

DESDE  1910

SALTON

SALTON SÉRIES DEMI-SEC

DEMI-SEC NATURAL SPARKLING WHITE



VARIETAL COMPOSITION

Trebbiano
Moscato

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the Base Wine:

- De-stemming of the grape clusters
- Extraction of the must in pneumatic presses
- Pre-clarification
- Alcoholic fermentation
- Centrifugation
- Blending

Sparkling Wine Process:

- Addition of tirage liquor: yeast, nutrients, and sugar
- Second alcoholic fermentation in autoclaves
- Stabilization
- Centrifugation
- Addition of dosage liquor
- Filtration
- Bottling

ALCOHOL 11,5% by vol. | SUGAR 40 g/l | PH 3,10 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, greenish-yellow color, with abundant release of delicate bubbles
- **Smell:** Aromas of white-fleshed fruits, such as pear and apple, as well as citrus and white flower notes
- **Taste:** Sweet, creamy, and refreshing

PAIRING SUGESTIONS

Appetizers
Salads
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker