



VINÍCOLA
SALTON

SALTON ÉVIDENCE CUVÉE BRUT

BRUT WHITE SPARKLING WINE

VARIETAL COMPOSITION

Chardonnay
Pinot Noir

ORIGIN OF GRAPES

Campanha
Serra Gaúcha



WINEMAKING PROCESS

First, the bunches are destemmed, and the must is extracted in pneumatic presses. After that, a prior clarification is applied, and the alcoholic fermentation occurs. Then, the process of centrifugation starts and, when it is completed, it is selected the base wine from different vintages.

With that, the second phase of the process begins, with the addition of the tirage liqueur, which is composed by yeasts, nutrients and sugar. Next, a second alcoholic fermentation happens, this time, in bottles and the yeasts are aged for at least 12 months. Then, Remuage phase takes place. Finally, the Dégorgement is done and the expedition liqueur is added.

ALCOHOL 12,5% VOL. | SUGAR 10 G/L | PH 3,15 | TOTAL ACIDITY 90 MEQ/L

TASTING NOTES

- **Sight:** Straw-yellow color, with plenty of fine bubbles.
- **Nose:** Aromas of white fruits such as apple and pear, in addition to notes of brioche, honey and almonds.
- **Palate:** Creamy, fresh and with a pleasant persistence.

PAIRING SUGGESTIONS

Canapés
Light risottos
White meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

