

SALTON INTENSO PINOT NOIR 2020

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 avoid breaking 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 followed by spontaneous clarification, racking, malolactic fermentation, centrifugation, stabilization, and bottling are carried out.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 2,9 g/l | TOTAL ACIDITY 84 meq/l | pH 3,57

TASTING NOTES

- **Eyes:** Bright and delicate maroon red color.
- **Nose:** Aromas of blackberry and strawberry as well as vanilla.
- **Mouth:** Light body with delicate tannins and balanced acidity.

Pairing Suggestions

Pastas, pizzas and light red meat.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

