

SINCE  1910

FAMÍLIA SALTON

SALTON OURO BRUT ROSÉ

BRUT ROSÉ SPARKLING WINE

COMPOSITION VARIETAL

Pinot Noir
Chardonnay

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

After the initial process of destemming, the wort is extracted in pneumatic presses and suffers a prior clarification. Then, it is inoculated with selected yeasts and the alcoholic fermentations occurs. Next, it is centrifugated and the constitution of the blend is created, finishing the first part of the process.

The second part begins with the addition of the "liquer de tirage", which is consisted by yeasts, nutrients and sugar. With the addition done, the second alcoholic fermentation happens, this time in autoclaves and the yeasts are ripened for six months. After this time, begins the stabilization and centrifugation. Finally, the "liquer d'expedition" and it is filtrated and bottled.

ALCOHOL 11,5% vol. | SUGAR 11,8 g/l | TOTAL ACIDITY 90 meq/l | pH 3,19

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

TASTING NOTES

- **Eyes:** Delicate pink coloration, with abundant release of bubbles.
- **Nose:** Aromas of condied dried, citrus fruit, yeast, and brioche.
- **Mouth:** Refreshing, creamy, and pleasantly persistent.

PAIRING SUGGESTIONS

Cheese, white meat and light risotto.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker

