

SALTON INTENSO CHARDONNAY 2022

DRY WHITE WINE



COMPOSITION VARIETAL

Chardonnay

ORIGIN OF GRAPES

Campanha



VINIFICATION PROCESS

The process starts with the destemming of clusters. Then, must is extracted in pneumatic presses and the prior clarification occurs. This process is followed by alcoholic fermentation and centrifugation. After that, the wine is stabilized, filtrated and, finally, bottled.

ANALYTICAL DATA

ALCOHOL 14% vol. | SUGAR 1.3g/l | TOTAL ACIDITY 89meq/l | pH 3,27

TASTING NOTES

- **Eyes:** Brilliant, light yellow in colour with greenish reflections.
- **Nose:** Intense fruity aromas, with hints of pineapple, apple and pear, besides orange blossom
- **Palate:** Light, fresh, with an aftertaste marked by fruity hints.

PAIRING SUGGESTIONS

Canapés
Light risottos
White meat

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker