

## SÉRIES BRUT

Brut White Sparkling Wine



### VARIETAL COMPOSITION

Ugni Blanc  
Prosecco

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

The base wine is obtained by pressing the bunches in pneumatic machines, and it is clarified at low temperatures. Once the clean juice is received, the first fermentation begins with the addition of selected yeasts at a controlled temperature of 16°C. The wine is centrifuged and sent to autoclaves. The tirage liquor, yeasts, nutrients, and sugar are added to start the second fermentation in hermetic tanks to make the foam. It is stabilized, centrifuged, expedition liquor is added, filtered, and bottled at the end of the process.

### ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 12,92 g/l | TOTAL ACIDITY 81,03 meq/l | pH 3,10

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

### TASTING NOTES

- **Eyes:** Brilliant, with faint yellow and light green reflexes in its coloration, and intense detachment of fine bubbles.
- **Nose:** Its aromas express fresh fruit notes like lime, apple and banana, besides white flowers.
- **Mouth:** In the mouth, it is creamy, and it has marked acidity that involves all the taste, and pleasant aftertaste.

### Pairing Suggestions

Snacks, pasta with smooth sauce, grilled white meat, or simply as an appetizer.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*