



SALTON LUNAE ROSÉ

Demi-Sec Rosé Frizzante Wine



VARIETAL COMPOSITION

Moscato
Cabernet Sauvignon

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

After destemming, the grapes are taken directly to the pneumatic presses to be lightly pressed to extract the free-run must. After clarification, the grape must is fermented at low temperature (17°C) with selected yeasts. Finally, the blend of the different wines that are part of the final product is prepared.

The wine is refermented in airtight tanks, also called autoclaves (Charmat method), using specific yeasts at controlled temperature (12°C). The fermentation period lasts approximately 15 days. After that, the wine is centrifuged, filtered and bottled.

ANALYTICAL DATA

ALCOHOL 10,5% vol. | SUGAR 23,15 g/l | TOTAL ACIDITY 93 meq/l | pH 3,20

***Data is for reference, may be suffer variations.**

TASTING NOTES

- **Eyes:** Bright light pink colored. Small release of fine bubbles with formation of white foam.
- **Nose:** Aroma of white flowers, roses, fruit such as cherry, strawberry, raspberry and citrus fruit.
- **Mouth:** Fresh and ripe flavor with medium lingering.

Pairing Suggestions

Salads
Appetizers
Pizzas

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker