



SALTON TALENTO 2020

DRY RED WINE

VARIETAL COMPOSITION

56% Cabernet Sauvignon
22% Merlot
22% Tannat

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 pumping over
- Post-fermentation maceration
- Racking
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Blending
- Aging in French oak barrels for 12 months
- Stabilization
- Filtration
- Bottling

ALCOHOL 14% by vol. | SUGAR 2,6 g/l | PH 3,58 | TOTAL ACIDITY 82 meq/l

TASTING NOTES

- **Sight:** Vivid ruby color
- **Smell:** Aromas of ripe forest fruits, such as blackberry, cherry, and strawberry, along with notes of cocoa, spices, and
- **Taste:** Structured, with velvety tannins, balanced acidity, and a complex finish

PAIRING SUGESTIONS

Aged cheeses
Pasta with spicy sauces
Red and game meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker