

SINCE  1910

FAMÍLIA SALTON



SALTON INTENSO MERLOT

Dry Red Wine

VARIETAL COMPOSITION

100% Merlot

ORIGIN OF GRAPES

Campanha



WINEMAKING PROCESS

The bunches are crumbled, and the grapes are gently crushed so as not to break the seeds. The juice is sent to the fermentation tanks where the corresponding yeasts are added for alcoholic fermentation, and it is kept at temperatures no higher than 25°C. It is then discovered that spontaneous clarification, racking, stabilization, and filtration are carried out, and finally, it is bottled.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 1,6 g/l | TOTAL ACIDITY 70,58 meq/l | pH 3,67

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

TASTING NOTES

- **Eyes:** Lively ruby red.
- **Nose:** Delicate fruity and floral aromas, highlighting plum and violet, as well as subtle notes of vanilla, chocolate and eucalyptus.
- **Mouth:** Balanced, soft tannins and pleasant end of mouth.

Pairing Suggestions

Medium maturing cheeses, risottos with cheeses, pizzas, stuffed pasta, and red and grilled meat.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker