



SALTON CLASSIC DEMI-SEC

Demi-Sec White Sparkling Wine



VARIETAL COMPOSITION

Moscato
Trebiano

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Base wine:

- Destemming of clusters;
- Extraction of juice in pneumatic presses;
- Prior clarification;
- Inoculation with selected yeasts;
- Alcoholic fermentation
- Centrifugation;
- Cutting.

Foam outlet:

- 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 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