

SÉRIES DEMI-SEC

Demi-Sec White Sparkling Wine



VARIETAL COMPOSITION

Ugni Blanc
Prosecco

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The base wine is obtained by pressing the bunches in pneumatic machines, and it is clarified at low temperatures. Once the clean juice is received, the first fermentation begins with the addition of selected yeasts at a controlled temperature of 16°C. The wine is centrifuged and sent to autoclaves. The tirage liquor, yeasts, nutrients, and sugar are added to start the second fermentation in hermetic tanks to make the foam. It is stabilized, centrifuged, expedition liquor is added, filtered, and bottled at the end of the process.

ANALYTICAL DATA

ALCOHOL 11% vol. | SUGAR 34,96 g/l | TOTAL ACIDITY 84,49 meq/l | pH 3,14

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

TASTING NOTES

- **Eyes:** With lively faint yellow and little light green reflexes in its coloration, it has intense detachment of fine bubbles.
- **Nose:** Its aromas express white fleshed fruit notes, as peach, besides white flowers and honey.
- **Mouth:** In the mouth, it has a delicate entry, involving creaminess, and a correct balance between the sensations of acidity and sweetness.

Pairing Suggestions

Snacks, fruit salad, dessert with cream, or simply as an appetizer.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker