

SALTON ÉVIDENCE CUVÉE BRUT ROSÉ

ROSÉ BRUT SPARKLING WINE



VARIETAL COMPOSITION

Pinot Noir
Chardonnay

GRAPES ORIGIN

Campanha Gaúcha
Serra Gaúcha



WINEMAKING PROCESS

Obtaining the base wine:

- Destemming of the bunches
- Extraction of the must in pneumatic presses
- Preliminary clarification
- Alcoholic fermentation
- Centrifugation
- Blending of base wines from different harvests

Second fermentation:

- Addition of the tirage liqueur, composed of selected yeasts, nutrients, and sugar
- Second alcoholic fermentation inside the bottle
- Aging on the lees for a minimum of 12 months to develop complexity
- Riddling (remuage) to collect sediment in the bottle neck
- Disgorgement, followed by the addition of the dosage liqueur

ALCOHOL 12% by vol. | SUGAR 10 g/l | PH 3,20 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Delicate pink color, with abundant thin bubbles
- **Smell:** Aromas of candied fruit, such as peach and apple, plus notes of brioche and honey
- **Taste:** Creamy, balanced and pleasant persistence

PAIRING SUGESTIONS

Canapes
Light risotos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker