# STORIA DI MINUSTELLU

## RED - 2022


**DPO**
Vin De France

**VINTAGE**
2022

**GRAPE VARIETY**
100 % Minustellu

**SOIL**
Monzogranitic arenas

**HARVEST**
Hand-picked harvest from a plot selection

**VINIFICATION**
Gentle 20 days extraction under the cap in concrete tanks

**AGEING**
Aged for 18 months in oak barrels (300L and 500L)

**SERVING TEMPERATURE**
16 - 17 °C

**PAIRING**
Matured meats, fine game, and roasted pigeon glazed with chestnut honey

**CERTIFICATION**
Certified Organic by Ecocert
Grapes from Demeter-certified biodynamic agriculture

CULOMBU