

SALTON VIRTUDE 2022

DRY WHITE WINE

VARIETAL COMPOSITION

Chardonnay

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- De-stemming of the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Alcoholic fermentation in stainless steel tanks and French oak barrels
- Blending:
 - 57% of the portion that aged in barrels for 9 months
 - 43% of the portion that remained in stainless steel tanks
- Centrifugation
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 2 g/l | PH 3,28 | TOTAL ACIDITY 89 meq/l

TASTING NOTES

- **Sight:** Brilliant, straw-yellow color
- **Smell:** Aromas of ripe fruits, with emphasis on pineapple, pear, and apricot, along with notes of vanilla, candied citrus fruits, and honey
- **Taste:** Engaging, refreshing, with a woody finish

PAIRING SUGGESTIONS

Cheeses
Risottos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

