

DESDE  1910

SALTON

SALTON PROSECCO ROSÉ

BRUT ROSÉ SPARKLING WINE



VARIETAL COMPOSITION

Prosecco
Merlot

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

After the initial process of destemming, the wort is extracted in pneumatic presses and suffers a prior clarification. Then, it is inoculated with selected yeasts and the alcoholic fermentations occurs. Next, it is centrifugated and the constitution of the blend is created, finishing the first part of the process.

The second part begins with the addition of the "liquer de tirage", which is consisted by yeasts, nutrients and sugar. With the addition done, the second alcoholic fermentation happens, this time in autoclaves. Then begins the stabilization and centrifugation. Finally, the "liquer d'expédition" and it is filtrated and bottled.

ALCOHOL 11,5% by vol. | SUGAR 14 g/l | PH 3,105 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, pink in colour and with abundant shedding of fine bubbles
- **Smell:** Aromas of citrus fruits, white pulp as well as small red fruits hints
- **Taste:** Creamy, light and refreshing

PAIRING SUGESTIONS

Canapés
Light risottos
White meat

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker