



## SALTON ÉVIDENCE CUVÉE SUR LIE

NATURE WHITE 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

ALCOHOL 12,5% by vol. | SUGAR 1 g/l | PH 3,15 | TOTAL ACIDITY 90 meq/l

### TASTING NOTES

- **Sight:** Cloudy color, straw-yellow color, with abundant fine bubbles
- **Smell:** Aromas of yeast, candied fruit, white flowers and honey
- **Taste:** Bright acidity, creamy and great persistence

### PAIRING SUGESTIONS

Canapes  
Light risotos  
White meats

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

Gregório Salton, winemaker