



SALTON OURO MOSCATEL

WHITE MOSCATO SPARKLING WINE

VARIETAL COMPOSITION

Moscato

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

- Destemming of the bunches
- Extraction of the must in pneumatic presses
- · Preliminary clarification
- Blending
- · Alcoholic fermentation in autoclaves
- · Cooling to interrupt alcoholic fermentation
- Stabilization
- · Centrifugation
- · Addition of the dosage liqueur
- Filtration
- Bottling

ALCOHOL 7,5% by vol. | SUGAR 55 g/l | PH 3,15 | TOTAL ACIDITY 100 meg/l

TASTING NOTES

• Sight: Greenish-yellow color with abundant thin bubbles

• Smell: Aromas of citrus fruits and white-pulp fruits such as

pears and apples, as well as floral notes

• Taste: Sweet, with refreshing acidity and pleasant creaminess

PAIRING SUGESTIONS Salads

Sweet and sour dishes

Desserts

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker