the Appassimento takes place in a perfect way."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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