



# Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

## CALJCE

CHARDONNAY RUBICONE IGT



---

**Grape variety:** 100% Chardonnay.

**Analytical data:** dry white sparkling wine.

**Alcohol volume:** 12 % vol.

**Production area:** Imola hills.

**Soil:** medium mix, limestone and clay.

**Altitude:** 230/295 ft. a.s.l.

**Max grape production:** 13 tons/hectare.

**Crushing:** the bunches are picked only by hand towards the end of August till first days of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet.

**Storage:** stainless steel tanks.

### ORGANOLEPTIC PROPERTIES

**Color:** shiny straw Yellow, more or less intense.

**Bouquet:** delicate and harmonious, slightly fruity.

**Taste:** dry, harmonious, tangy and crisp.

**Wine maker's opinion:** it's good for any occasions, as an appetizer, with soup, vegetables, pasta with delicate sauces, any fish and egg-based dishes.

**Serve at:** 8-10 °C.