

DESDE  1910

SALTON



SALTON DEMI-SEC

DEMI-SEC WHITE SPARKLING WINE

VARIETAL COMPOSITION

Chardonnay
Prosecco
Trebiano

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the Base Wine:

- De-stemming of the grape clusters
- Extraction of the must in pneumatic presses
- Pre-clarification
- Alcoholic fermentation
- Centrifugation
- Blending

Sparkling Wine Process:

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

ALCOHOL 11,5% by vol. | SUGAR 35 g/l | PH 3,15 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, greenish-yellow in color, with plenty of thin bubbles
- **Smell:** Citrus and white-fleshed fruit aromas, such as banana and pear
- **Taste:** Delicate, creamy and with sweetness in balance with freshness

PAIRING SUGESTIONS

Canapes
Salads
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker