



Mingazzini

Lambrusco “Callisto” Dolce



Varietal: 100% Lambrusco

Altitude: 160/200 ft. a.s.l.

Soil: Mix of limestone and clay

Appellation: Emilia IGT

Alcohol %: 11 **Acidity:** 7.5

gr / liter

Ph: 3.20

Residual Sugar: gr / lt

Tasting Notes: Intense red color with a rich violet foam. On the nose its fresh, fruity with a rich aroma of ripe cherries, persistent. The same freshness you will find it on the palate which is harmonious and well balanced.

Winemaking: 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.

Food Pairing: Matches with starters of mixed cured meats, fresh and seasoned cheeses, and fresh vegetables.

Accolades



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