



Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

POLARJS

SPUMANTE EXTRA DRY
PIGNOLETTO DOC



Grape variety: 100% Grechetto Gentile.

Analytical data: white sparkling wine.

Alcohol volume: 11,5% vol.

Production area: Imola hills.

Soil: mix of limestone and clay.

Altitude: 295/393 ft. a.s.l.

Max grape production: 10 tons/hectare.

Crushing and vinification: the bunches are picked by hand towards mid-end of August/beginning of September. They are then carried to the cellar and pressed by a soft crushing process and through a controlled temperature fermentation in stainless steel tanks, the wine keeps the floral characteristics which are typical of this vine. The wine reaches its natural fermentation through the Charmat Method.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: shiny straw yellow, with golden light.

Intense and bubbly.

Bouquet: delicate, fruity and fresh.

Elegant and persistent nose.

Taste: dry, harmonious, delicately fruity, tangy and crispy.

Perlage: crispy and elegant, with soft and continuous bubbles.

Wine maker's opinion: the ideal wine for all occasions. As aperitivo or pairing with dishes of fish or seafood.

Serve at: 6-8 °C.