



VINÍCOLA
SALTON

SALTON ÉVIDENCE CUVÉE SUR LIE

NATURE 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

ALCOHOL 12,5% VOL. | SUGAR 1 G/L | PH 3,15 | TOTAL ACIDITY 90 MEQ/L

TASTING NOTES

- **Sight:** Cloudy color, straw-yellow color, with abundant fine bubbles
- **Nose:** Aromas of yeast, candied fruit, white flowers and honey
- **Palate:** Bright acidity, creamy and great persistence

PAIRING SUGGESTIONS

Canapés
Light risottos
White meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

