



SALTON POÉTICA ROSÉ

DEMI-SEC ROSE SPARKLING WINE

VARIETAL COMPOSITION

Trebbiano Moscato Merlot

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Base Wine Production:

- · Grape destemming
- Must extraction using pneumatic presses
- Preliminary clarification
- Alcoholic fermentation
- Centrifugation
- Blending

Sparkling Wine Process (Foam Formation):

- · Addition of tirage liqueur: yeasts, nutrients, and sugar
- Secondary alcoholic fermentation in autoclaves
- Stabilization
- Centrifugation
- · Addition of dosage liqueur
- Filtration
- Bottling

ALCOHOL 12% by vol. | SUGAR 40 g/l | PH 3,15 | TOTAL ACIDITY 95 meq/l

TASTING NOTES

• Sight: Cherry-pink color, with abundant release of delicate

bubbles

• Smell: Predominantly fruity aromas, with notes of white and

red fruits

• Taste: Sweet, creamy and refreshing

PAIRING SUGESTIONS Appetizers Salads Desserts

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker