



SALTON CLASSIC BRUT

Brut White Sparkling Wine

VARIETAL COMPOSITION

Moscato
Trebiano

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The first part of the process starts with the destemming of clusters and the extraction of the juice in pneumatic presses. After the prior clarification, the yeasts are inoculated and the alcoholic fermentation begins. Next, the base wine is centrifuged in order to start the second part of the process. Now, is added the "liquer de tirage", which is made of yeasts, nutrients and sugar, and the second fermentation begins. Before the addition of the "liquer d'expédition" it is stabilized and centrifuged and, finally, filtrated and bottled.

ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 13,78 g/l | TOTAL ACIDITY 73,13 meq/l | pH 3,19
***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Light yellow color with greenish highlights. Abundant detachment of fine bubbles.
- **Nose:** White fruit aromas such as pear and apple, citrus and floral notes.
- **Mouth:** Creamy, refreshing, and citric.

PAIRING SUGGESTIONS

Appetizers, salads, and white meat.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

