

Sal Terrae, from the Latin Salt of the Earth, represents our essence, the result of a long and profound study of our land. Its soul is made of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Passion, love for the land, hand-made processes, and above all, careful selection of the grapes give this wine a flavor profile unique in its genre.

TASTING NOTES:

Colour: Intense ruby red color

Bouquet: black plums, blackberries, black cherries, licorice and small red flowers

Palate: Full body, silky in the form of tannins, showing a high level of quality and a solid and concentrated finish that lingers on the palate

Food Pairing: Ideal match with grilled or stewed red meat, game, seasoned cheeses . Serve at 18°C.

Grapes : Cabernet Sauvignon, Cabernet Franc, Merlot e Petit Verdot

Vinification : Stainless steel tanks at controlled temperature

Maturation : French oak barrels of first and second passage for 18 months

Alcohol : 14,5 %