



SALTON INTENSO MARSELAN

Dry Red Wine

VARIETAL COMPOSITION

100% Marselan

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

The bunches are crumbled and the grapes are gently crushed so as not to break the seeds. The juice is sent to the fermentation tanks and the pre-fermentation maceration begins at low temperatures. The corresponding yeasts are added and the fermentation process starts at a controlled temperature between 23°C and 25°C. Then it is discovered, spontaneous clarification, racking, malolactic fermentation, centrifugation, stabilization and bottling are carried out.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 2,8 g/l | TOTAL ACIDITY 75 meq/l | pH 3,47

***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Vivacious ruby coloration with purple highlights.
- **Nose:** Featured aromas of fresh fruits such as plum, blueberry, raspberry and cherry, along with delicate violet flowery notes.
- **Mouth:** Tasty, with elegant tannins, balanced acidity and fruity aftertaste.

Pairing Suggestions

Medium maturity cheeses, pizzas, risottos, pasta with light sauces, and grilled red meat.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker