



Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

CINQUANTACINQUE Rosa Sparkling

RUBICONE IGT ROSATO-ROSÉ



Grape variety: Albana Rosa 100%

Analytical data: dry pink wine

Alcohol volume: 13% vol.

Production area: Dozza Imolese hills

Soil: mix of limestone and clay

Altitude: 380/393 ft. a.s.l.

Max grape production: 6 tons/hectare

Crushing: the harvest is handly made by cutting the branches around the end of August and middle of September. The bunches undergo through a soft pressing and rest for a long cold maceration on the skins in order to extract the typical colour of this grape and enhancing the characteristic floral fragrances of this wine. It's then vinified *in white*. Fermentation takes place in concrete or stainless-steel tanks, aging on the fine lees.

Sparkling Process: the process used for getting its sparkling effect is under the Charmat Method.

Storage: in concrete tanks or stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: Antique pink

Bouquet: Delicate and fresh. Elegant and persistent slight floral notes.

Taste: The mouthfeel is dry and nicely balanced with excellent crispy sapidity and acidity. The finish is long in its velvet and wrapping bubbles, with a faint bitterish note in the aftertaste. One of its distinctive qualities is its incredible thinness of the bead, deep and persistent.

Pairings: serve as an aperitif, it perfectly matches to fish-based appetizers or to creamy cheeses, sushi dishes, sea-food, fish or meat tartares, fish or vegetables tempura dishes

Storage Tips: store the wine far from direct light, at a constant temperature. In order to appreciate it at its best with its full qualities, we suggest to drink it in about 6-8 months from purchase time.

Serve at: 6-8 °C.