

DESDE  1910

SALTON

SALTON POÉTICA ROSÉ

DEMI-SEC ROSE SPARKLING WINE



VARIETAL COMPOSITION

Trebbiano
Moscato
Merlot

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Base Wine Production:

- Grape destemming
- Must extraction using pneumatic presses
- Preliminary clarification
- Alcoholic fermentation
- Centrifugation
- Blending

Sparkling Wine Process (Foam Formation):

- Addition of tirage liqueur: yeasts, nutrients, and sugar
- Secondary alcoholic fermentation in autoclaves
- Stabilization
- Centrifugation
- Addition of dosage liqueur
- Filtration
- Bottling

ALCOHOL 12% by vol. | SUGAR 40 g/l | PH 3,15 | TOTAL ACIDITY 95 meq/l

TASTING NOTES

- **Sight:** Cherry-pink color, with abundant release of delicate bubbles
- **Smell:** Predominantly fruity aromas, with notes of white and red fruits
- **Taste:** Sweet, creamy and refreshing

PAIRING SUGESTIONS

Appetizers
Salads
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker