

DESDE  1910

SALTON

SALTON VIRTUDE 2025

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:
 - 60% of the portion that aged in barrels for 9 months
 - 40% of the portion that remained in stainless steel tanks
- Stabilization
- Filtration
- Bottling

ALCOHOL 13% by vol. | SUGAR 1,6 g/l | PH 3,27 | TOTAL ACIDITY 87 meq/l

TASTING NOTES

- **Sight:** Brilliant, straw-yellow color
- **Smell:** Aromas of ripe fruits, with notes of pineapple, apricot, and peach, along with hints of vanilla, candied citrus fruits, and toasted coconut
- **Taste:** Engaging, refreshing, with a woody finish

PAIRING SUGGESTIONS

Cheeses
Risottos
White meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker