



## SALTON CLASSIC MOSCATEL

White Moscatel Sparkling Wine

### VARIETAL COMPOSITION

100% Moscato

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

- Destemming of clusters;
- Extraction of juice in pneumatic presses;
- Prior clarification;
- Inoculation with selected yeasts;
- Alcoholic fermentation;
- Interruption of cooling fermentation
- Stabilization;
- Centrifugation;
- Filtration;
- Bottling.

### ANALYTICAL DATA

ALCOHOL 7,5% vol. | SUGAR 76,16 g/l | TOTAL ACIDITY 83,89 meq/l | pH 3,15  
\*Data is for reference, may be suffer variations.

### TASTING NOTES

- **Eyes:** Light yellow color with greenish highlight. Abundant detachment of fine bubbles.
- **Nose:** Citrus aromas of lemon and lime, as well as orange floral notes.
- **Mouth:** Sweet, creamy, and with refreshing acidity.

### Pairing Suggestions

Appetizers, pizzas, and desserts.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*

