



# VINÍCOLA SALTON

## SALTON ÉVIDENCE CUVÉE SUR LIE

NATURE WHITE 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, and finally, a second alcoholic fermentation happens, this time in bottles, and the yeasts are aged 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*

