

130

Brut Magnum

NV | 1,5L



Product link:

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

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. 1.5 L version of the Brut Magnum 130 is ideal for large celebrations.

Sparkling Wine Brut

Chardonnay and Pinot Noir

36 months of autolysis in storage

Vale dos Vinhedos

Chardonnay 12 months in oak
(8% of the total volume)

6° to 8°C

 <p>Guard until 8 years after dégorgement. Provided it is maintained in the right conditions for full development</p>	 <p>Cold dishes, fish, white meats, young cheeses, pasta with light sauces</p>
<p>Produced from special vintages of the grapes Chardonnay and Pinot Noir, through the traditional 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 toasted light. Persistent and creamy, broad and full flavor.</p>	

130
Brut Magnum
NV | 1,5L



Product link:

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

TECHNICAL SHEET

Varietal Clone: Entav 96 | Inra 113
Rootstock: Paulsen 1103 | 3309
Production system: Simple Espalier
Density/ha: 4.000
Type of pruning: Guyot
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;
- 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;
- Matured for 36 months causing yeast autolysis at a temperature of 16°C;
- Riddling in pupitres;
- Degorgement, addition of expedition liqueur, corking and labeling.

ANALYTICAL REPORT

Alcohol: according to the label

Total Acidity: 4,95 g/l of acid tartaric

Acidez Volátil: 0,49 g/l of acid acetic

Density: 0,996

Dry extract: 35,3 g/l

So2 Total/Free: 0,079/0,031 g/l

Total sugar: 10 g/l

pH: 3,30

Pressure: 5,6 kg/cm2
