



Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

cantinamingazzini.it

1964_Un sogno nato oltre 50 anni fa

La **Cantina Mingazzini** nasce a Medicina (Bologna) nel **1964** in una piccola struttura non lontana dall'attuale sede produttiva. Uno spazio di poche centinaia di metri dove sono stivate botti in rovere, damigiane e qualche rudimentale attrezzatura per la preparazione del vino, tra cui una riempitrice semi automatica la cui pompa alimenta il riempimento manuale di 6 bottiglie alla volta.

La capacità della macchina e delle braccia che ci lavorano consentono una produzione di circa 1000 bottiglie all'ora. Nel **1966** viene acquistato il primo impianto di filtrazione. Il vino imbottigliato in cantina viene consegnato all'inizio con un motociclo a 3 ruote dotato di un cassone che viene in breve sostituito da una Motom 48 furgonata.

Anni '70_Apertura del nuovo sito produttivo

La crescente richiesta dei nostri vini porta l'azienda ad ampliarsi trasferendo la produzione nell'attuale sede, con una superficie di oltre 2000mq, di cui la metà coperti.

Nel **1970** la capienza delle vasche è di oltre 6.000 hl di cui 510 hl in autoclavi per la produzione di vini frizzanti e spumanti. Fino a questo momento le bottiglie vengono tutte chiuse a mano. Solo all'inizio degli anni '70 viene acquistata la prima tappatrice semi automatica e un'ApeCar per le consegne in provincia.

1964_A dream Longer than 50 years

Cantina Mingazzini was founded in Medicina (Bologna) in **1964** in a little facility not so far from the present one.

In a space which was large only some hundreds of square meters, there were stored wood barrels, jugs and some rudimentary equipments to prepare wine. Among them, there was also a semi-automatic filling system with a feeding pump to fill in 6 bottles at a time.

The machine capability and the human arms were able to produce about 1000 bottles per hour. In **1966** we bought the first filtration equipment.

At the beginning, bottled wine and jugs were delivered by a 3-wheels motorcycle equipped with a cargo bed which was soon replaced by a Motom 48 transformed into a little van.

70s_New production plant

Sooner than expected, the increasing demand of our wines brought us to enlarge the production plant and it was necessary to move into a new plant with a total area larger than 2000 sq.meters, half of them covered.

In **1970** the tank capacity was of 330.000 liters. Up to then, all bottles were closed by hand. Only at the beginning of the '70s, we bought our first semi-automatic bottlecorking machine and a Piaggio's Ape Car for deliveries all around the province.





Anni '80-'90_Il percorso di crescita continua

In pochi anni l'azienda si espande oltre i confini provinciali e diviene necessario un ulteriore adeguamento degli impianti investendo con successo su un **nuovo sistema automatizzato di riempimento, nuova tappatrice e ulteriori autoclavi a temperatura controllata** per il contenimento dei vini. Negli anni successivi vengono poi introdotti nuovi macchinari tra cui etichettatrici e capsulatrice.

Anni 2000_Il passaggio del testimone con lo sguardo rivolto al futuro

Dopo oltre 40 anni di attività la sopraggiunta richiesta dei nostri vini da nuovi mercati, tra cui quello statunitense e tedesco, rende necessario un cambio di rotta nella gestione aziendale, che nel 2010 passa a uno dei figli, Alessandro Mingazzini, e al partner in affari Tommaso Dall'Olio. La volontà e l'impegno che hanno caratterizzato i fratelli fondatori dell'azienda fin dall'inizio, sono ancora oggi un segno distintivo della nuova generazione.

L'impegno verso l'ambiente ci ha guidato nell'intraprendere un nuovo percorso con una **linea di bottiglie in PET multistrato**, ideali per contenere e preservare il vino ad alti standard qualitativi, mantenendo le

The evolving path goes on

In a few years our company was able to grow up and expand its business beyond the borders of the province and it became necessary a new upgrading in the machineries by investing, successfully, on a new automatic filling machine, new corking machine and new stainless steel tanks to preserve sparkling wines under controlled temperature. During the following years we have then added more equipments such as an automatic labeling machine and a capping machine.

2000s_Passing on the baton looking ahead, towards the future

After more than 40 years of improvements and investments, the coming demand from new markets, among them, the US and German ones, leaded us to a necessary handover in 2010. The former Company passed from the founders to one of the sons, Alessandro Mingazzini, together with a business partner, Tommaso dall'Olio. Goodwill and care always distinguished the three brothers who founded the Company since the very first beginning and they are still the same characteristics identifying the new generation.

The same care towards the environmental problem, took us to start a new production line with special bottles in multi-layer PET.

stesse caratteristiche di un vino conservato in bottiglia di vetro, quali il gusto, il colore ed anche la CO2 per i vini frizzanti. Il PET si contraddistingue inoltre per essere un materiale molto leggero, ma allo stesso tempo resistente e completamente riciclabile.

Nel **2015** l'intero impianto di lavaggio viene sostituito da nuove attrezzature in grado di garantire una maggiore igiene nella fase di sciacquo, sia interno che esterno delle bottiglie. Vengono inoltre installati un **impianto di produzione di acqua osmotizzata** per una più approfondita sanificazione delle vasche di contenimento e delle bottiglie ed un **generatore di azoto** atto ad evitare l'ossidazione del vino durante la fase di lavorazione.

They are ideal to contain and preserve wine at high quality standards, keeping the same characteristics of wine in a normal glass bottle, such as colour, taste and even the CO2 for sparkling wines. PET is a very light material but it is, at the same time, very resistant and completely recyclable.

*In **2015** we disposed of the entire old washing machine and replaced it with new and more sophisticated equipments, able to guarantee a higher hygiene during the washing process of the bottles, both inside and outside. In addition to this we installed a reverse osmosis system for water filtration. We use it to wash tanks and bottles. In this way, water is cleaner and no scale tracks remain. We have then included a nitrogen generator which helps us to process wine avoiding any oxidation.*



La gamma dei vini | *Wine Range*



La gamma dei vini prodotti è particolarmente ampia e al tempo stesso selezionata, permettendo di andare incontro alle diverse richieste e gusti della clientela.

La nostra selezione è costituita da **oltre 15 diverse tipologie di vini, fermi e frizzanti**, facili da bere e da abbinare con piatti a base di carni o pesce, grazie alle elevate caratteristiche delle uve selezionate.

Linee classiche Storia di un nome

La territorialità è un fattore molto importante per la nostra azienda sia per i vini che lavoriamo sia per il legame con le nostre radici. È da esso che siamo partiti in questa evoluzione del nostro progetto, omaggiando attraverso uno studiato "naming" dei nostri vini, uno degli osservatori astronomici più importanti a livello internazionale nello studio dell'universo: la **Stazione Radioastronomica di Medicina**.

Il Radiotelescopio *Croce del Nord* è tra i più grandi radiotelescopi di transito del mondo.

Si tratta di uno strumento che osserva gli oggetti celesti che culminano sul meridiano celeste del luogo.

La Stazione ospita due radiotelescopi: la grande *Croce del Nord* (di proprietà dell'Università di Bologna) e un'antenna parabolica da 32 metri di diametro.

Da questa ricerca nasce la linea **"Big Bang"** in cui i nomi dei vini rievocano quelli di diversi satelliti oggetto di studio della *Croce del Nord*.

Dall'eccellenza scientifica del nostro territorio, all'eccellenza di gusto dei nostri vini: un'esplosione di profumi e sapori.

Our wine range is particularly wide and selected at the same time, in order to meet all different customer's demands and tastes.

*Our wide selection is made up of **15 different wines**, still and sparkling, easy to drink and to match with any meat, fish or cheese dishes, thanks to the good characteristics of grape varieties.*

Our Classical wines History of a name

*The bond to our land is a very important element for our Company, for the wines we create as well as for our heritage. The development of our rebranding is strictly linked to the strong bond to our land, by honouring, through a careful naming of our wines, one of the most important astronomical observatory worldwide known for its studies on universe: the **Radio Astronomical Station in Medicina**.*

The "Northern Cross" Radio Telescope is one of the world's biggest transit radio telescopes. Designed as a transit telescope, it can observe celestial radio sources only when they cross the local meridian.

It hosts two radio telescopes: the first Italian radio telescope, the Northern Cross – owned by the University of Bologna – and a 32m parabolic dish.

*The **"Big Bang" line** has born by this research. The wines' names recall different satellites' names, studied by the "Northern Cross".*

From this scientific excellence of our land, to the excellence in taste of our wines, an explosion of aromas and flavours.

Linee classiche | *Our classical wines*

I Rossi | Red Wines

Alcjone

Romagna Sangiovese Superiore DOC

Tajgete

Romagna Sangiovese Riserva DOC

Gjove

Sangiovese Biologico Senza Solfiti Aggiunti

Aljmede

Cabernet Sauvignon Rubicone IGT

Cressjda

Barbera Rubicone Frizzante IGT

Calljsto

Lambrusco Rosso Emilia Frizzante Amabile IGT

Sjrrio

Lambrusco Rosso Emilia Frizzante IGT



ALCJONE

ROMAGNA SANGIOVESE
SUPERIORE DOC



AWARDS



BRONZE
87/100 POINTS
INTERNATIONAL
WINE CHALLENGE 2020



4 GRAPPOLI
BIBENDA 2021

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: stainless steel tanks

ORGANOLEPTIC PROPERTIES

Color: intense ruby red purple hues.

Bouquet: intense, vinous, wide bouquet with a delicate aroma of violet.

Taste: dry, harmonious, crisp, slightly tannic with a pleasant, slightly bitter aftertaste. The taste enhances while ageing.

Wine maker's opinion: matches with rich main courses, tortellini, roasted and grilled red meats and cheeses.

Pour it into decanter to enhance its full flavour and aromas.

Serve at: 16-18 °C

TAJGETE

ROMAGNA SANGIOVESE
RISERVA DOC



AWARDS



BRONZE 87/100
POINTS
DECANTER WORLD
WINE AWARDS 2021



86/100 POINTS
I VINI DI
VERONELLI 2019

Grape variety: 100% Sangiovese

Analytical data: dry red wine

Alcohol volume: 14,5 %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

GJOVE

ORGANIC SANGIOVESE
WITHOUT SULPHITES



AWARDS



SILVER
81/100 POINTS
USA WINE
RATINGS 2021



4 GRAPPOLI
BIBENDA 2019

Grape variety: 100% Sangiovese.

Analytical data: dry, red wine.

Alcohol volume: 13,5% vol.

Production area: Imola hills.

Soil: medium mix, limestone and clay.

Altitude: 426/492 ft. a.s.l.

Max grape production: 11 tons/hectare.

Crushing: the bunches are carefully picked by hand, selecting only the best ones. It goes then under a soft pressure. Must maceration lasts about 15 days inside special steel containers, under controlled temperature. Then the wine is poured into large steel tanks where it rests for at least six months. In this way, its best perfumes and aromas can spread out.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: granate red with purple hues.

Bouquet: intense, vinous, wide bouquet, little spicy with a delicate vanilla aroma.

Taste: dry, harmonious, crisp, slightly tannic.

Wine maker's opinion: matches with old cuts, roasted and grilled red meats and game.

Serve at: 16-18° C.

Serving suggestion: let it breathe for a while before serving, to enhance its full flavour and aromas.

ALJMEDE

CABERNET SAUVIGNON
RUBICONE IGT



AWARDS



BRONZE
86/100 POINTS
DECANTER WORLD
WINE AWARDS 2019



BIBENDA 2019



85/100 POINTS
I VINI DI
VERONELLI 2020

Grape variety: 100% Cabernet Sauvignon.

Analytical data: dry red wine.

Alcohol volume: 13 % vol.

Production area: Imola hills.

Soil: hills, mix of limestone and clay.

Altitude: 295/328 ft. a.s.l.

Max grape production: 17 tons/hectare.

Crushing: the bunches are picked by hand towards mid-end of September. It then goes under vinification by cold maceration and fermentation under controlled temperature in stainless steel tanks.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: intense ruby red.

Bouquet: intense, vinous, fragrant and delicate.

Taste: dry, harmonious, full and crisp slightly fruity aroma.

Wine maker's opinion: it's the best served with roasted and grilled red meats and game.

Pour into a decanter to enhance its full flavor and aroma.

Serve at: 16-18 °C.

CRESSJDA

BARBERA RUBICONE
SPARKLING IGT



Grape variety: 100% Barbera.

Analytical data: dry red sparkling wine.

Alcohol volume: 13 % vol.

Production area: Imola hills.

Soil: medium, limestone and clay.

Altitude: 320/470 ft. a.s.l.

Max grape production: 16 tons/hectare.

Crushing: the bunches are picked by hand and immediately pressed. Its fermentation is achieved through a maceration of 8-10 days, under controlled temperature.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: intense ruby red with a rich purple foam.

Bouquet: intense, vinous and full aroma, harmonious and slightly fruity.

Taste: dry, harmonious, lightly fruity and persistent.

Wine maker's opinion: it matches with starters of cured meats with roasted and boiled meats and cheeses.

Serve at: 8-10 °C.

CALLJSTO

LAMBRUSCO ROSSO EMILIA IGT
SWEETISH SPARKLING



AWARDS



SILVER
87/100 POINTS
USA WINE
RATINGS 2021

Grape variety: 100% Lambrusco Salamino

Analytical data: dry red sweetish 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: intense red with a rich violet foam.

Bouquet: fresh, fruity with a rich aroma of ripe cherries, persistent.

Taste: harmonious, fresh and well balanced.

Wine maker's opinion: it matches with starters of mixed cured meats, fresh and seasoned cheeses and fresh vegetables.

Serve at: 8-10 °C

SJRIO

LAMBRUSCO ROSSO EMILIA
SPARKLING IGT



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

Linee classiche | *Our classical wines*

I Bianchi | White Wines

Arjel

Famoso Sauvignon Blanc

Calice

Chardonnay Rubicone IGT

Dionjso

Pignoletto Fermo DOC

Euporja

Pignoletto Frizzante DOC

Gjano

Trebbiano Rubicone Frizzante IGT

Polarjs

Spumante Extra Dry Pignoletto DOC



ARJEL

FAMOSO SAUVIGNON BLANC



Grape Variety: Famoso, Sauvignon Blanc.

Analytical Data: : aromatic dry white wine.

Alcohol Volume: 13% vol.

Production Area: Dozza Imolese hills.

Soil: medium mix, limestone and clay.

Altitude: 100/120 mt s.l.m.

Max. Grape Production/ha.: 13 ton./ha.

Crushing: the bunches are picked only by hand towards the beginning of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: straw yellow with greenish hues.

Bouquet: floral bouquet full of white spring flowers with notes of Litchi, citrus, white peaches and green apple.

Taste: it is sapid and persistent with a long fresh ending and good acidity.

Our sommelier suggests: its well balanced and elegant sapidity and acidity make it easier to drink with shellfish, smoked cutes and blue-veined cheeses.

Serve at: 6-8 °C.

CALJCE

CHARDONNAY RUBICONE IGT



Grape variety: 100% Chardonnay.

Analytical data: dry white sparkling wine.

Alcohol volume: 12 % vol.

Production area: Imola hills.

Soil: medium mix, limestone and clay.

Altitude: 230/295 ft. a.s.l.

Max grape production: 13 tons/hectare.

Crushing: the bunches are picked only by hand towards the end of August till first days of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: shiny straw Yellow, more or less intense.

Bouquet: delicate and harmonious, slightly fruity.

Taste: dry, harmonious, tangy and crisp.

Wine maker's opinion: it's good for any occasions, as an appetizer, with soup, vegetables, pasta with delicate sauces, any fish and egg-based dishes.

Serve at: 8-10 °C.

DIONJSO

PIGNOLETTO FERMO DOC



AWARDS



GOLD
90/100 POINTS
USA WINE
RATINGS 2022



INTERNATIONAL
WINE CHALLENGE
2021: COMMENDED



SILVER
89/100 POINTS
USA WINE
RATINGS 2020



INTERNATIONAL
WINE CHALLENGE
2020: COMMENDED



I VINI DI VERONELLI
83/100 POINTS
2020



BRONZE
88/100 POINTS
DECANTER WORLD
WINE AWARDS 2019

Grape variety: 100% Grechetto Gentile.

Analytical data: dry white wine.

Alcohol volume: 12,5% vol.

Production area: Imola hills and surroundings.

Soil: medium mix, limestone and clay.

Altitude: 295/328 ft. a.s.l.

Max grape production: 13 tons/hectare.

Crushing: the bunches are picked only by hand towards the end of August/beginning of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: straw yellow with hints of green.

Bouquet: delicate and harmonious, slightly flowered and fruity with notes of citrus and hawthorn.

Taste: dry, harmonious, slightly fruity and crisp with good acidity and persistence.

Wine maker's opinion: the perfect choice for appetizers, light meals as well as shellfish and seafood dishes.

Serve at: 8-10 °C.

EUPORJA

PIGNOLETTO SPARKLING DOC



AWARDS



BRONZE 87/100
POINTS
DECANTER WORLD
WINE AWARDS 2022



83/100 POINTS
I VINI DI
VERONELLI 2021

Grape variety: 100% Grechetto Gentile
Analytical data: dry white sparkling wine
Alcohol volume: 12,5% vol.

Production area: Imola hills and valley
Soil: medium mix, limestone and clay
Altitude: 295/328 ft. a.s.l.

Max grape production: 13 tons/hectare

Crushing: the bunches are picked only by hand towards the end of August/first days of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet. The wine undergoes a natural fermentation by the Charmat Method.

Storage: stainless steel tanks

ORGANOLEPTIC PROPERTIES

Color: straw yellow with greenish.

Bouquet: delicate and harmonious, slightly fruity.

Taste: dry, harmonious, slightly fruity and crisp with good acidity and persistence.

Wine maker's opinion: a wine for all occasion as appetizers or at meals. Perfect with canapés, light main courses, fish and light meats or cheeses.

Serve at: 8-10 °C

GJANO

TREBBIANO RUBICONE
SPARKLING IGT



Grape variety: 100% Trebbiano

Analytical data: dry white sparkling wine

Alcohol volume: 11,5% vol.

Production area: Imola and Forlì hills

Soil: medium mix, clayey silty

Altitude: 278/311 ft. a.s.l.

Max grape production: 20 tons/hectare

Crushing: the bunches are picked by hand or mechanically towards Mid of September. They are carried to the cellar and immediately pressed by a soft crushing. It, then, undergoes through a controlled temperature fermentation by the Charmat Method.

Storage: stainless steel tanks

ORGANOLEPTIC PROPERTIES

Color: shiny straw yellow, more or less intense.

Bouquet: vinous, pervasive and pleasant.

Taste: dry, harmonious and tangy.

Wine maker's opinion: ideal for appetizers and canapés.

It can be pleasantly combined with light starters, fish salads and fresh soft cheeses.

Serve at: 8-10 °C

POLARJS

SPUMANTE EXTRA DRY
PIGNOLETTO DOC



Grape variety: 100% Grechetto Gentile.

Analytical data: white sparkling wine.

Alcohol volume: 11,5% vol.

Production area: Imola hills.

Soil: mix of limestone and clay.

Altitude: 295/393 ft. a.s.l.

Max grape production: 10 tons/hectare.

Crushing and vinification: the bunches are picked by hand towards mid-end of August/beginning of September. They are then carried to the cellar and pressed by a soft crushing process and through a controlled temperature fermentation in stainless steel tanks, the wine keeps the floral characteristics which are typical of this vine. The wine reaches its natural fermentation through the Charmat Method.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: shiny straw yellow, with golden light.

Intense and bubbly.

Bouquet: delicate, fruity and fresh.

Elegant and persistent nose.

Taste: dry, harmonious, delicately fruity, tangy and crispy.

Perlage: crispy and elegant, with soft and continuous bubbles.

Wine maker's opinion: the ideal wine for all occasions.
As aperitivo or pairing with dishes of fish or seafood.

Serve at: 6-8 °C.

Linee classiche | *Our classical wines*

Gli Albana | Albana Wines

Cinquantacinque Secco

Albana Secco DOCG

Cinquantacinque Rosa Spumante

Spumante Rubicone Rosato IGT - Albana Rosa

Cinquantacinque Rosa

Rubicone Rosato IGT - Albana Rosa

Cinquantacinque Passito

Romagna Albana Passito DOCG



CINQUANTACINQUE

ROMAGNA ALBANA SECCO DOCG - *Dry* -



AWARDS



Mention of Excellence
EMILIA ROMAGNA DA BERE 2022/23
AIS EMILIA E AIS ROMAGNA



GOLD
96/100 POINTS
USA WINE
RATINGS 2022



THE WINEHUNTER
AWARD 2022
Merano Wine Festival



SILVER
90/100 POINTS
DECANTER WORLD
WINE AWARDS 2021



4 GRAPPOLI
BIBENDA 2021

Notes: Albana di Romagna was the first Italian wine to achieve the DOCG identification, in 1987.

Grape variety: Albana 100%.

Analytical data: dry white wine.

Alcohol volume: 15% vol.

Production area: Dozza Imolese hills.

Soil: mix of limestone and clay.

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

Max grape production: 8 tons/hectare.

Crushing: late harvest by cutting the branches around the end of September, beginning of October. The bunches are picked up manually and undergo through a cold maceration, for 24 hours, of the skins with the must. In this way the characteristic fragrances of this typical vine are exalted. It's then vinified in white. Concrete or stainless-steel tanks are used for fermentation before aging on the fine lees.

Storage: in concrete tanks or stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: intense, golden yellow.

Bouquet: full scent of sage and all herbs as rosemary and thyme with final delicate notes of ripe apricot and pineapple; floral accents of jasmine, with an elegant and persistent nose.

Taste: great body and well balanced in its important alcohol content. Smooth, round and vibrant in its lively tannins.

Wine maker's opinion: the ideal wine for pairing with pasta "au gratin" in the oven, risotto, broth and even with fish soups or shellfish.

Serve at: 10-12 °C.

CINQUANTACINQUE Rose

RUBICONE IGT ROSATO



AWARDS



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: 8 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 with the skins in order to extract the typical colour of this grape and enhancing the characteristic floral fragrances of this wine. It is then vinified in pink due the natural pinik color of these grapes. Fermentation takes place in concrete or stainless steel tanks, aging on the fine lees.

Storage: in concrete tanks or stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: from pale pink to intense pink, depending on the vintage.

Bouquet: intense and floral scent.

Taste: the mouthfeel is soft and nicely structured, in balance with excellent salinity, acidity and freshness. Its floral bouquet is quite evident mainly in its delicate notes of rose scent and make it a wine with a unique character.

Wine maker's opinion: serve as an aperitif, it perfectly matches to fish-based appetizers or to creamy cheeses.

Serve at: 8-10 °C.

CINQUANTACINQUE Rosa Sparkling

RUBICONE IGT ROSE



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.

55 - CINQUANTACINQUE

ROMAGNA ALBANA
PASSITO DOCG



AWARDS



INTERNATIONAL
WINE CHALLENGE
2021: COMMENDED

Grape variety: Albana 100%.

Analytical data: sweet white wine.

Alcohol volume: 14,5% vol.

Production area: Dozza Imolese hills.

Soil: mix of limestone and clay.

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

Max grape production: 8 tons/hectare.

Crushing and vinification: the shoots are cut by hand towards End of September /beginning of October and left on the wires for drying in the fields for about 15 days. This method helps to increase the aromatic characteristics which are typical of this wine. Bunches, partially dried, are then laid on a lattice of reeds to complete the drying cycle up to 3 months. Soft pressing and fermentation process under controlled temperature procedure, in order to maintain the characteristics of this wine unchanged. Part of the must are then processed under cryo-maceration. Long aging of most valuable lees.

Storage: wood and stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: golden yellow, with intense amber hues.

Bouquet: delicate, fruity with almond and ripe apricot notes. Elegant and intense nose.

Taste: soft, harmonious, delicately sweet. Well balanced sweetness and alcohol.

Wine maker's opinion: the ideal wine for pairing with dry cookies and all kind of biscuits. It's perfect for aged and seasoned cheese.

Serve at: 14-16 °C.

Linea Venti | *Winds Line wines*

Maestrale

Sangiovese Rubicone IGT

Garbino

Pignoletto Frizzante DOC





Mingazzini

CANTINA DAL 1964, FAMIGLIA DA SEMPRE

MAESTRALE

SANGIOVESE

RUBICONE IGT



Grape variety: Sangiovese 100%

Analytical data: Still, dry red wine

Alcohol volume: 12 % vol.

Production area: Faenza (Ravenna) and surrounding hills

Soil: medium mix, limestone and clay

Altitude: 350/450 ft. a.s.l

Max grape production: 13 tons/hectare

Crushing: The bunches are picked by hand. Its fermentation is achieved through a prolonged maceration for 10 days, in order to obtain the typical aroma of the vineyard.

Storage: stainless steel tanks

ORGANOLEPTIC PROPERTIES:

Color: intense ruby red purple hues.

Bouquet: intense, vinous bouquet with a delicate fruity and spicy scent.

Taste: dry, well balanced, crisp, slightly tannic.

Wine maker's opinion: matches with roasted and grilled red meats and cheeses. Pour it into decanter to enhance its full flavour and aromas.

Serve at: 16-18° C

GARBINO

PIGNOLETTO FRIZZANTE DOC



Varietà uve: Grechetto Gentile 100%

Dati analitici: vino bianco secco, frizzante

Grado alcolico: 12% vol.

Area di produzione: colline imolesi e circostanti

Terreno: consistenza media, misto argilloso e calcareo

Altitudine: 90/100 mt s.l.m.

Max. Resa/ha.: 13 tonn./ha.

Pigiatura e fermentazione: raccolta manuale verso inizio Settembre. Dopo la raccolta viene trasportato in cantina dove viene sottoposto a soffice pigiatura ed attraverso il processo di fermentazione a temperatura controllata per 40 giorni in serbatoi di acciaio inox sviluppa tutto il suo bouquet floreale.

Conservazione: in autoclave di acciaio inox

CARATTERISTICHE ORGANOLETTICHE

Colore: giallo paglierino con riflessi verdognoli.

Profumo: delicato aroma di fiori bianchi

Gusto: secco, armonico ed asciutto. Leggermente floreale con una buona acidità.

Consigli del produttore: si abbina bene dall'aperitivo a fine pasto. Si accompagna perfettamente ad antipasti, primi piatti leggeri o a base di pesce, carni bianche e formaggi leggeri.

Temperatura di servizio: 8-10° C

Linee speciali | *Our special wines*

Negli ultimi anni, l'impegno e la ricerca verso un prodotto sem-pre più eco-sostenibile, ci ha portato all'utilizzo di materiali riciclabili, creando due nuove linee di prodotti: Wood Label, una linea di vini che si distingue per la bottiglia in vetro con etichetta in legno riciclato; Vin-à-Porter, una linea di vini bianchi e rossi, sia fermi che frizzanti, in bottiglie in PET multistrato.

Bottiglie PET multistrato Vin-à-Porter

Una linea di vini bianchi e rossi, sia fermi che frizzanti, in **bottiglie in PET multistrato**, ideali per contenere e preservare il vino ad **alti standard qualitativi**, grazie ad una speciale barriera contro l'ossigenazione (ossidazione) del vino, contro i raggi UV e contro gli attacchi di micro-organismi. Il PET si contraddistingue inoltre per essere un materiale molto leggero ma allo stesso tempo resistente e completamente riciclabile.

L'ECO-SOSTENIBILITÀ dei nostri prodotti è uno dei primi obiettivi che ci siamo posti negli ultimi anni. Le nostre bottiglie in PET, grazie al loro peso limitato, permettono di contenere una impronta di carbonio più bassa del vetro durante tutto il suo ciclo di vita. Per maggiori informazioni: vinaporter.cantina-mingazzini.com



Vini Biologici

Nel 2016 l'azienda ha ottenuto la certificazione come operatore biologico dall'Ente accreditato Valoritalia, essendo in grado di assicurare tutte le diverse fasi di stoccaggio, lavorazione ed imbottigliamento in base ai criteri della normativa prevista sulla produzione di vino biologico.

Etichette personalizzate

Su richiesta per quantità minime, siamo in grado di personalizzare la vostra bottiglia con la vostra etichetta, sia essa per un evento speciale o per un'attività di ristorazione o commerciale.

Recently, we've focused our attention and research on ecofriendly products, by starting to use recyclable materials on two new lines of products: Wood Label, a range of wines whose label is made up of a fine wood layer completely recyclable; Vin-à-Porter, a brand new line of wines, both red and white, still and sparkling in a Multilayer PET bottle.

Multy-layer PET bottles Vin-à-porter

*A new line of wines in multilayer PET bottles for red and white wines, still and sparkling, which is the ideal way to preserve wine at **high quality level**.*

*The **multilayer PET bottle** is made up of a special film placed between two PET layers which works as a shield against the oxygenation (oxidation) of wine, against UV rays and microorganisms attacks. These special bottles are very light but at the same time they are very resistant, practical and unbreakable.*

ECO-SUSTAINIBILITY of our products is one of the main goals we aim at. Our PET bottles, thanks to their light weight, allow to keep the carbon footprint lower than a glass bottle one, during all its entire life cycle.

For more informations: vinaporter.cantina-mingazzini.com



Organic Wines

In 2016 our Company has got the Certificate as Organic Operator, since we can guarantee the respect of all the required procedures on storage, transformation, and bottling process of organic wines. Our Certificate was released by Valoritalia in Asti, one of the most important certification companies on Food and Agricultural Products.

Customized labels

On special request and for minimum quantity to be decided according to the type of wine, we can also customize your bottle with your own label.

Cantina Mingazzini srl

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