



CLÁSSICOS
SALTON

CLASSIC CORTE TINTO SUAVE

SWEET RED WINE



VARIETAL COMPOSITION

Blend of red grapes

GRAPES ORIGIN

Campanha Gaúcha
Serra Gaúcha



WINEMAKING PROCESS

- Destemming the bunches
- Sending the berries to stainless steel tanks
- Alcoholic fermentation with daily pumping over
- Separating the solid from the liquid
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Blend
- Stabilisation
- Sweetening
- Filtration
- Bottling

ALCOHOL 12% by vol. | SUGAR 40 g/l | PH 3,59 | TOTAL ACIDITY 73 meq/l

TASTING NOTES

- **Sight:** Bright, ruby color
- **Smell:** Aromas of fresh berries such as strawberry, blueberry and redcurrant
- **Taste:** Fresh, with balanced acidity and silky tannins

PAIRING SUGESTIONS

Appetizers
Pizzas
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker