

Presidente



PRESIDENTE BRANCO SUAVE

SWEET WHITE WINE

VARIETAL COMPOSITION

Blend of American grapes

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- Destemming of the bunches
- Juice extraction in presses
- Preliminary clarification
- Alcoholic fermentation
- Centrifugation
- Stabilization
- Sweetening
- Filtration
- Bottling

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

TASTING NOTES

- **Sight:** Sight Straw-yellow color
- **Smell:** Aromas of fresh white-fleshed fruits
- **Taste:** Light, with balanced sweetness and acidity, and a fruity flavor

PAIRING SUGESTIONS

Cheeses
Pasta
White meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker