



LUNAE FRISANTE ROSÉ

ROSÉ DEMI-SEC FRIZZANTE WINE

VARIETAL COMPOSITION

Lorena
Moscato Embrapa
Merlot

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The process starts with the destemming of clusters. Then, must is extracted in pneumatic presses and the prior clarification occurs. After that, the blend is defined and the wine is stabilized, sweetened, filtrated, carbonated and, finally, bottled.

ANALYTICAL DATA

ALCOHOL 11% VOL. | SUGARS 25 G/L | PH 3.20 | TOTAL ACIDITY 90 MEQ/L

TASTING NOTES

- **Eyes:** Bright, rosy color
- **Nose:** Aromas of fresh white fruit and citrus, as well as notes of red fruit
- **Mouth:** Light, sweet, with a refreshing and balanced acidity

PAIRING SUGGESTIONS

Appetizers
Salads
Pizzas

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, Winemaker