

## SÉRIES BY SALTON MOSCATO ROSÉ

NATURAL ROSÉ SWEET SPARKLING WINE



### VARIETAL COMPOSITION

Moscato  
Merlot

### GRAPES ORIGIN

Serra Gaúcha, Brazil

### VINIFICATION PROCESS

#### Base wine:

- Destemming of clusters;
- Extraction of must in pneumatic presses;
- Prior clarification;
- Inoculation with selected yeasts;
- Alcoholic fermentation
- Centrifugation;
- Cutting

#### Foam outlet:

- Addition of tirage liqueur: yeasts, nutrients and sugar;
- Second alcoholic fermentation;
- Stabilization;
- Centrifugation;
- Addition of the dispatch liquor;
- Filtration;
- Bottling

Alcohol 11% vol. | Sugar 64 g/l | Total acidity 78 meq/l | pH 3,23

### TASTING NOTES

- **SIGHT:** Subtle pink color  
Abundant detachment of fine bubbles
- **SMELL:** Marked fruity aroma with notes of litchi, apricot and pear, as well as floral nuances.
- **TASTE:** Creamy, sweet and fresh.

### PAIRING SUGGESTIONS

Appetizers  
Pizzas  
Desserts

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*