

SALTON MOSCATO ROSÉ

SWEET ROSÉ SPARKLING WINE

COMPOSITION VARIETAL

Moscato
Merlot

ORIGIN OF GRAPES

Serra Gaúcha



VINIFICATION PROCESS

Obtaining the base wine:

- Destemming of clusters
- Must extraction in pneumatic presses
- Prior clarification
- Alcoholic fermentation
- Centrifugation
- Cutting

Foam outlet:

- Addition of tirage liqueur: yeasts, nutrients and sugar
- Second alcoholic fermentation in autoclaves
- Stabilization
- Centrifugation
- Addition of the dispatch liquor
- Filtration
- Bottling

ANALYTICAL DATA

ALCOHOL 11% vol. | SUGAR 65 g/l | TOTAL ACIDITY 90 meq/l | pH 3,10

TASTING NOTES

- **Sight:** Bright, pink in colour and with abundant shedding of fine bubbles
- **Smell:** Aromas of citrus fruits, white pulp and small red fruits
- **Palate:** Creamy, sweet and refreshing

Pairing Suggestions

Appetizers
Blue cheeses
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

