

SALTON PROSECCO ROSÉ

DRY ROSÉ SPARKLING WINE



VARIETAL COMPOSITION

Merlot
Prosecco

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 11,5% by vol. | SUGAR 14 g/l | PH 3,15 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, pink in color and with an abundance of thin bubbles
- **Smell:** Aroma of white-fleshed fruits and citrus fruits, as well as hints of small red berries
- **Taste:** Creamy, light and refreshing

PAIRING SUGESTIONS

Canapés
Light risottos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker