

SALTON VIRTUDE

Dry White Wine

VARIETAL COMPOSITION

100% Chardonnay

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

Grapes were pressed whole in pneumatic presses and after natural clarification, the must was fermented with selected yeasts in new oak barrels (50% French oak and 50% American oak). It remained in contact with the yeast for six months before bottling.

ANALYTICAL DATA

ALCOHOL 13% vol. | SUGAR 1,91 g/l | TOTAL ACIDITY 84,55 meq/l | pH 3,29

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

TASTING NOTES

- **Eyes:** Light yellow colored.
- **Nose:** It has aromas reminiscent of pineapple, butter, green apple, melon and distinctive aroma of honey, vanilla, coconut, nuts and toasted bread, in addition to mineral notes.
- **Mouth:** Well-balanced and structured flavor, with firm acidity, leaving pleasant sensation of fruit and spice in the mouth.

Pairing Suggestions

White meat (chicken and fish), soup (rice, vegetables and capeletti), cheese (Camembert, Brie and aged cheese), pasta with red or white sauce, cassoulet, ricotta ravioli and cannelloni.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

