



CLÁSSICOS
SALTON

CLASSIC MOSCATEL

SWEET WHITE SPARKLING WINE



VARIETAL COMPOSITION

Moscato

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- Destemming the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Alcoholic fermentation in autoclaves
- Refrigeration to finish the alcoholic fermentation
- Stabilization
- Centrifugation
- Filtration
- Bottling

ALCOHOL 7,5% by vol. | SUGAR 75 g/l | PH 3,10 | TOTAL ACIDITY 95 meq/l

TASTING NOTES

- **Sight:** Bright, greenish-yellow color, with abundant release of delicate bubbles
- **Smell:** Aromas of white-fleshed fruits such as peaches, lemons and pineapples, as well as notes of white flowers
- **Taste:** Creamy, sweet, with a refreshing and balanced acidity

PAIRING SUGESTIONS

Appetizers
Blue cheeses
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker