



DOMENICO CAMPANHA

Dry Red Wine

VARIETAL COMPOSITION

76% Marselan
24% Tannat

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

The clusters of each variety are stalked and the berries of each variety are shipped separately to stainless steel tanks, where they remain in maceration for two to four days at 8°C. Afterwards, selected yeasts are inoculated for each of the varieties, seeking to enhance the joviality of the Marselan and the structure of Tannat. According to the stage of the fermentation process, open and closed reassemblies were performed, seeking a smooth extraction of the polyphenolic compounds from the grape. Once the alcoholic fermentation was concluded, the wines were transferred so that malolactic fermentation started spontaneously. Afterwards, they were centrifuged and filtered. The Marselan matured in stainless steel tank. The Tannat, in new French oaks, medium roasted, for 15 months. Finally, the cut was carried out between the varieties, which was stabilized, filtered and bottled. The bottles remained aging in cellars for 18 months.

ANALYTICAL DATA

ALCOHOL 13,5% vol. | SUGAR 3,8 g/l | TOTAL ACIDITY 67 meq/l | pH 3,58
*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Clear, ruby coloration.
- **Nose:** Its complexity is expressed in a set of fruity, floral, balsamic and spicy aromas. Notes of fruits in compote are perceived - currant, blueberry, plum and cassis, violet, eucalyptus, mint, licorice, mocha, black pepper and coffee.
- **Mouth:** Elegant, subtle inlet, lively acidity in balance with silky tannins and persistent end of mouth.

Pairing Suggestions

Matured cheeses, stuffed pasta and roasted red meat.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker