



SALTON ZERO ALCOHOL

SWEETENED CARBONATED GRAPE DRINK

COMPOSITION VARIETAL

Moscato

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

To obtain the juice, the bunches are destemmed, the wort is extracted in pneumatic presses, and it suffers a prior clarification, followed by centrifugation. Then, to prepare the beverage, the juice is mixed with the other ingredients, stabilized and filtered. Finally, it is carbonated and bottled.

ALCOHOL 0,0% VOL. | SUGAR 100 G/L | PH 3,10 | TOTAL ACIDITY 90 MEQ/L

TASTING NOTES

• SIGHT: Greenish-yellow color with abundant thin bubbles

• SMELL: Fruity aromas, with a predominance of grapes

• TASTE: Sweet, with refreshing acidity and a pleasant

persistence

PAIRING SUGGESTIONS Appetizers and salads Light dishes Desserts

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker