

CHALISE

CHALISE ROSÉ SUAVE

Sweet Rosé Wine

VARIETAL COMPOSITION

Isabel
Hebermont
Seyve Villard

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

After grapes are crushed, the juice is fermented in contact with the skins with selected yeast. The wine is clarified and filtered before being bottled.

ANALYTICAL DATA

ALCOHOL 10,5% vol. | SUGAR 42,44 g/l | TOTAL ACIDITY 81,99 meq/l | pH 3,36

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

TASTING NOTES

- **Eyes:** Bright, light purple color (not fully ripe cherry).
- **Nose:** Aroma of raspberry and mulberry.
- **Mouth:** Light pleasant flavor.

Pairing Suggestions

Seafood, fish, mild cheese, light pasta and soup.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

