



## SALTON CLASSIC DEMI-SEC ROSÉ

Demi-Sec Rosé Sparkling Wine



### VARIETAL COMPOSITION

Trebbiano  
Moscato  
Merlot

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

- Destemming of clusters;
- Extraction of juice in pneumatic presses;
- Prior clarification;
- Inoculation with selected yeasts;
- Alcoholic fermentation
- Centrifugation;
- Cutting
- Addition of tirage liqueur: yeasts, nutrients and sugar;
- Second alcoholic fermentation;
- Stabilization;
- Centrifugation;
- Addition of the dispatch liquor;
- Filtration;
- Bottling.

### 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*