

BISO

Winery Profile

Being winemakers, we always have plenty of wine to drink. Most weekends in the year, we entertain our friends and customers in our winery. At these gatherings, we serve our premium wines and special selections. After the weekend, at home with my family, we have always enjoyed a special blend of red grapes, a wine that, although not expensive, is what we enjoy at our own family table. In our house we call this blend “Il Vino del Lunedì” or Monday’s Wine, the wine we drink at home during the week. We never sold or even bottled this wine before. We hope you enjoy it as we do, at home on a regular basis, with your family.

Giovanni Biso

BISO – Rosso

This wine is made from several red grapes, primarily Merlot and Franconia, a little known grape that adds body and character to the blend. It is hearty, smooth, balanced and very drinkable.

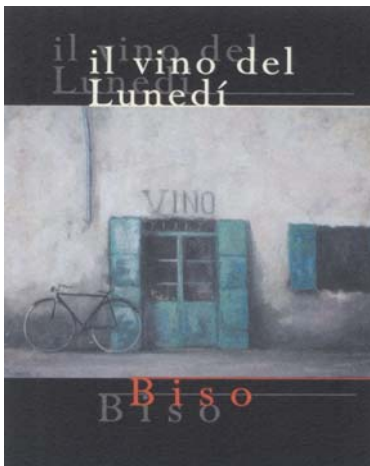
The price quality ratio for this wine is off the scale. It is an unbelievable value.

(ABV 11%)

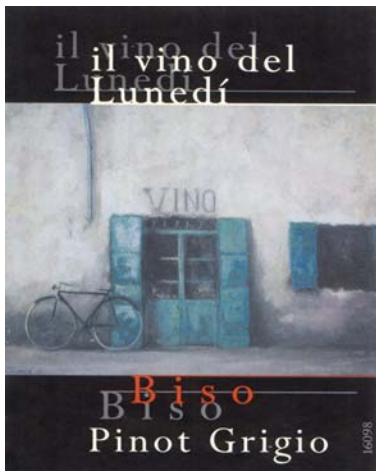
BISO – Bianco

This wine is made from several white grapes, primarily Pinot Bianco, Tocai, and Sauvignon. Its taste is smooth and full of character.

Ideally, it should be served with hors-d’oeuvres, soups, stewed meats, and fish dishes. (ABV 11%)



BISO



BISO – Pinot Grigio

This wine is straw yellow with dancing copper tones. Its bouquet is intense, fresh and very agreeable. The taste is full of character; fresh, dry and harmonious.

Biso Pinot Grigio is ideally served with hors d'oeuvres, soups, stewed meats, and fish dishes. (ABV 12%)