

SALTON GERAÇÕES ANTONIO DOMENICO SALTON

Nature White Sparkling Wine



TRADITIONAL
METHOD

VARIETAL COMPOSITION

Chardonnay
Pinot Noir

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Grapes are pressed whole in pneumatic presses using low pressure. After ten hours of the clarification of the must at low temperature, the must is separated from the most dense particles. The clean must was fermented at low temperature with selected yeasts. The base wine is homogenized with yeasts, sugar, nutrients and liqueur de tirage.

ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 2,18 g/l | TOTAL ACIDITY 86,30 meq/l | pH 3,21
*Data is for reference, may be suffer variations.

TASTING NOTES

- **Sight:** Gold yellow color with lots of fine bubbles and the appropriate foaming formation.
- **Smell:** Complex aromas reminiscent of barley, toasted bread, honey, nuts, vanilla, hazelnut and coffee.
- **Taste:** Creamy on the palate with citrus acidity.

PAIRING SUGGESTIONS

As an aperitif, canapés, soup with meat,

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker