

SINCE  1910

FAMÍLIA SALTON

SALTON PROSECCO

Brut White Sparkling Wine

VARIETAL COMPOSITION

100% Prosecco

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Once the must is obtained, it is clarified by flotation and then fermented at a controlled temperature around 16 ° C. After the fermentation process, the wine is promptly centrifuged. With the clear base wine, the second fermentation begins in autoclaves with the addition of the tirage liquor. The process is carried out at a controlled temperature of 14°C. Once the frothing is complete, the sparkling wine is stabilized and centrifuged. Soon, the dispense liquor is added to finally be filtered and bottled.

ANALYTICAL DATA

ALCOHOL 11,5% vol | SUGAR 13,27 g/l | TOTAL ACIDITY 75,09 meq/l | pH 3,15

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

TASTING NOTES

- **Eyes:** Light yellow coloration with greenish highlights. Abundant detachment of fine pimples.
- **Nose:** Of outstanding freshness, dominated by notes of white fruits such as pear, apple and melon, citric fruits and white flowers.
- **Mouth:** Citric, creamy and fresh.

Pairing Suggestions

Canapes, salads, light risottos, dishes with seafood and, citric desserts.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

