

SALTON VIRTUDE 2019

DRY WHITE WINE



COMPOSITION VARIETAL

Chardonnay

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

- Destemming of clusters
- Must extraction in pneumatic presses
- Prior clarification
- Alcoholic fermentation in French oak barrels and stainless steel tank
- Malolactic fermentation of the fraction in barrels
- Ripening on fine lees, in the same fermentation containers, for 9 months
- Cutting
- Centrifugation
- Stabilization
- Filtration
- Bottling

ANALYTICAL DATA

ALCOHOL 13.5% vol. | SUGAR 2.6 g/l | TOTAL ACIDITY 82 meq/l | pH 3,22

TASTING NOTES

- **Eyes:** Bright, straw yellow in colour
- **Nose:** Aromas of yellow fruit, such as peach and apricot, and citrus, balanced with ripening notes, such as vanilla and brioche
- **Mouth:** Fresh and unctuous, with a long aftertaste

Pairing Suggestions

Risotto
Pasta with white sauce
White meat

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker