



SALTON CLASSIC CABERNET FRANC

DRY RED WINE

VARIETAL COMPOSITION

100% 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
- Stabilization
- Filtration
- Bottling

ANALYTICAL DATA

ALCOHOL 12.5% vol. | SUGAR 3.5 g/l | TOTAL ACIDITY 75 meq/l | pH 3,60

TASTING NOTES

• **Sight:** Brilliant, with ruby coloration

• Smell: Fresh and fruity aromas, with hints of blackberry and

strawberry, as well as hints of black pepper

• Palate: Fresh, with balanced acidity and silky tannins

Pairing Suggestions Cheeses Pasta Red meat

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker