

MINÒ WHITE

SOIL TYPE: decomposed granite of Propriano Gulf slopes.

GRAPE VARIETY: 100% Vermentinu.

WINEMAKING PROCESS: destemming and sorting of the mature grapes, direct pressing, cold stalling at 8 to 12°C for a few days.

AGING: 100% stainless steel vat with delicate lees stirring.

TASTING: pale lemon color with greenish hints. Delicious aromatic and well-balanced fine wine.

