

# CHALISE



## CHALISE TINTO SUAVE

SWEET RED WINE

### VARIETAL COMPOSITION

Blend of 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
- Malolactic fermentation
- Racking
- Centrifugation
- Stabilization
- Sweetening
- Filtration
- Bottling

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

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

Gregório Salton, winemaker