

SINCE  1910

# FAMÍLIA SALTON

## SALTON MOSCATO ROSÉ

SWEET ROSÉ SPARKLING WINE

### COMPOSITION VARIETAL

Moscato  
Merlot

### ORIGIN OF GRAPES

Serra Gaúcha



### VINIFICATION 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.

### ANALYTICAL DATA

ALCOHOL 11% vol. | SUGAR 65 g/l | TOTAL ACIDITY 90 meq/l | pH 3,10

### TASTING NOTES

- **Sight:** Bright, pink in colour and with abundant shedding of fine bubbles
- **Smell:** Aromas of citrus fruits, white pulp and small red fruits
- **Palate:** Creamy, sweet and refreshing

### Pairing Suggestions

Appetizers  
Blue cheeses  
Desserts

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*

