



SALTON INTENSO CORTE BRANCO

DRY WHITE WINE

VARIETAL COMPOSITION

Moscato Malvasia

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

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

ALCOHOL 12% by vol. | SUGAR 0,8 g/l | PH 3,23 | TOTAL ACIDITY 95 meg/l

TASTING NOTES

• Sight: Brilliant, with a straw yellow color

• Smell: Aromas of fresh citrus fruits, such as lime and lemon,

along with floral notes

• Taste: Light and refreshing, with balanced acidity and a fruity

aftertaste

PAIRING SUGESTIONS Chesses Light pasta White meats

> ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

> > Gregório Salton, winemaker