



## SALTON CLASSIC DEMI-SEC

Demi-Sec White Sparkling Wine



### VARIETAL COMPOSITION

Moscato  
Trebiano

### 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 36,47 g/l | TOTAL ACIDITY 78,02 meq/l | pH 3,15  
**\*Data is for reference, may be suffer variations.**

### TASTING NOTES

- **Eyes:** Light yellow color with greenish highlights. Abundant detachment of fine bubbles.
- **Nose:** White fruit aromas such as peach and pear, citrus and floral notes.
- **Mouth:** Sweet, refreshing and creamy.

### PAIRING SUGGESTIONS

Appetizers, salads, and desserts.

*ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!*

*Gregório Salton, winemaker*