

FRIZZ ROSÉ

Demi-Sec Rosé Frizzante Wine



VARIETAL COMPOSITION

Prosecco
Merlot

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

Once the juice is obtained, it is clarified at low temperatures for, in the sequence, the first fermentation to be initiated with the addition of selected yeasts, in order to obtain the base wine. Next, the cut between the wines is done and the second fermentation is started in autoclaves, obtaining the frizzante. Once this step is completed, it receives the expedition liqueur, to be stabilized soon, filtered and bottled.

ANALYTICAL DATA

ALCOHOL 11% vol. | SUGAR 20 g/l | TOTAL ACIDITY 81 meq/l | pH 3,17
*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Delicate bright pink color.
- **Nose:** Floral aromas of citrus fruits, apple and fresh strawberries.
- **Mouth:** Creamy, refreshing, balanced sweetness.

Pairing Suggestions

Appetizers, salads, and seafood.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker