

DESDE  1910

SALTON

SALTON OURO PROSECCO

DRY WHITE SPARKLING WINE



VARIETAL COMPOSITION

Prosecco

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the base wine:

- Destemming of the bunches
- Extraction of the must in pneumatic presses
- Preliminary clarification
- Alcoholic fermentation
- Centrifugation
- Blending of base wines from different harvests

Foaming process:

- Addition of the tirage liqueur: yeasts, nutrients, and sugar
- Second alcoholic fermentation in autoclaves
- Aging on lees for 6 months
- Stabilization
- Centrifugation
- Addition of the dosage liqueur
- Filtration
- Bottling

ALCOHOL 12% by vol. | SUGAR 18 g/l | PH 3,20 | TOTAL ACIDITY 95 meq/l

TASTING NOTES

- **Sight:** Greenish-yellow color with abundant thin bubbles
- **Smell:** Aromas of fresh yellow fruit, such as peach and apricot, as well as citrus notes
- **Taste:** Sweet, with refreshing acidity and pleasant creaminess

PAIRING SUGGESTIONS

Appetizers
Light risotos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker