



CLASSIC ROSÉ

DEMI-SEC ROSÉ WINE

VARIETAL COMPOSITION

Merlot Moscato

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 20 g/l | PH 3,25 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

• Sight: Bright, lively cherry color

• Smell: Aromas of fresh red fruit, such as strawberry, cherry,

blackberry, raspberry and redcurrant

• Taste: Light, sweet, refreshing and with a fruity aftertaste

PAIRING SUGESTIONS Appetizers Pizzas White meat

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker