

SALTON SÉRIES BRUT ROSÉ

BRUT NATURAL ROSÉ SPARKLING WINE



VARIETAL COMPOSITION

Trebbiano
Moscato
Merlot

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the Base Wine:

- De-stemming of the grape clusters
- Extraction of the must in pneumatic presses
- Pre-clarification
- Alcoholic fermentation
- Centrifugation
- Blending

Sparkling Wine Process:

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

ALCOHOL 12% by vol. | SUGAR 14 g/l | PH 3,15 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Brilliant, with a cherry-pink color, and abundant release of delicate bubbles
- **Smell:** Notes of fresh red fruits, such as strawberry and cherry, and citrus
- **Taste:** Creamy, refreshing acidity, and pleasant persistence

PAIRING SUGESTIONS

Mild cheeses
Fish and seafood
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker