



SALTON ÉVIDENCE CUVÉE BRUT

WHITE BRUT SPARKLING WINE

VARIETAL COMPOSITION

Chardonnay
Pinot Noir

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 12,5% by vol. | SUGAR 10 g/l | PH 3,15 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Straw-yellow color, with plenty of fine bubbles
- **Smell:** Aromas of white fruits such as apple and pear, in addition to notes of brioche, honey and almonds
- **Taste:** Creamy, fresh and with a pleasant persistence

PAIRING SUGESTIONS

Canapes
Light risotos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker