

CLASSIC BRUT

BRUT WHITE SPARKLING WINE



VARIETAL COMPOSITION

Trebbiano
Moscato

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the base wine:

- Destemming the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Alcoholic fermentation
- Centrifugation
- Blend

Second fermentation:

- Addition of tirage liquor: yeast, nutrients and sugar
- Second alcoholic fermentation in autoclaves
- Stabilization
- Centrifugation
- Addition of expedition liquor
- Filtration
- Bottling

ALCOHOL 11,5% by vol. | SUGAR 14 g/l | PH 3,10 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, greenish-yellow color, with abundant release of delicate bubbles
- **Smell:** Aromas of white-fleshed fruit and citrus fruits such as lemon, peach and apple
- **Taste:** Light and refreshing

PAIRING SUGESTIONS

Appetizers
Fish and seafood
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker