



**BISCARDO**

— *Originale* —

— 1878 —

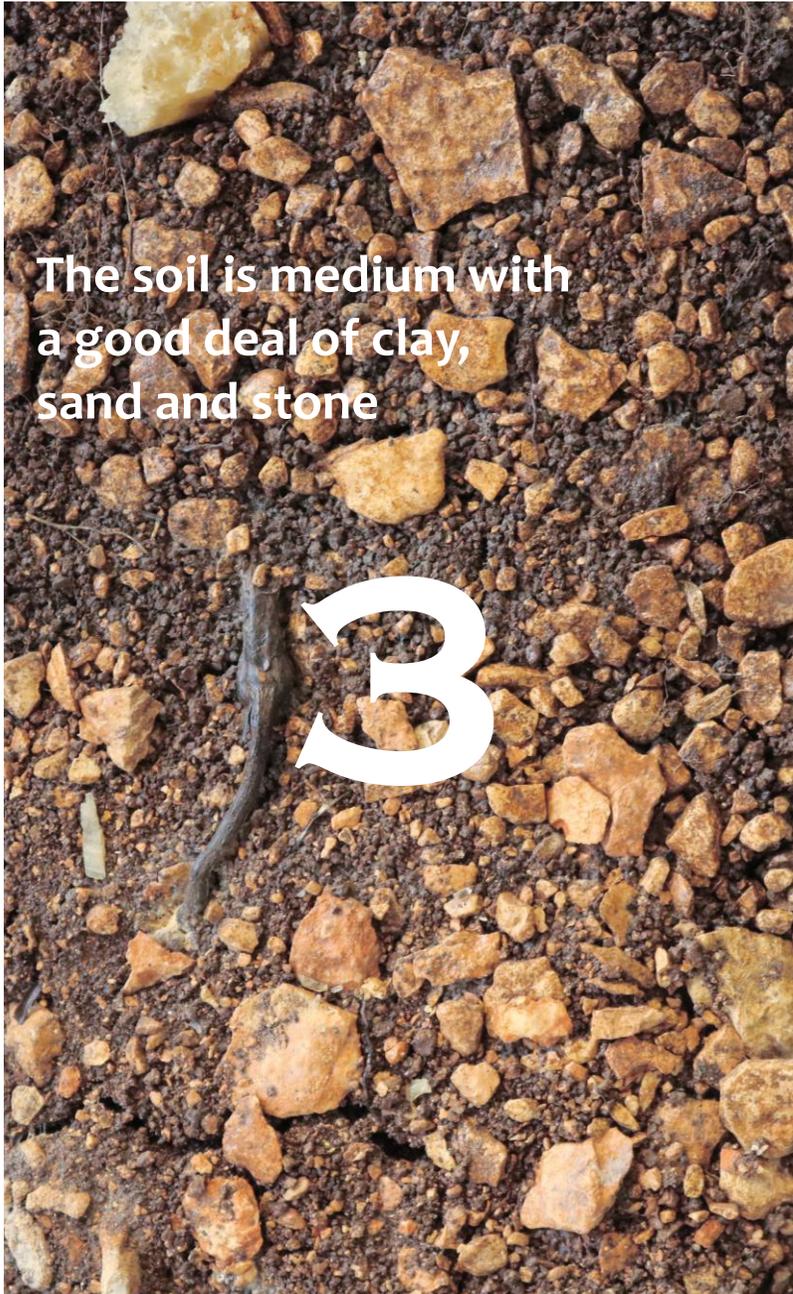
**AMARONE DELLA VALPOLICELLA  
DOCG CLASSICO**

# VALPOLICELLA

*Val Polis Cellae*: from Latin, it means  
*Valley of cellars*

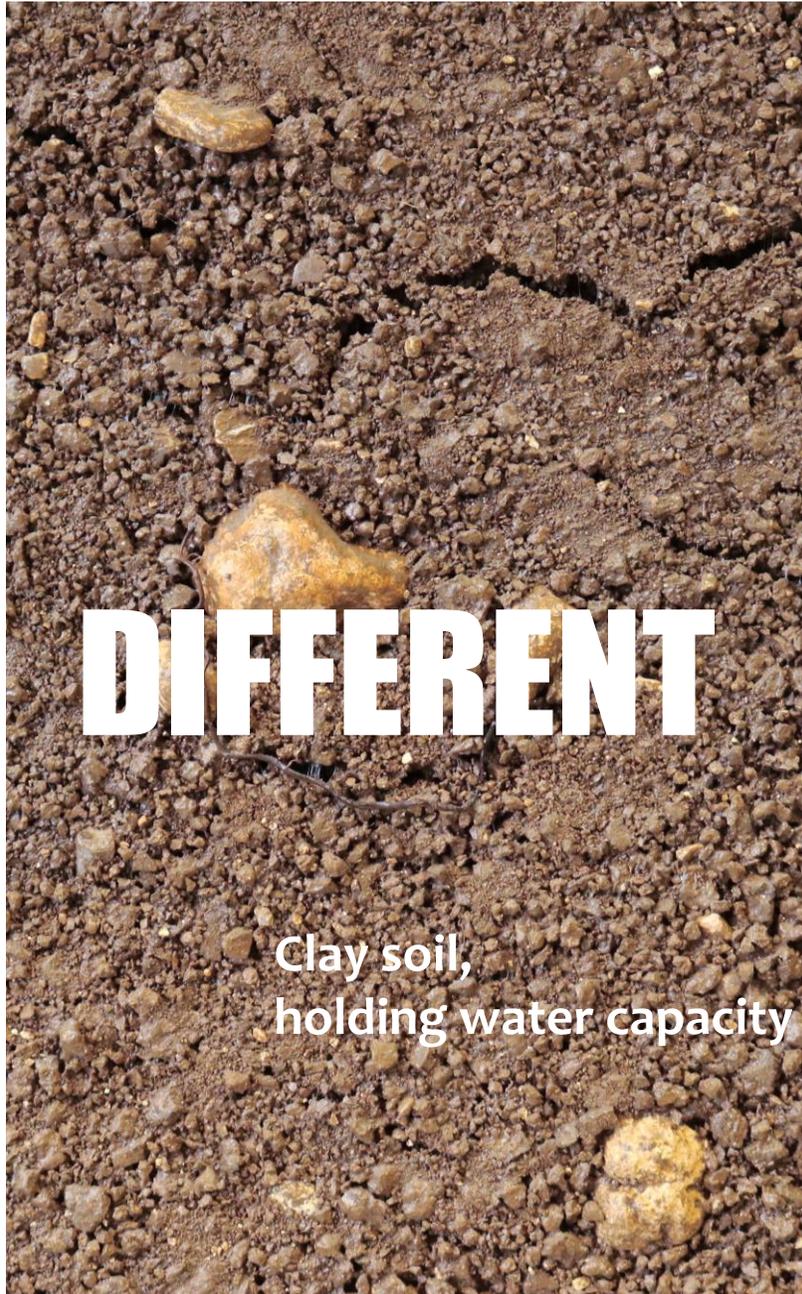
Amarone finds its deep roots in this valley, among the hills and devoted to the production of the most classic grapes: Corvina, Corvinone, Rondinella and Molinara

**THE SOIL:** it gives sufficient anchor to the vines, and enough nutrients and water for them to be able to produce grapes that ripen for the harvest. Only healthy grapes are hand picked at an earlier stage, so the acidity retains for a perfect final balance in the wine.



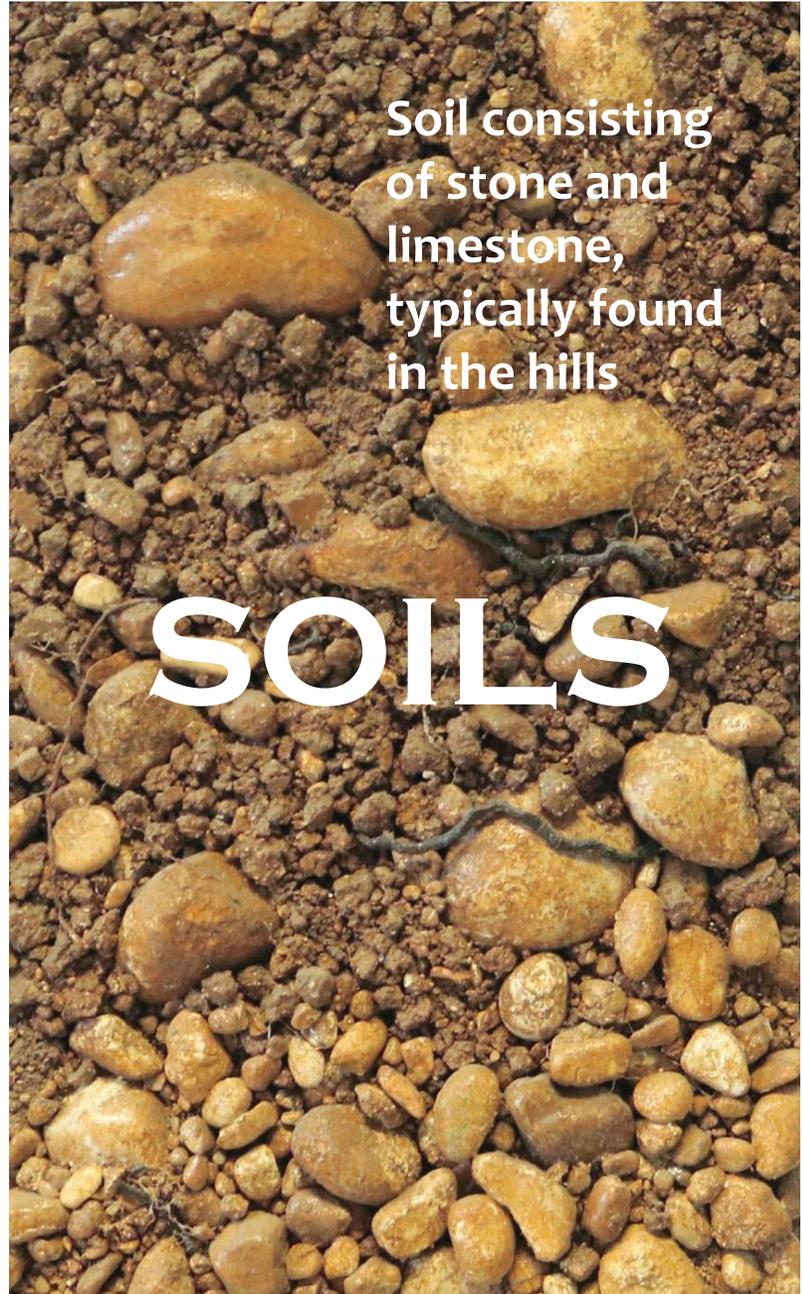
The soil is medium with a good deal of clay, sand and stone

3



DIFFERENT

Clay soil, holding water capacity



Soil consisting of stone and limestone, typically found in the hills

SOILS



**CORVINONE:**  
Tannin fruity colour



**CORVINA:**  
Colour  
cherry  
ability to wither



**RONDINELLA:**  
Flowers and elegant  
aromas

## 3 DIFFERENT GRAPES

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A large warehouse filled with stacks of plastic crates, with two large industrial fans in the foreground. The crates are stacked high, creating a narrow aisle. The fans are positioned on the floor, one on the left and one on the right, both facing towards the center of the aisle. The lighting is bright, suggesting a well-lit interior space.

# THE DRYING ROOM

Amarone grapes are left withering, 'APPASSIMENTO', for 2-3 months in plastic baskets in ventilated rooms at controlled temperature and humidity.



### INTO THE WINE MAKING:

The dried grapes are gently pressed and transferred into stainless steel tanks where fermentation starts at a controlled temperature.



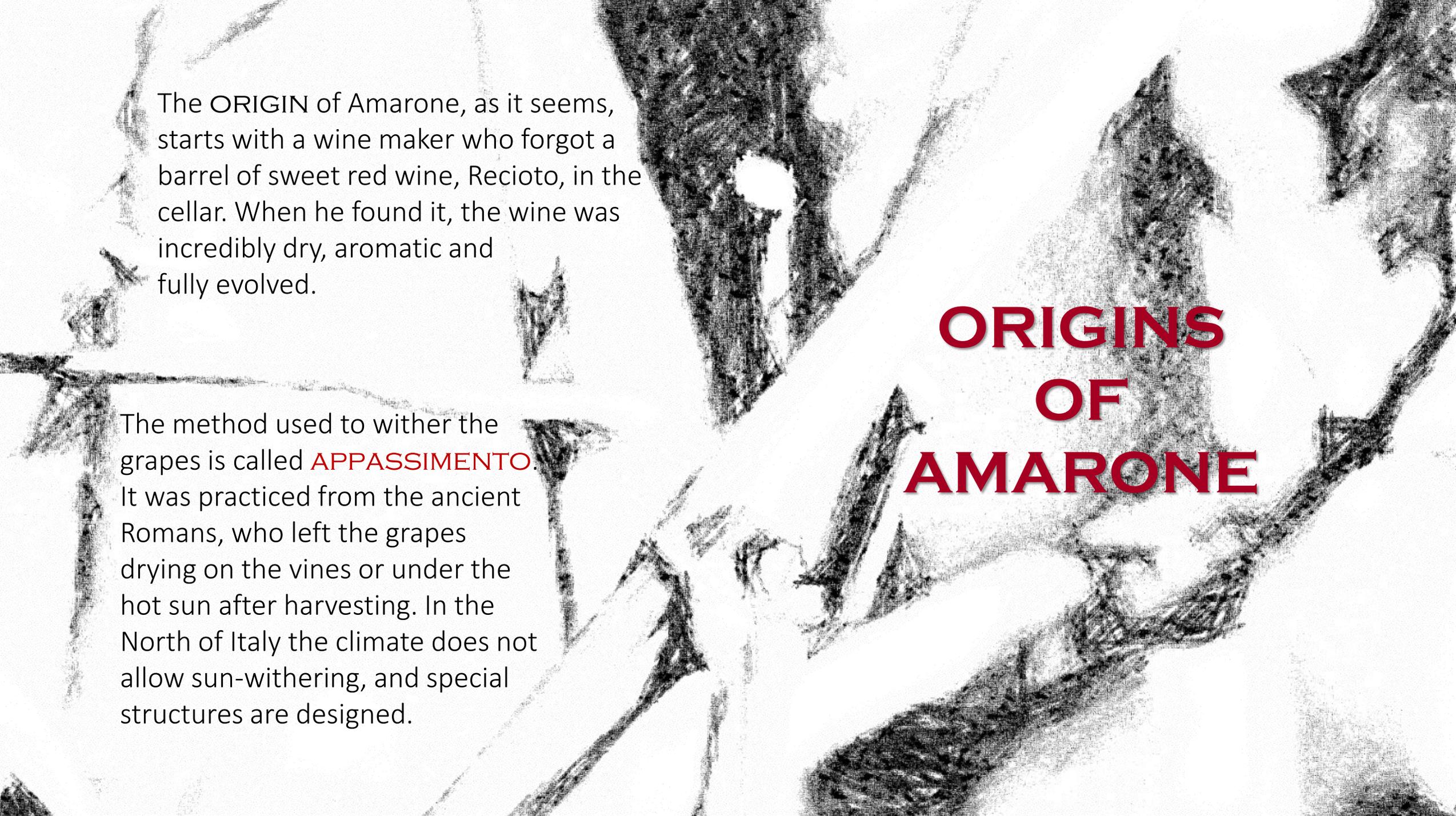


THE AGEING...

The time when wine turns into.. **AMARONE**



Patience  
Attention  
Tannins  
Experience  
Time  
Knowledge  
Temperature  
Barrels  
Evolution  
Aromas



The ORIGIN of Amarone, as it seems, starts with a wine maker who forgot a barrel of sweet red wine, Recioto, in the cellar. When he found it, the wine was incredibly dry, aromatic and fully evolved.

The method used to wither the grapes is called **APPASSIMENTO**. It was practiced from the ancient Romans, who left the grapes drying on the vines or under the hot sun after harvesting. In the North of Italy the climate does not allow sun-withering, and special structures are designed.

# ORIGINS OF AMARONE

Deep garnet,  
pronounced  
intensity of black  
cherry, full body,  
soft tannins,  
almond and  
cherry aromas.  
Long..long..finish.

The Amarone Biscardo is  
now produced in that  
bottle, witness of  
TRADITION and FAMILY.



## AMARONE BISCARDO

The bottle was design by  
Luigi Biscardo, father of  
Maurizio and Martino,  
in **1968**.

In 2018, the Family  
decided to launch  
*Amarone Biscardo 2013*  
in that bottle, celebrating  
**50 YEARS** from its  
creation.