

SÉRIES MOSCATO ROSÉ

Sweet Rosé Sparkling Wine



VARIETAL COMPOSITION

Moscato
Merlot

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The base wine is obtained by pressing the bunches in pneumatic machines, and it is clarified. Once the juice must is received, the first fermentation begins with the addition of selected yeasts at a controlled temperature. The wine is centrifuged, and the cut is made. To make foam, add the tirage liquor, yeasts, nutrients, and sugar to start the second fermentation. At the end of the process, it is stabilized, centrifuged, expedition liquor is added, filtered, and bottled.

ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 66,45g/l | TOTAL ACIDITY 81,04 meq/l | pH 3,13

*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Subtle pink color, abundant detachment of fine bubbles.
- **Nose:** Marked fruity aroma with notes of litchi, apricot and pear, as well as floral nuances.
- **Mouth:** Creamy, sweet and fresh.

Pairing Suggestions

Appetizers, pizzas, and desserts.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker