



# 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  
1 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

**Origin:** Product of Italy

**Contains Sulfites**