

## SALTON PROSECCO ROSÉ

BRUT ROSÉ SPARKLING WINE

### COMPOSITION VARIETAL

Prosecco  
Pinot Noir

### 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 11.5% vol. | SUGAR 14 g/l | TOTAL ACIDITY 90 meq/l | pH 3,15

### TASTING NOTES

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

### Pairing Suggestions

Canapés  
Light risottos  
White meat

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*

