



SALTON CLASSIC MOSCATO AND MALVASIA

Demi-Sec White Wine

VARIETAL COMPOSITION

Moscato
Malvasia

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The bunches are de-stemmed and then pressed and clarified. The juice is kept at low temperatures until the corresponding yeasts are added, and the alcoholic fermentation process begins, where its temperature is controlled around 15°C - 17°C. Spontaneous clarification, racking, centrifugation, cutting, stabilization, filtration, and finally bottling.

ANALYTICAL DATA

ALCOHOL 11% vol. | SUGAR 15,52 g/l | TOTAL ACIDITY 80,70 meq/l | pH 3,37

*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Bright, greenish yellow in color.
- **Nose:** Aromas of white fruits such as banana, pear and pineapple, citrus notes of lime and orange and orange tree flowers nuances.
- **Mouth:** Fresh and fruity.

Pairing Suggestions

Appetizers, salads, and desserts.



ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker