

DESDE  1910

SALTON

SALTON BRUT ROSÉ

DRY ROSÉ SPARKLING WINE

VARIETAL COMPOSITION

Pinot Noir
Trebiano

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 12% by vol. | SUGAR 14 g/l | PH 3,15 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, with a delicate pink color and abundant thin bubbles
- **Smell:** Fruity aroma, with notes of citrus and small fresh red fruits
- **Taste:** Fresh, creamy and delicate

PAIRING SUGESTIONS

Canapes
Light risottos
Fish

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

