

Domaine Sant Armettu "Mino" red 2024

Product price:

€84.00



Product features:

Area: CORSICA

Winemaker: Gilles SEROIN

Vintage: 2024

Appellation: IGP Ile de Beauté

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: sciaccarellu

Alcool: 13

Product short description:

A lovely Corsican red wine with a fruity and balanced palate, straight from the famous gulfs of Propriano and Tizzano. Good Corsican reds under €15 are not common, enjoy this Mino!

Product description:

PRESENTATION OF THE SANT ARMETTU DOMAINE
+ ALL ITS OTHER WINES IN STOCK

Domaine Sant Armettu IGP "Mino" red 2024

Minò, literally the "little one", yet reveals the great generosity of its wines: "MINO DI NOME MA MAIO DI GUSTU". *Little by name, great by taste!* Minò red will be more indulgent and generous on the palate. A very nice introduction for this cuvée, which showcases the full talent of its winemakers.

Commentary from the domaine: *A beautiful intense garnet red color for a nose whose aromas of black fruits and spices give way to a slightly more mentholated scent at the end. The structure presents a soft attack as well as easy and silky tannins. A beautiful structure for a powerful wine. On the palate, it develops aromas of blackberries and spices.*

Technical Sheet written by the domaine:

HISTORY: In 1964, Paul Seroin, a young visionary, settled on this wild land of Corsica, a superb land, bathed in sunshine and tranquility, and of course for the potential he saw in its soils. It was at Sant Armettu that he chose to establish himself; this place of enchanting beauty where lived a hermit passionate about plants who had the gift of healing. In 1996, Gilles, his son, created the cellar where he has since vinified and aged the wines of the domaine.

METHOD OF CULTIVATION: The agricultural practices have always been responsible, respectful of the environment and lunar cycles. Chemical fertilizers are therefore banned, only natural inputs and mechanical soil work are adopted. This is why the domaine is converting to organic farming and will soon move towards biodynamics.

TERROIR: The hillsides of the Gulf of Propriano and Tizzano composed of granite arenas.

GRAPE VARIETIES: 50% Sciaccarellu, 25% Niellucciu, and 25% Syrah.

HARVEST: Destemmed and sorted, traditional vinification.

AGING: 100% stainless steel tank.

COLOR: Garnet red, violet reflections.

TASTING: Soft attack with a beautiful structure. An intense wine with silky tannins.

If you like the wines of the domaine Sant Armettu, you might enjoy the wines of the [domaine Santamaria](#)