



Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

DIONJSO

PIGNOLETTO FERMO DOC



AWARDS



GOLD
90/100 POINTS
USA WINE
RATINGS 2022



INTERNATIONAL
WINE CHALLENGE
2021: COMMENDED



SILVER
89/100 POINTS
USA WINE
RATINGS 2020



INTERNATIONAL
WINE CHALLENGE
2020: COMMENDED



IVINI DI 83/100 POINTS
VERONELLI I VINI DI
2020 VERONELLI 2020



BRONZE
88/100 POINTS
DECANTER WORLD
WINE AWARDS 2019

Grape variety: 100% Grechetto Gentile.

Analytical data: dry white wine.

Alcohol volume: 12,5% vol.

Production area: Imola hills and surroundings.

Soil: medium mix, limestone and clay.

Altitude: 295/328 ft. a.s.l.

Max grape production: 13 tons/hectare.

Crushing: the bunches are picked only by hand towards the end of August/beginning 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: straw yellow with hints of green.

Bouquet: delicate and harmonious, slightly flowered and fruity with notes of citrus and hawthorn.

Taste: dry, harmonious, slightly fruity and crisp with good acidity and persistence.

Wine maker's opinion: the perfect choice for appetizers, light meals as well as shellfish and seafood dishes.

Serve at: 8-10 °C.