



VINÍCOLA SALTON

CLASSIC ROSÉ

DEMI-SEC ROSÉ SPARKLING WINE



COMPOSITION VARIETAL

Trebbiano
Moscato
Merlot

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

- Destemming of clusters;
- Extraction of must in pneumatic presses;
- Prior clarification;
- Inoculation with selected yeasts;
- Alcoholic fermentation
- Centrifugation;
- Cutting
- Addition of tirage liqueur: yeasts, nutrients and sugar;
- Second alcoholic fermentation;
- Stabilization;
- Centrifugation;
- Addition of the dispatch liquor;
- Filtration;
- Bottling.

ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 35 g/l | TOTAL ACIDITY 98 meq/l | pH 3,15

*Data is for reference, may suffer variations.

TASTING NOTES

- **Eyes:** Delicate pink coloring
Abundant detachment of fine bubbles
- **Nose:** Markedly fruity aroma, with notes of cherry, strawberry, pear and citrus, in addition to floral nuances
- **Mouth** Creamy, sweet and refreshing

PAIRING SUGGESTIONS

Canapes
Fresh Cheeses
Salads
Light Risottos

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker