

## SALTON BRUT

Brut White Sparkling Wine



### VARIETAL COMPOSITION

Chardonnay  
Prosecco  
Trebiano

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

The grapejuice is extracted in low-pressure pneumatic presses. After the clarification, the must is fermented at low temperature with selected yeasts. The wine is fermented in airtight tanks (Charmat Method) at 12°C.

### ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 14,66 g/l | TOTAL ACIDITY 92,81 meq/l | pH 3,23

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

### TASTING NOTES

- **Eyes:** Bright with straw hue and greenish shades. Abundant release of carbon dioxide producing continuous stream of minute bubbles. Good lingering foam.
- **Nose:** Aroma of flowers (acacia flowers) and citrus fruit, green apple, toasted bread and dry yeasts.
- **Mouth:** Nice fresh creamy flavor.

### Pairing Suggestions

As an aperitif with canapés, mild cheese, fish, seafood and light pastas.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*