Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

SIRIO

Lambrusco Rosso Emilia

Semi-Dry Sparkling Red Wine IGT

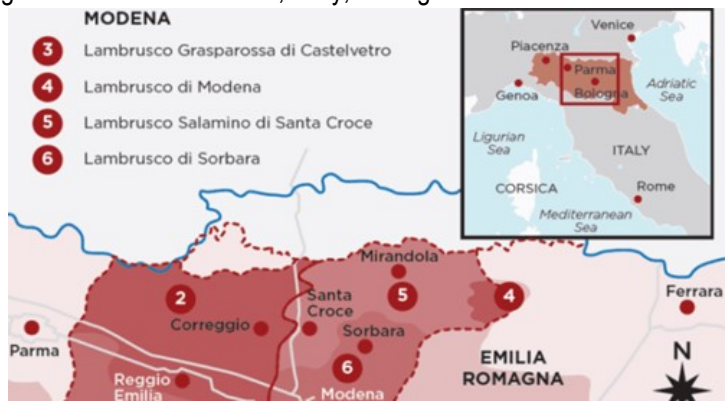
The Mingazzini family had been farming and growing grapes since the 1930s. Then in 1964, the family formed Cantina Mingazzini in the center of Medicina, located in the region of ***Emilia-Romagna***. It began as a very small company, formed by three brothers, determined to grow and learn the secrets of winemaking. As demand for their wines has grown every year, Cantina Mingazzini continued to expand and eventually settled in another part of town, to which provided a much larger production area.

Located on the border of Emilia and Romagna, Cantina Mingazzini maintains vineyards in the hills of Romagna, by the sea and where the soil is sandy. The remaining vineyards are in Emilia, where the terrain is flatter, and the soil is rich in chalk and clay.

Only 1 km away from the winery is a research center dedicated to planetary and universal sounds. Coincidentally, this research center was founded the same year as Cantina Mingazzini. For this reason, each wine produced by the winery is named after a moon that orbits a planet.

In 2010, the company took another step forward. One of the sons, Alessandro Mingazzini, together with his childhood friend, Tommaso dall'Olio, joined forces and passions to continue the family's tradition of winemaking.
Today, Cantina Mingazzini remains a small company in a historical zone that is focused on the quality and an authenticity of their wines.

Grape Variety: 100% Lambrusco
Analytical data: Semi-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. The wine exhibits a captivating ruby red color with a rich and fast vanishing foam. Its intense bouquet offers wide notes of cherry, blackberries, and mature fruits. On the palate, it delivers a pleasantly full experience, with light tannins leading to a fresh, fruity, and agreeable finish.
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
Pairings: Wine matches with cold meat plates as ham, sausage, and Parmigiano Reggiano.



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