

CHALISE



CHALISE TINTO SUAVE

SWEET RED WINE

VARIETAL COMPOSITION

American grapes

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- Destemming the bunches
- Sending the berries to stainless steel tanks
- Alcoholic fermentation with daily pumping over
- Separating the solid from the liquid
- Spontaneous clarification
- Racking
- Malolactic fermentation
- Centrifugation
- Stabilization
- Sweetening
- Filtration

ALCOHOL 10% by vol. | SUGAR 60 g/l | PH 3,35 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

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

PAIRING SUGESTIONS

Cheese
Pasta
Red meat

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker