

# Domaine Sant Armettu "Mino" pink 2025

**Product price:**

**€84.00**





**Product features:**

Area: CORSICA

Winemaker: Gilles SEROIN

Vintage: 2025

Appellation: IGP Ile de Beauté

Color: pink

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: sciaccarellu

**Product short description:**

A lively and light Corsican rosé wine, with a tangy finish straight from the famous Gulf of Propriano. *This first step of the domaine is welcome at an aperitif as well as at a meal.*

**Product description:**

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

**Domaine Sant Armettu "Mino" rosé 2025**

**Technical Sheet written by the domaine:**

Minò, literally the "small one," yet reveals to us the great generosity of its wines: "MINO DI NOME MA MAIO DI GUSTU". *Small by name, great by taste!* The rosé is a rather festive wine that pairs perfectly with summer meals. *"A beautiful salmon-colored dress reminiscent of late afternoons with a nose offering very pleasant tangy notes of English candies and orange. The structure presents a "fat" attack with much pleasure and lightness. On the palate, one will appreciate the presence of exotic fruits that impress with their length"*

**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 expected of its soils. It is at Sant Armettu that he chose to anchor himself; this place of enchanting beauty where an hermit passionate about plants lived, who had the gift of healing. In 1996, Gilles, his son, created the wine cellar where he

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has since vinified and aged the wines of the domaine.

**CULTIVATION METHOD:** 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 undergoing organic conversion and will soon move towards biodynamics.

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

**GRAPE VARIETY:** 80% Sciaccarellu, 20% Nielluciu.

**HARVEST:** Destemmed and sorted, then pressing, 4-week vinification.

**AGING:** 100% stainless steel tank.

**COLOR:** Clear, bright dress with a beautiful pale pink color.

**TASTING:** Gourmet, lively and joyful. A wine with a "fat" attack on a tangy finish. This first step of the domaine is welcome at an aperitif or a meal.

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