

SALTON INTENSO PINOT NOIR 2019

Dry Red Wine



COMPOSITION VARIETAL

100% Pinot Noir

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of clusters;
- Sending the berries to stainless steel tanks;
- Pre-fermentative maceration;
- Alcoholic fermentation with daily pumping over;
- Uncovering;
- Spontaneous clarification;
- Racking;
- Malolactic fermentation;
- Centrifugation;
- Aging in stainless steel tanks with French and American oak staves;
- Stabilization;
- Filtration;
- Bottling.

ANALYTICAL DATA

ALCOHOL 12% vol. | SUGAR 3,4 g/l | TOTAL ACIDITY 80 meq/l | pH 3,59
***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Bright and delicate grená red coloration.
- **Nose:** Fresh red fruit aromas, such as cherry and raspberry, and notes of strawberries in syrup and spices.
- **Palate:** Light body with delicate tannins and balanced acidity.

PAIRING SUGGESTIONS

Pasta
Pizzas
Lean red meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker