



## CLASSIC CORTE TINTO SUAVE

SWEET RED WINE



### VARIETAL COMPOSITION

Merlot  
Sangiovese  
Syrah

### ORIGIN OF GRAPES

Mendoza  
Argentina



### VINIFICATION PROCESS

First, the clusters are destemmed and the berries are sent to the stainless steel tanks, where the alcoholic fermentation starts with daily pumping over. Then, the base wine is spontaneously clarified and submitted to the racking process. After that, begins the malolactic fermentation, followed by the stages of centrifugation, stabilization and sweetening. Finally, it is filtrated and bottled.

### ANALYTICAL DATA

ALCOHOL 12% vol. | SUGAR 40 g/l | TOTAL ACIDITY 80 meq/l | pH 3,50

### TASTING NOTES

- **Sight:** Brilliant, with ruby coloration
- **Smell:** Aromas of fresh wild berries such as strawberry, blueberry and blackcurrant
- **Palate:** Sweet, with balanced acidity and silky tannins

### PAIRING SUGGESTIONS

Appetizers  
Pizzas  
Desserts

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*