

DESDE  1910

# SALTON

## SALTON POÉTICA FLEUR DE BULLES

NATURAL WHITE BRUT SPARKLING WINE



### VARIETAL COMPOSITION

Trebbiano  
Moscato

### GRAPES ORIGIN

Serra Gaúcha



### WINEMAKING PROCESS

#### Base Wine Production:

- Grape destemming
- Must extraction using pneumatic presses
- Preliminary clarification
- Alcoholic fermentation
- Centrifugation
- Blending

#### Sparkling Wine Process (Foam Formation):

- Addition of tirage liqueur: yeasts, nutrients, and sugar
- Secondary alcoholic fermentation in autoclaves
- Stabilization
- Centrifugation
- Addition of dosage liqueur
- Filtration
- Bottling

ALCOHOL 11,5% by vol. | SUGAR 14 g/l | PH 3,15 | TOTAL ACIDITY 95 meq/l

### TASTING NOTES

- **Sight:** Greenish-yellow color, with abundant release of delicate bubbles
- **Smell:** Predominantly fruity aromas, with notes of apple, pear and citrus
- **Taste:** Light, creamy and refreshing

### PAIRING SUGGESTIONS

Appetizers  
Pasta and light risottos  
White meats

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

Gregório Salton, winemaker