



SALTON INTENSO BRUT

White Natural Brut Sparkling Wine

COMPOSITION VARIETAL

40% Chardonnay
40% Trebbiano
20% Prosecco

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the base wine:

- Destemming of clusters;
- Must extraction in pneumatic presses;
- Prior clarification;
- Alcoholic fermentation;
- Centrifugation;
- Blend.

Second Fermentation:

- Addition of *liqueur de tirage*: yeasts, nutrients and sugar;
- Second alcoholic fermentation in autoclaves;
- Stabilization;
- Centrifugation;
- Addition of the *liqueur d'expedition*;
- Filtration;
- Bottling.

ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 14 g/l | TOTAL ACIDITY 90 meq/l | pH 3,15

TASTING NOTES

- **Eyes:** Bright, greenish-yellow in colour, with abundant detachment of fine bubbles.
- **Nose:** Fruity aroma, with notes of citrus and white pulp fruits.
- **Palate:** Fresh, creamy and delicate.

PAIRING SUGGESTIONS

As an aperitif with canapés, mild cheese, fish, seafood and light pastas.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker