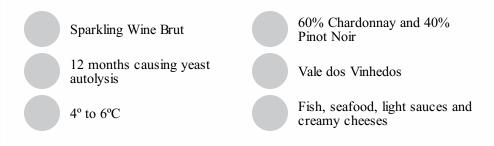


ESPUMANTE 12 MESES ARTE TRADICIONAL Brut 2021 | 750ml



Product link: https://www.casavalduga.com.br/en/p rodutos/arte-tradicional/arte-brut

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.



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.





91 Points Guia Descorchados | OURO Chile | 2021 Safra 2019



Gold Grande Prova de Vinhos do Brasil | Brasil | 2019



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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 prunning: 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

- $\hbox{-} \ {\sf Use} \ {\sf of} \ {\sf selected} \ {\sf yeasts} \ {\it Saccharomyces} \ {\it cerevisiae};$
- 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