



Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

SJRIO

LAMBRUSCO ROSSO EMILIA
SPARKLING IGT



Grape variety: 100% Lambrusco

Analytical data: dry red sparkling wine

Alcohol volume: 11 %Vol.

Production area: Carpi and Modena plains and hills

Soil: mix of limestone and clay

Altitude: 160/200 ft. a.s.l.

Max grape production: 25 tons/hectare

Crushing: the bunches are picked by hand or mechanically around Mid-End of September.

The grapes are then soft pressed. Vinification by cold maceration and fermentation are made under controlled temperature in stainless steel tanks.

Storage: stainless steel tanks

ORGANOLEPTIC PROPERTIES

Color: ruby red with a rich and fast vanishing foam.

Bouquet: intense, vinous and wide notes with aromas of cherry, blackberries and mature fruits.

Taste: pleasantly full through the palate, light tannins lead to a fresh, fruity and agreeable finish.

Wine maker's opinion: it matches with cold meat plates as ham, sausage and Parmigiano Reggiano cheese.

It's perfect if served with boiled or roasted meat and boiled pork's legs.

Serve at: 8-10 °C