

130  
Brut  
NV | 750ml

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Product link:

<https://www.casavalduga.com.br/en/produtos/130/brut-130>

*In 2005, with the goal of creating Brazil's iconic sparkling wine, Casa Valduga commemorated 130 years since the arrival of the Italian family in Brazil with the production of this unrivaled Brut 130.*

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|--|---|
|  Sparkling Wine Brut                              |  Chardonnay and Pinot Noir |
|  36 months causing yeast autolysis                |  Vale dos Vinhedos         |
|  Chardonnay 12 months in oak (8% of total volume) |  6° to 8°C                 |



Guard until 8 years after  
dégorgement. Provided it is  
maintained in the right conditions  
for full development



Cold dishes, fish, white meats,  
young cheeses, pastas with light  
sauces

Produced from special vintages of the grapes Chardonnay and Pinot Noir,  
through the champenoise method, remains in yeast autolysis for 36 months.  
Charming, it has golden color and fascinating perlage. Elegant and intense  
bouquet of dried fruit, almonds and light toasted. Persistent and creamy, broad  
and full flavor.



92 Points  
Guia Descorchados |  
Chile | 2022  
NV



Gold  
Vinus | Argentina |  
2021  
NV



Gold  
Concurso do  
Espumante Brasileiro |  
Brasil | 2021  
NV

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## TECHNICAL SHEET

Varietal Clone: Entav 96 | Mira 130  
Rootstock: SO4 | 3309  
Production system: Simple Espalier  
Density/ha: 4.000  
Type of pruning: Spur Cord  
Gems Load/ha: 60.000  
Harvest: Manual and selective

## WINEMAKING

### *Traditional Method*

#### *Production of base wine*

- Final selection of bunches;
- Direct pressing of the grapes, discontinuous and delicate;
- Cold static cleaning of must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature 15 ° C to 16°C;
- Maturation in oak Chardonnay for 12 months (8% of the total volume);
- Blend of Chardonnay and Pinot Noir from different vintages;
- Tartaric stabilization;

#### *Second fermentation*

- Use of selected yeasts *Saccharomyces cerevisiae* esp. *bayanus*;
- Tirage liqueur;
- Filling;
- Second fermentation inside the bottle at a temperature of 12°C;
- Filtration;
- Matured for 36 months causing yeast autolysis at a temperature of 16°C;
- Riddling in pupitres;
- Degorgement, addition of expedition liqueur, corking and labeling.

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## ANALYTICAL REPORT

Alcohol: according to the label

Total Acidity: 6,8 g/L of acid tartaric

Volatile Acidity: 0,14 g/L of acid acetic

Density: 0,994

Dry extract: 27,2 g/L

So2 Total/Free: 0,094/0,016 g/L

Total sugars: 8,69 g/L

pH: 3,13

Pressure: 5,5 kg/cm<sup>2</sup>

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