



SALTON INTENSO CABERNET FRANC 2018

Dry Red Wine

COMPOSITION VARIETAL

100% Cabernet Franc

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

- · Destemming of clusters;
- · Sending the berries to stainless steel tanks;
- · Pre-fermentative maceration;
- · Alcoholic fermentation with daily remontage;
- · Décuvage;
- · Spontaneous clarification;
- · Racking;
- · Malolactic fermentation;
- · Centrifugation;
- Stabilization;
- Filtration.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 1,6 g/l | TOTAL ACIDITY 75 meq/l | pH 3,56

TASTING NOTES

• Eyes: Bright, ruby in colour with violet reflections.

• Nose: Aromas of small red fruits as raspberry, blueberry

and blackberry, as well as floral and herbal notes.

• Palate: Medium body, delicate tannins, balanced acidity and

fruity aftertaste.

PAIRING SUGGESTIONS Risottos

Pasta with tomato sauce

Grilled red meat

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker

