

SALTON GERAÇÕES AZIR ANTONIO SALTON

NATURE WHITE SPARKLING WINE

VARIETAL COMPOSITION

Chardonnay
Pinot Noir
Riesling

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the base wine:

- Extraction of the must in pneumatic presses
- Prior clarification
- Alcoholic fermentation
- Centrifugation
- Blending of varieties and vintages

Sparkling wine process:

- Addition of tirage liquor: yeast, nutrients and sugar
- Second alcoholic fermentation inside the bottle
- Aging on lees for 28 months
- Riddling (remuage) to collect sediment in the bottle neck
- Disgorgement
- Addition of expedition liquor

ALCOHOL 11,5% by vol. | SUGAR 2,6 g/l | PH 3,23 | TOTAL ACIDITY 87 meq/l

TASTING NOTES

- **Sight:** Yellow color with lively golden reflections and abundant release of delicate bubbles
- **Smell:** Aromas of dried fruits such as walnuts and hazelnuts, yeast and brioche, along with subtle notes of candied citrus fruits
- **Taste:** Persistent, with enveloping creaminess and balanced acidity

PAIRING SUGESTIONS

Medium-aged cheeses
Risottos
Grilled white meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

