

DESDE  1910

SALTON



SALTON ATOS LICOROSO CHARDONNAY

DRY WHITE WINE

VARIETAL COMPOSITION

Chardonnay

GRAPES ORIGIN

Campanha Gaúcha



WINEMAKING PROCESS

- De-stemming of the bunches
- Extraction of the must in pneumatic presses
- Pre-clarification
- Alcoholic fermentation
- Centrifugation
- Stabilization
- Filtration
- Bottling

ALCOHOL 14% by vol. | SUGAR 1,3 g/l | PH 3,27 | TOTAL ACIDITY 89 meq/l

TASTING NOTES

- **Sight:** Pale yellow color with greenish reflections
- **Smell:** Intense fruity aromas, with notes of pineapple, apple, and pear, along with hints of orange blossom
- **Taste:** Light, fresh, with a finish marked by fruity notes

PAIRING SUGESTIONS

Canapes
Light risottos
White meats

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker