

## **SALTON INTENSO MOSCATEL**

White Moscatel Sparkling Wine



100% Moscato

ORIGIN OF GRAPES

Serra Gaúcha



## WINEMAKING PROCESS

- · Destemming of clusters;
- Must extraction in pneumatic presses;
- · Previous clarification;
- · Pre-fermentative maceration;
- · Alcoholic fermentation;
- · Refrigeration to stop alcoholic fermentation;
- · Stabilization;
- Filtration;
- · Bottling.

ANALYTICAL DATA

ALCOHOL 7,5% vol. | SUGAR 75 g/l | TOTAL ACIDITY 90 meq/l | pH 3,10  $\,$ 

## TASTING NOTES

• Eyes:

Bright, greenish-yellow in colour, with abundant

shedding of fine bubbles.

· Nose:

Aromas of fresh fruits as banana, lemon and pear,

with white flowers notes.

• Palate:

Creamy, sweet, with refreshing and balanced acidity.

## PAIRING SUGGESTIONS

Appetizers Blue cheese Desserts

ENJOY YOUR PREFERENCES! EXPLORE NEW MATCHES!

Gregório Salton, winemaker



SALTON