



# VINÍCOLA SALTON

## SALTON ÉVIDENCE CUVÉE BRUT

BRUT WHITE SPARKLING WINE

### VARIETAL COMPOSITION

Chardonnay  
Pinot Noir

### ORIGIN OF GRAPES

Campanha Gaúcha  
Serra Gaúcha



### WINEMAKING PROCESS

Obtaining the base wine:

- Destemming of bunches
- Must extraction in pneumatic presses
- Prior clarification
- Alcoholic fermentation
- Centrifugation
- Selection of base wines from different vintages

Foam outlet:

- Addition of tirage liqueur: yeasts, nutrients and sugar
- Second alcoholic fermentation in bottles
- Aging on yeast for at least 12 months
- Remuage
- Dégorgement, with the addition of expedition liqueur

ALCOHOL 12,5% VOL. | SUGAR 10 G/L | PH 3,15 | TOTAL ACIDITY 90 MEQ/L

### TASTING NOTES

- **Sight:** Straw-yellow color, with plenty of fine bubbles.
- **Nose:** Aromas of white fruits such as apple and pear, in addition to notes of brioche, honey and almonds.
- **Palate:** Creamy, fresh and with a pleasant persistence.

### PAIRING SUGGESTIONS

Canapés  
Light risottos  
White meats

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*

