

SINCE  1910

FAMÍLIA SALTON

SALTON OURO EXTRA-BRUT

EXTRA-BRUT NATURAL WHITE SPARKLING WINE

COMPOSITION VARIETAL

Chardonnay
Pinot Noir
Riesling

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

After the initial process of destemming, the wort is extracted in pneumatic presses and suffers a prior clarification. Then, it is inoculated with selected yeasts and the alcoholic fermentations occurs. Next, it is centrifugated and the constitution of the blend is created, finishing the first part of the process.

The second part begins with the addition of the "liquer de tirage", which is consisted by yeasts, nutrients and sugar. With the addition done, the second alcoholic fermentation happens, this time in autoclaves and the yeasts are ripened for six months. After this time, begins the stabilization and centrifugation. Finally, the "liquer d'expedition" and it is filtrated and bottled.

ALCOHOL 12% vol. | SUGAR 6,8 g/l | TOTAL ACIDITY 90 meq/l | pH 3,18

**Data is for reference, may be suffer variations.*

TASTING NOTES

- **Eyes:** Straw yellow color, with abundant detachment of fine bubbles.
- **Nose:** Aromas of white fruits, such as green apple and peach, and citrus, as well as floral, yeast and dried fruit notes.
- **Mouth:** Refreshing acidity, pleasant creaminess and remarkable persistence.

PAIRING SUGGESTIONS

Cheese, white meat and light risotto.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

