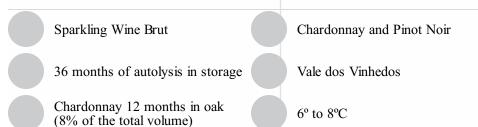


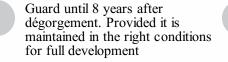
130 Brut Magnum NV | 1,5L

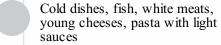


Product link: https://www.casavalduga.com.br/en/produto s/130/brut-130-magnum

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.







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.



 $\begin{array}{c} 130 \\ Brut \ Magnum \\ {}_{NV \,|\, 1,5L} \end{array}$



Product link: https://www.casavalduga.com.br/en/produto s/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 prunning: 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