

# MINÒ RED

**SOIL TYPE:** decomposed granite of Propriano Gulf slopes.

**GRAPE VARIETY :** 50% Sciaccarellu, 25% Nielucciu, 25% Syrah.

**WINEMAKING PROCESS:** picking up healthy and matures grapes, destemming, pre-fermentation cold maceration between 12 and 16°C, traditional winemaking process in a stainless vat with a gentle daily cap-punching.

**AGING:** 100% stainless steel vat.

**TASTING:** pronounced ruby color with violet tints. Smooth attack with a beautiful intense structure and soft tannins.



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red  
wines