

SALTON LUCIA CANEI

ROSÉ BRUT SPARKLING WINE

VARIETAL COMPOSITION

Pinot Noir

GRAPES ORIGIN

Serra Gaúcha
Campanha Gaúcha



WINEMAKING PROCESS

Base wine production:

- Destemming of grape bunches
- Must extraction in pneumatic presses
- Pre-fermentation clarification
- Alcoholic fermentation
- Centrifugation
- Blending of base wines from different vintages

Secondary fermentation:

- Addition of tirage liqueur: yeasts, nutrients, and sugar
- Second alcoholic fermentation in bottles
- Aging on lees for at least 12 months
- Riddling
- Disgorgement, with the addition of expedition liqueur

ALCOHOL 12% by vol. | SUGAR 10 g/l | PH 3,15 | TOTAL ACIDITY 85 meq/l

TASTING NOTES

- **Sight:** Delicate salmon pink hue, with abundant release of fine bubbles
- **Smell:** Aromas of red fruits such as strawberry and cherry, along with floral notes, yeast, and honey
- **Taste:** Creamy, fresh, with a fruity finish

PAIRING SUGESTIONS

Canapes
Light pasta and risottos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

