



## CHALISE BRANCO SUAVE

SWEET WHITE WINE

### VARIETAL COMPOSITION

American grapes

### ORIGIN OF GRAPES

Serra Gaúcha



### VINIFICATION PROCESS

First, the clusters are destemmed and the berries are sent to the stainless steel tanks, where the alcoholic fermentation starts with daily pumping over. Then, the base wine is spontaneously clarified and submitted to the racking process. After that, begins the malolactic fermentation, followed by the stages of centrifugation and stabilization. Finally, it is sweetened, filtrated and bottled.

### ANALYTICAL DATA

ALCOHOL 10% vol. | SUGAR 45 g/l | TOTAL ACIDITY 80 meq/l | pH 3.30

### TASTING NOTES

- **Sight:** Straw yellow coloration
- **Smell:** Fresh white pulp fruit aromas
- **Palate:** Light, with balanced sweetness and acidity and a fruity flavour

### Pairing Suggestions

Cheeses  
Pasta  
White meat

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*