

ESPUMANTE 12 MESES  
ARTE TRADICIONAL  
**Brut**  
2021 | 750ml



*The ART of this sparkling wine is found in its harmonious composition of 60% Chardonnay and 40% Pinot Noir. It presents a fine and persistent perlage and an incomparable aroma of tropical fruit and toasted bread.*



Sparkling Wine Brut



60% Chardonnay and 40% Pinot Noir



12 months causing yeast autolysis



Vale dos Vinhedos



4° to 6°C



Fish, seafood, light sauces and creamy cheeses

Elaborated by the traditional method and matured in underground cellars, it has fine and lasting perlage.

**Appearance:** It has a delicate straw-yellow color, with a fine and persistent perlage.

**Bouquet:** It reveals an incomparable aroma of tropical fruits, surrounded by the characteristic notes of toasted bread.

**Palate:** Light and refreshing, with a lively acidity and creamy foam.



90 Points  
Guia Descorchados |  
Chile | 2022  
Safrá 2020



91 Points  
Guia Descorchados |  
Chile | 2021  
Safrá 2019



Gold  
Grande Prova de  
Vinhos do Brasil |  
Brasil | 2019

Product link:

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



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## TECHNICAL SHEET

Varietal Clone: R8 e Entav 96| Inra 113  
Rootstock: Paulsen 1103 | SO4  
Production system: Simple Espalier  
Density/ha: 4.000  
Type of pruning: Guyot  
Gems Load/ha: 80.000  
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
- Filtration;

##### *Second fermentation*

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

### ANALYTICAL REPORT

Alcohol: 12%  
Total Acidity: 78 meq/l of acid tartaric  
Volatile Acidity: 2,83 meq/l of acid acetic  
Density: 0,995  
Dry extract: 28,2 g/l  
So2 Total/Free: 84,6 / 16,8 mg/l  
Total sugars: 10,75 g/l  
pH: 3,26  
Pressure: 5,5 kg/cm2

