

SINCE  1910

FAMÍLIA SALTON



SALTON MOSCATEL

Moscotel Sparkling Wine

VARIETAL COMPOSITION

Moscato

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The must is fermented in airtight stainless still tanks (Charmat Method) at a low temperature with yeasts specially selected so that the product can preserve the primary aromas of the grape variety.

ANALYTICAL DATA

ALCOHOL 7,5% vol. | SUGAR 72,85 g/l | TOTAL ACIDITY 89,34 meq/l | pH 3,16

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

TASTING NOTES

- **Eyes:** Clear bright greenish color, with lots of fine bubbles and white fine foam.
- **Nose:** Aromas of white flowers, citrus, apple, peach, geranium and aromas of citrus fruit, melon, banana, pineapple, quince, apricot, pear and honey.
- **Mouth:** Slightly balanced acidic flavor, sweet, creamy with fruit taste in the mouth.

Pairing Suggestions

Desserts such as cakes, fruit salad, mousse, flan, cream, pizza, biscuit, ice cream and gorgonzola cheese. It can also be served as an aperitif.

*ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!*

Gregório Salton, winemaker