



SALTON CLASSIC DEMI-SEC ROSÉ

Demi-Sec Rosé Sparkling Wine

VARIETAL COMPOSITION

Merlot
Moscato

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The first part of the process starts with the destemming of clusters and the extraction of the juice in pneumatic presses. After the prior clarification, the yeasts are inoculated and the alcoholic fermentation begins. Next, the base wine is centrifuged in order to start the second part of the process. Now, is added the "liquer de tirage", which is made of yeasts, nutrients and sugar, and the second fermentation begins. Before the addition of the "liquer d'expédition" it is stabilized and centrifuged and, finally, filtrated and bottled.

ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 35,11 g/l | TOTAL ACIDITY 102,64 meq/l | pH 3,13
*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Delicate pink colorin. Abundant detachment of fine bubbles.
- **Nose:** Markedly fruity aroma, with notes of cherry, strawberry, pear and citrus, in addition to floral nuances.
- **Mouth:** Creamy, sweet and refreshing.

PAIRING SUGGESTIONS

Canapes, fresh cheeses, salads, and light risottos.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

