

SÉRIES BRUT ROSÉ

Brut Rosé Sparkling Wine



VARIETAL COMPOSITION

Ugni Blanc
Prosecco
Merlot

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

The base wine is obtained by pressing the bunches in pneumatic machines, and it is clarified at low temperatures. Once the clean juice is received, the first fermentation begins with the addition of selected yeasts at a controlled temperature of 16°C. The wine is centrifuged and sent to autoclaves. The tirage liquor, yeasts, nutrients, and sugar are added to start the second fermentation in hermetic tanks to make the foam. It is stabilized, centrifuged, expedition liquor is added, filtered, and bottled at the end of the process.

ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 14 g/l | TOTAL ACIDITY 84,49 meq/l | pH 3,22

*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** It is shiny and with pinkness cherry coloration and intense detachment of fine bubbles.
- **Nose:** In its aromas it is noticeable mainly red fresh fruits as strawberry and cherry, besides citrus fruits.
- **Mouth:** Its taste is creamy, with fresh acidity and prolonged persistence.

Pairing Suggestions

Snacks, soft cheese platter, dishes with fish, as salmon, or simply as an appetizer.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker