

DESDE  1910

SALTON

SALTON POÉTICA ROSÉ

DEMI-SEC ROSE SPARKLING WINE



VARIETAL COMPOSITION

Trebbiano
Moscato
Merlot

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

To obtain the base wine the bunches are destemmed, the wort is extracted in pneumatic presses and it suffers a prior clarification. Then, alcoholic fermentations occur, followed by the centrifugation and blending. The second part begins with the addition of the "liquer de tirage", which is consisted by yeasts, nutrients and sugar. With the addition done, the second alcoholic fermentation happens, this time in autoclaves. After that, begins the stabilization and centrifugation. Finally, the "liquer d'expédition" and it is filtrated and bottled.

ALCOHOL 12% by vol. | SUGAR 40 g/l | PH 3,15 | TOTAL ACIDITY 95 meq/l

TASTING NOTES

- **Sight:** Cherry-pink color, with abundant release of delicate bubbles
- **Smell:** Predominantly fruity aromas, with notes of white and red fruits
- **Taste:** Sweet, creamy and refreshing

PAIRING SUGESTIONS

Appetizers
Salads
Desserts

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker