

DESDE  1910

SALTON

SALTON SÉRIES MOSCATO ROSÉ

SWEET ROSÉ SPARKLING WINE



VARIETAL COMPOSITION

Moscato
Merlot

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

The base wine is obtained by pressing the bunches in pneumatic machines, and it is clarified. Once the juice must is received, the first fermentation begins with the addition of selected yeasts at a controlled temperature. The wine is centrifuged, and the cut is made. To make foam, add the tirage liquor, yeasts, nutrients, and sugar to start the second fermentation. At the end of the process, it is stabilized, centrifuged, expedition liquor is added, filtered, and bottled.

ALCOHOL 11,5% by vol. | SUGAR 70 g/l | PH 3,10 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Subtle pink color, abundant detachment of fine bubbles
- **Smell:** Marked fruity aroma with notes of litchi, apricot and pear, as well as floral nuances
- **Taste:** Creamy, sweet and fresh

PAIRING SUGGESTIONS

Appetizers
Pizzas
Desserts

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker