



CLASSIC MOSCATO E MALVASIA

DEMI-SEC WHITE WINE

VARIETAL COMPOSITION

Moscato Malvasia

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- · Destemming the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- · Alcoholic fermentation
- Centrifugation
- Stabilization
- Sweetening
- Filtration
- Bottling

ALCOHOL 11% by vol. | SUGAR 15 g/l | PH 3,25 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

• Sight: Bright, greenish-yellow color

• Smell: Aromas of white fruit such as banana, pear and

pineapple, citrus notes of lemon-lime and hints of

orange blossom

• Taste: Light, sweet, refreshing and fruity aftertaste

PAIRING SUGESTIONS Appetizers Pizzas White meat

> ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

> > Gregório Salton, winemaker