

DESDE  1910

SALTON



CANÔNICO

SWEET ROSÉ FORTIFIED WINE

VARIETAL COMPOSITION

Blend of American grapes

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- Destemming the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Alcoholic fermentation
- Centrifugation
- Malolactic fermentation
- Alcoholization
- Sweetening
- Stabilization
- Filtration
- Bottling

ALCOHOL 16% by vol. | SUGAR 110 g/l | PH 3,35 | TOTAL ACIDITY 85 meq/l

TASTING NOTES

- **Sight:** Ruby color with amber highlights
- **Smell:** Fruity aromas, with notes of dried fruit
- **Taste:** Unctuous, with balanced sweetness and acidity

PAIRING SUGESTIONS

Desserts

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker