

MINUSTELLU

TSOIL TYPE: clay-granite soil of Tizzano steep hillsides.

GRAPE VARIETY: 100% Minustellu.

WINEMAKING PROCESS:

destemming and sorting, pre-fermentation cold maceration, gentle cap-punching, barrel fermentation.

AGING: 12 months in barrel.

TASTING: deep ruby color with violet hints, rich, lightly full-flavored wine with enchanting aromas of black cherry and a few peppery notes.

