

DESDE  1910

SALTON



LUNAE FRISANTE BRANCO

DEMI-SEC WHITE FRIZZANTE WINE

VARIETAL COMPOSITION

Lorena
Moscato Embrapa

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

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

ALCOHOL 11% by vol. | SUGAR 25 g/l | PH 3,20 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, yellowish color
- **Smell:** Aromas of fresh white fruit, such as banana and pear, as well as citrus notes
- **Taste:** Light, sweet, with a refreshing and balanced acidity

PAIRING SUGESTIONS

Appetizers
Salads
Pizzas

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker