

SALTON MOSCATO ZERO ALCOHOL

SWEETENED CARBONATED GRAPE DRINK



VARIETAL COMPOSITION

Moscato

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the juice:

- Destemming the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Centrifugation

Making the drink:

- Mixing the juice with the 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:** Greenish-yellow color with abundant thin bubbles
- **Smell:** Fruity aromas, with a predominance of grapes
- **Taste:** Sweet, with refreshing acidity and a pleasant persistence

PAIRING SUGESTIONS

Appetizers and salads
Light dishes
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker