



VINÍCOLA SALTON

SALTON OURO EXTRA-BRUT

Extra-Brut Natural White Sparkling Wine

COMPOSITION VARIETAL

Chardonnay
Pinot Noir
Riesling

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Base wine:

- Destemming of clusters;
- Extraction of wort in pneumatic presses;
- Prior clarification;
- Inoculation with selected yeasts;
- Alcoholic fermentation;
- Centrifugation;
- Cutting.

Foam making:

- Addition of "liquor de tirage": yeast, nutrients, and sugar;
- Second alcoholic fermentation in autoclaves;
- Yeast ripening for six months;
- Stabilization;
- Centrifugation;
- Addition of "liquor d'expédition";
- Filtration;
- Bottling.

ANALYTICAL DATA

ÁLCOHOL 12% vol. | SUGAR 6,8 g/l | TOTAL ACIDITY 90 meq/l | pH 3,18
***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Straw yellow color, with abundant detachment of fine bubbles.
- **Nose:** Aromas of white fruits, such as green apple and peach, and citrus, as well as floral, yeast and dried fruit notes.
- **Mouth:** Refreshing acidity, pleasant creaminess and remarkable persistence.

Pairing Suggestions

Cheese, white meat and light risotto.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

