



SALTON INTENSO PINOT NOIR 2021

DRY RED WINE

VARIETAL COMPOSITION

Pinot Noir

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- De-stemming of the bunches
- Transfer of the berries to stainless steel tanks
- Pre-fermentation maceration
- Alcoholic fermentation with daily pump-overs
- Racking
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Aging in stainless steel tanks with French and American oak staves
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 3,6 g/l | PH 3,73 | TOTAL ACIDITY 72 meq/l

TASTING NOTES

- **Sight:** Brilliant, with a subtle ruby red color
- **Smell:** Aromas of ripe fruits, such as plum and blackberry, along with notes of raisins, spices, and mushrooms
- **Taste:** Light body, with delicate tannins and balanced acidity

PAIRING SUGGESTIONS

Pasta
Pizzas
Lean red meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker