



VINÍCOLA
SALTON

SALTON OURO BRUT ROSÉ

Brut Rosé Sparkling Wine



COMPOSITION VARIETAL

Pinot Noir
Chardonnay

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Base wine:

- Destemming;
- Extraction of wort in pneumatic presses;
- Prior clarification;
- Inoculation with selected yeasts;
- Alcoholic fermentation;
- Centrifugation;
- Constitution of the blend.

Foam making:

- Addition of "*liquer de tirage*": yeast, nutrients, and sugar;
- Second alcoholic fermentation in autoclaves;
- Yeast ripening for six months;
- Stabilization;
- Centrifugation;
- Addition of "*liquer d'expédition*";
- Filtration;
- Bottling.

ANALYTICAL DATA

ÁLCOHOL 11,5% vol. | SUGAR 11,8 g/l | TOTAL ACIDITY 90 meq/l | pH 3,19
***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Delicate pink coloration, with abundant release of bubbles.
- **Nose:** Aromas of condie dried, citrus fruit, yeast, and brioche.
- **Mouth:** Refreshing, creamy, and pleasantly persistent.

Pairing Suggestions

Cheese, white meat and light risotto.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker