

## SALTON GERAÇÕES AZIR ANTONIO SALTON

Nature White Sparkling Wine

### VARIETAL COMPOSITION

Chardonnay  
Pinot Noir  
Riesling

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

The must is obtained by direct pressing of the bunches on pneumatic presses. Therefore, it is clarified at low temperatures. With the clean must, the first fermentation is initiated with the addition of selected yeasts. Once the base wines are obtained, the cut with different varieties and harvests wines are done. Next, the process of foaming the bottles is started, following the principles of the traditional method of elaboration. Once the second fermentation is completed, the sparkling wine remains for 28 months sur lie, i.e., in contact with the yeast. Finally, the remuage, the dégorgement and the addition of the expedition liquor are carried out.

### ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 2,6 g/l | TOTAL ACIDITY 87 meq/l | pH 3,23  
**\*Data is for reference, may be suffer variations.**

### TASTING NOTES

- **Sight:** Yellow coloration, with lively golden reflections, amidst abundant and delicate bubbles.
- **Smell:** Complex bouquet, which delivers delicate aromas of nuts, such as walnuts and hazelnuts, yeast and brioche, as well as subtle notes of candied citrus fruits.
- **Taste:** Persistent, with enveloping creaminess and balanced acidity.

### PAIRING SUGGESTIONS

Medium-maturing cheeses, risottos with mushrooms, stuffed pasta, fish and sea food, and spicy poultry.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*



TRADITIONAL  
METHOD