



SALTON LUNAE BRANCO

Demi-Sec White Frizzante Wine

VARIETAL COMPOSITION

Moscato

ORIGIN OF GRAPES

Campanha Gaúcha



WINEMAKING PROCESS

After the selection of the grapes, the flower most is extracted in pneumatic presses at low pressure. After the clarification, the most is fermented at low temperature (17°C) with selected yeasts.

ANALYTICAL DATA

ALCOHOL 10,5% vol. | SUGAR 22,52 g/l | TOTAL ACIDITY 84,90meq/l | pH 3,12

*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Bright, light green color. Light amount of tiny bubbles with formation of white foam.
- **Nose:** Aromas of fruits such as peach, green apple, lemon, grapefruit and also aromas of White flowers.
- **Mouth:** Fresh and creamy taste with good acidity.

Pairing Suggestions

Seafood, poultry and canapés. Also goes well with white chocolate.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker