

DESDE  1910

SALTON



SALTON ÉVIDENCE CUVÉE BRUT ROSÉ

BRUT ROSÉ SPARKLING WINE

VARIETAL COMPOSITION

Chardonnay
Pinot Noir

ORIGIN OF GRAPES

Campanha
Serra Gaúcha



WINEMAKING PROCESS

First, the bunches are destemmed, and the must is extracted in pneumatic presses. After that, a prior clarification is applied, and the alcoholic fermentation occurs. Then, the process of centrifugation starts and, when it is completed, it is selected the base wine from different vintages.

With that, the second phase of the process begins, with the addition of the tirage liqueur, which is composed by yeasts, nutrients and sugar. Next, a second alcoholic fermentation happens, this time in bottles, and the yeasts are aged for at least 12 months. Finally, the remuage begins followed by the dégorgement, when the expedition liquor is added.

ALCOHOL 12% VOL. | SUGARS 10 G/L | PH 3.20 | TOTAL ACIDITY 90 MEQ/L

TASTING NOTES

- **Sight:** Delicate pink color, with abundant thin bubbles.
- **Nose:** Aromas of candied fruit, such as peach and apple, plus notes of brioche and honey.
- **Palate:** Creamy, balanced and pleasant persistence.

PAIRING SUGGESTIONS

Canapés
Light risottos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker