



CLÁSSICOS
SALTON

CLASSIC ROSÉ DEMI-SEC

DEMI-SEC ROSÉ SPARKLING WINE



VARIETAL COMPOSITION

Trebbiano
Moscato
Merlot

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the base wine:

- Destemming the bunches
- Extraction of the must in pneumatic presses
- Prior clarification
- Alcoholic fermentation
- Centrifugation
- Blend

Second fermentation:

- Addition of tirage liquor: yeast, nutrients and sugar
- Second alcoholic fermentation in autoclaves
- Stabilization
- Centrifugation
- Addition of expedition liquor
- Filtration
- Bottling

ALCOHOL 12% by vol. | SUGAR 40 g/l | PH 3,15 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Bright, with a subtle cherry-pink color and abundant release of delicate bubbles
- **Smell:** Notes of fresh fruit, such as gooseberry, lime and apple
- **Taste:** Sweet, balanced acidity and pleasant persistence

PAIRING SUGESTIONS

Appetizers
Salads
Desserts

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker