

SALTON SEPTIMUM 2020

DRY RED WINE



VARIETAL COMPOSITION

Tannat
Marselan
Merlot

Arinarnoa
Alicante Bouschet
Cabernet Franc

Cabernet Sauvignon

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of bunches
- Transfer of berries to stainless steel tanks
- Pre-fermentative maceration
- Racking into oak barrels
- Alcoholic fermentation with daily punch-downs
- Post-fermentative maceration
- Racking into stainless steel tanks
- Natural clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Aging in French oak barrels for 17 months
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 2,6 g/l | PH 3,58 | TOTAL ACIDITY 83 meq/l

TASTING NOTES

- **Sight:** Brilliant, ruby-red color
- **Smell:** Aromas of fresh wild fruits such as blueberry and blackberry, along with notes of mint, vanilla, black pepper, and anise
- **Taste:** Velvety tannins, balanced acidity, and a long-lasting finish

PAIRING SUGESTIONS

Stuffed pasta
Dishes with red meat
Roasted game meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker