

SINCE  1910

FAMÍLIA SALTON

SALTON DEMI-SEC

Demi-sec White Sparkling Wine

VARIETAL COMPOSITION

Chardonnay
Riesling

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The grapejuice is extracted in low-pressure pneumatic presses. After the clarification, the must is fermented at low temperature with selected yeasts. The wine is fermented in airtight tanks (Charmat Method) at 12°C.

ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 35,66 g/l | TOTAL ACIDITY 88,76 meq/l | pH 3,20

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

TASTING NOTES

- **Eyes:** Bright with straw hue and greenish shades. Abundant release of carbon dioxide producing continuous chains of minute bubbles. Good foaming.
- **Nose:** Aroma of flowers and citrus fruit, green apple, toasted bread, dry yeasts and apricot.
- **Mouth:** Nice fresh flavor with great creamy smoothness.

Pairing Suggestions

As an aperitif with canapés, mild cheese, seafood, sweets, flan and creamy desserts.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

