

SALTON OURO

Brut White Sparkling Wine



COMPOSITION VARIETAL

Chardonnay
Riesling
Pinot Noir

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The must is obtained by direct pressing of the bunches on pneumatic presses. Therefore, it is clarified at low temperatures. Once the clean must is obtained, the first fermentation is initiated with the addition of selected yeasts. As the base wines are obtained, the cut is made with wines from different vintages. Next, the foaming process is started in autoclaves. Once the second fermentation is completed, the sparkling wine is kept for 12 months sur lie, that is, in contact with the yeasts, characterizing the elaboration by the long Charmat method. Finally, the product receives the expedition liqueur to be immediately filtered and bottled.

ANALYTICAL DATA

ÁLCOHOL 12% vol. | SUGAR 12,34 g/l | TOTAL ACIDITY 85,82 meq/l | pH 3,27

*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Vivid yellow straw coloration in delicate bubbles.
- **Nose:** Aromas of dried fruits such as almonds and walnuts, honey, brioche and yeast, as well as notes of citric fruits.
- **Mouth:** Of great freshness, delicate creaminess and a persistent end of mouth

Pairing Suggestions

Light cheese, grilled vegetables, fish and seafood, grilled white meat, risottos.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker