



CLASSIC CORTE TINTO SUAVE

SWEET RED WINE



VARIETAL COMPOSITION

Merlot
Tannat
Cabernet Franc

ORIGIN OF GRAPES

Serra Gaúcha
Campanha Gaúcha



VINIFICATION PROCESS

- Destemming of clusters
- Sending the berries to the stainless steel tanks
- Alcoholic fermentation with daily pumping over
- Taking off
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Cutting
- Stabilization
- Sweetening
- Filtration
- Bottling

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