



## SALTON CLASSIC CHARDONNAY

Dry White Wine

### VARIETAL COMPOSITION

100% Chardonnay

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

Maximum fermentation temperature: 18°C. Fermentation period: 20 days. 20% of the wine was stored for a short period in 225-liter American oak barrels, remaining in contact with the yeasts. 80% of the wine was fermented and stored in stainless steel tanks.

### ANALYTICAL DATA

ALCOHOL 12,5% vol. | SUGAR 1,80g/l | TOTAL ACIDITY 95,60 meq/l | pH 3,05

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

### TASTING NOTES

- **Eyes:** Bright dry white wine with light yellow hue and golden shades.
- **Nose:** Aroma of apple, butter, melon and honey.
- **Mouth:** Elegant and good body.

### Pairing Suggestions

White meat (chicken and fish), seafood, pasta with light sauce and mild cheese.

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*