

SALTON INTENSO PINOT NOIR

Dry Red Wine



COMPOSITION VARIETAL

100% Pinot Noir

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

The bunches are crumbled, and the grapes are gently crushed to do not break the seeds. The juice is sent to the fermentation tanks, and the pre-fermentation maceration begins at low temperatures. The corresponding yeasts are added, and the fermentation process starts at a controlled temperature between 23°C and 25°C. It is then discovered that spontaneous clarification, racking, malolactic fermentation, centrifugation, stabilization, and bottling are carried out.

ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 3,2 g/l | TOTAL ACIDITY 71meq/l | pH 3,46

***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Bright and delicate grená red coloration.
- **Nose:** Aromas of fresh red fruits such as cherry and raspberry, and strawberries in syrup, besides subtle notes of spices.
- **Mouth:** Light body with delicate tannins and balanced acidity.

Pairing Suggestions

Medium maturing cheeses, pasta with light sauces, pizzas, lean red meats, and grilled meat.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker