

CHALISE



CHALISE BRANCO SUAVE

Sweet White Wine

VARIETAL COMPOSITION

Hebermont
Niágara
Seyve Villard

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

After the crushing process, the grape juice is separated, clarified and selected yeasts are added. After the fermentation, the wine is spontaneously clarified, filtered and bottled.

ANALYTICAL DATA

ALCOHOL 10% vol. | SUGAR 44,87 g/l | TOTAL ACIDITY 72,85 meq/l | pH 3,32

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

TASTING NOTES

- **Eyes:** Bright, light yellow color with green shades.
- **Nose:** Aroma of citrus fruit and green apple.
- **Mouth:** Soft smooth flavor.

Pairing Suggestions

Seafood, fish, canapés, mild cheese, and soup.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker