



Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

TAJGETE

ROMAGNA SANGIOVESE
RISERVA DOC



AWARDS



BRONZE 87/100
POINTS
DECANTER WORLD
WINE AWARDS 2021



86/100 POINTS
I VINI DI
VERONELLI 2019

Grape variety: 100% Sangiovese

Analytical data: dry red wine

Alcohol volume: 13 %Vol.

Production area: Forlì and surrounding hills

Soil: medium mix, limestone and clay

Altitude: 426/492 ft. a.s.l.

Max grape production: 11 tons/hectare

Crushing: the bunches are picked by hand. Its fermentation is achieved through the prolonged maceration for 8-10 days, in order to obtain the typical aroma of the vineyard.

Storage and aging: in french and american oak barrels for 24 months and a further aging in bottle for 3 months.

ORGANOLEPTIC PROPERTIES

Color: intense ruby red with garnet hues.

Bouquet: elegant with a delicate aroma of violet and rose with note of cherries, blackberry and cinnamon.

Taste: dry, harmonious, slightly tannic with a persistent crisp. The taste enhances while ageing.

Wine maker's opinion: matches with appetizers with salami and sausage, roasted and grilled red meats and seasoned cheeses. Pour it into decanter to enhance its full flavour and aromas.

Serve at: 18-20 °C