

CHALISE



CHALISE BRANCO SECO

DRY WHITE WINE

VARIETAL COMPOSITION

Blend of American grapes

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

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

ALCOHOL 10,5% by vol. | SUGAR 3 g/l | PH 3,40 | 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