



LUNAE ZERO ALCOHOL

SWEETENED CARBONATED GRAPE DRINK

VARIETAL COMPOSITION

Moscato

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Juice extraction:

- Destemming of the grape clusters
- Must extraction in pneumatic presses
- Preliminary clarification
- Centrifugation

Beverage preparation:

- Mixing of the juice with other ingredients
- Stabilization
- Filtration
- Carbonation
- Bottling

ALCOHOL 0,0% by vol. | SUGAR 100 g/l | PH 3,10 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, with a straw-yellow color
- **Smell:** Fruity aromas, with a predominant grape note
- **Taste:** Sweet, with refreshing acidity and a pleasant, lingering finish

PAIRING SUGESTIONS

Appetizers and salads
Light dishes
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker