



Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

CRESSJDA

BARBERA RUBICONE
SPARKLING IGT



Grape variety: 100% Barbera.

Analytical data: dry red sparkling wine.

Alcohol volume: 13 % vol.

Production area: Imola hills.

Soil: medium, limestone and clay.

Altitude: 320/470 ft. a.s.l.

Max grape production: 16 tons/hectare.

Crushing: the bunches are picked by hand and immediately pressed. Its fermentation is achieved through a maceration of 8-10 days, under controlled temperature.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: intense ruby red with a rich purple foam.

Bouquet: intense, vinous and full aroma, harmonious and slightly fruity.

Taste: dry, harmonious, lightly fruity and persistent.

Wine maker's opinion: it matches with starters of cured meats with roasted and boiled meats and cheeses.

Serve at: 8-10 °C.