



VINÍCOLA SALTON

SALTON LUCIA CANEI

BRUT ROSÉ SPARKLING WINE

VARIETAL COMPOSITION

Pinot Noir

ORIGIN OF GRAPES

Campanha
Serra Gaúcha



WINEMAKING PROCESS

The must is obtained by putting whole bunches into pneumatic presses, which decreases production, but improves quality. The must is then clarified spontaneously at low temperature and when it is separated from the lees, it is inoculated with selected yeasts to begin the first fermentation process. The resulting wine is clarified and then blended, forming the base wine. The liqueur de tirage, consisting of yeasts, sugar, nutrients and clarifying agents is then added. The wine is bottled to start the second fermentation process to make foam. Once it is completed, the sparkling wine stays in contact with the yeast for one year. After that it is packaged and delivered to the Market

ALCOHOL 11,5% vol. | SUGAR 2,6 g/l | TOTAL ACIDITY 87 meq/l | pH 3,23

**Data is for reference, may be suffer variations.*

TASTING NOTES

- **Sight:** Bright salmon color
- **Smell:** Aromas of white flowers, citric fruits, roses, red berries and notes of honey, bread and yeasts.
- **Taste:** Creamy flavor and good acidit

PAIRING SUGGESTIONS

As an aperitif, seafood, salads and light cheese

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker



TRADITIONAL METHOD