

CHALISE



CHALISE BRANCO SUAVE

SWEET WHITE WINE

VARIETAL COMPOSITION

American grapes

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- Destemming the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Alcoholic fermentation
- Centrifugation
- Malolactic fermentation
- Stabilization
- Sweetening
- Filtration
- Bottling

ALCOHOL 10% by vol. | SUGAR 45 g/l | PH 3,30 | TOTAL ACIDITY 80 meq/l

TASTING NOTES

- **Sight:** Straw-yellow color
- **Smell:** Aromas of fresh white fruits
- **Taste:** Light, with balanced sweetness and acidity and a fruity flavor

PAIRING SUGESTIONS

Cheese
Pasta
White meat

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker