

# CHALISE



## CHALISE ROSÉ SUAVE

SWEET ROSÉ WINE

### VARIETAL COMPOSITION

American grapes

### GRAPES ORIGIN

Serra Gaúcha



### WINEMAKING PROCESS

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

ALCOHOL 10% by vol. | SUGAR 45 g/l | PH 3,35 | TOTAL ACIDITY 80 meq/l

### TASTING NOTES

- **Sight:** Delicate pink color
- **Smell:** Aromas of fresh red 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