

CHALISE



CHALISE ROSÉ SUAVE

SWEET ROSÉ 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
- Blending
- Stabilization
- Sweetening
- Filtration
- Bottling

ALCOHOL 10% by vol. | SUGAR 60 g/l | PH 3,40 | TOTAL ACIDITY 80 meq/l

TASTING NOTES

- **Sight:** Pink color
- **Smell:** Aromas of white-fleshed fruits and 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