



SALTON SÉRIES BRUT ROSÉ

BRUT NATURAL ROSÉ SPARKLING WINE

VARIETAL COMPOSITION

Trebbiano Moscato Merlot

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:** Brilliant, with a cherry-pink color, and abundant release

of delicate bubbles

• Smell: Notes of fresh red fruits, such as strawberry and cherry,

and citrus

• Taste: Creamy, refreshing acidity, and pleasant persistence

PAIRING SUGESTIONS Mild cheeses Fish and seafood White meats

> ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

> > Gregório Salton, winemaker