

SINCE  1910

FAMÍLIA SALTON

SALTON OURO PROSECCO

DRY WHITE SPARKLING WINE

COMPOSITION VARIETAL

Prosecco

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

To obtain the base wine the bunches are destemmed, the wort is extracted in pneumatic presses and it suffers a prior clarification. Then, alcoholic fermentations occur, followed by the centrifugation and the blend of different harvests wines. 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 that, begins the stabilization and centrifugation. Finally, the "liquer d'expedition" and it is filtrated and bottled.

ALCOHOL 12% VOL. | SUGAR 18 G/L | PH 3,20 | TOTAL ACIDITY 95 MEQ/L

TASTING NOTES

- **SIGHT:** Greenish-yellow color with abundant thin bubbles
- **SMELL:** Aromas of fresh yellow fruit, such as peach and apricot, as well as citrus notes
- **TASTE:** Sweet, with refreshing acidity and pleasant creaminess

PAIRING SUGGESTIONS

Appetizers
Light risottos
White meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

