



SALTON SÉRIES MOSCATO ROSÉ

SWEET NATURAL ROSÉ SPARKLING WINE

VARIETAL COMPOSITION

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 11,5% by vol. | SUGAR 70 g/l | PH 3,10 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

• Sight: Bright, pink color, with abundant release of delicate

bubbles

• Smell: Fruity aromas, with notes of lychee, pear, and lemon,

along with floral nuances

• Taste: Creamy, sweet and fresh

PAIRING SUGESTIONS Appetizers Blue cheeses Desserts

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker