

SALTON BRUT ROSÉ

Brut Rosé Sparkling Wine



VARIETAL COMPOSITION

Pinot Noir
Trebiano

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Once the must is obtained, it is clarified at low temperatures, in order to initiate the first fermentation with the addition of selected yeasts. Once the fermentation process of the base wines is finished, the cut is made. Next, the foaming process is started in autoclaves. Once the second fermentation is completed, the sparkling wine receives the expedition liquor to be stabilized, filtered and bottled.

ANALYTICAL DATA

ALCOHOL 12% vol. | SUGAR 13,19 g/l | TOTAL ACIDITY 97,62 meq/l | pH 3,16

***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Delicate pink color. Abundant detachment of fine bubbles.
- **Nose:** Predominantly fruity aroma, with notes of citric and large red fruits.
- **Mouth:** Fresh, creamy and delicated.

Pairing Suggestions

Canapes, salads of leaves and cheeses, japanese cuisine, grilled fish and, light risotto.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker