



Minustellu Rouge 2022

Sourced from a north-facing plot on light orange clay and gravel. Pepper aromas covered by a mouth of prunes and candied Morello cherries, very velvety with a good acidity that will allow it to age.

Producer	Vino Vecchio
Region	Vins de Corse
Volume	75.0 cl.
Grape Variety	Minustellu
Drinking window	2024-2034
Alc.	14.0%
Vinificatie	Maceration for 4-5 weeks, then matured in oak barrels (25% matured over 10 months).
Rijping	Matured in oak barrels (25% matured over 10 months).

22.78 €