



# Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

## SIRJO

LAMBRUSCO ROSSO EMILIA  
SPARKLING IGT



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**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

**Origin:** Product of Italy

**Contains Sulfites**