



CHALISE TINTO SECO

DRY RED 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 filtrated and bottled.

ANALYTICAL DATA

ALCOHOL 10.5% vol. | SUGAR 3 g/l | TOTAL ACIDITY 90 meq/l | pH 3.35

TASTING NOTES

- **Sight:** Ruby coloration
- **Smell:** Fresh red fruits aromas
- **Palate:** Light, fresh and with fruity flavour

Pairing Suggestions

Cheeses
Pasta
Red meat

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker