



*Famiglia Valduga's wine industry vocation came to life in the middle of Vale dos Vinhedos, which was called **Via Leopoldina** over a century ago. We were moved by the desire to prosper and to take from the soil just enough to live with dignity. Respecting the terroir and understanding that each strand of grape develops differently are the **roots** that sustain the development of our great history. A relentless search for the true **identity** of each plot of land, studying them in detail, motivates us to seek the best results. Our understanding that a wine's soul is linked to climate, soil, topography, and ongoing wind changes made us create the **Terroir** line of products. We appreciate the potential of each varietal cultivated in the most relevant wine-producing regions of the state of Rio Grande do Sul.*



Dry White Wine



Sauvignon Blanc



Campanha



8° to 10°C



Seafood, white meat, fish, light sauce risotto, soft cheese and Japanese cuisine

Appearance: Yellow straw coloring with greenish, shiny reflections.

Bouquet: Smell captivating, with fruity notes enveloped by delicate shades of rue and fine herbs. Noteworthy are notes of fruits such as guava and passion fruit, characteristics of the varietal.

Palate: A refreshing characteristic of Sauvignon Blanc, which stands out for its excellent acidity. With balanced body and perfectly balanced, striking and fruity.



90 Points
Guia Adegas | Brasil |
2023
Safra 2022



Bronze
Decanter World
Wine Awards |
Londres | 2023
Safra 2022



91 Points | The best
of Campanha
Gaúcha | Revelation
Guia Descorchados |
Chile | 2021
Safra 2020

Product link:

<https://www.casavalduga.com.br/en/produtos/terroir/terroir-sauvignon-blanc>



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TECHNICAL SHEET

Clone Varietal: Entav 242
Rootstock: SO4
Production System: Simple Espalier
Density/ha: 4.000 plantas
Type of pruning: Spur Cordon
Gems Load/ha: 40.000
Harvest: Manual and selective.

WINEMAKING

- Final selection of bunches;
- Stalk of fresh grapes;
- Cold maceration for 08 hours;
- Discontinuous and delicate pressing - press with inert atmosphere;
- Clarification of the must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature 15°C to 16°C;
- Tartaric stabilization;
- Filtration;
- Bottling;

ANALYTICAL REPORT

Alcohol: 12.5%
Total Acidity: 82 meq/L of acid tartaric
Volatile Acidity: 2.3 meq/L of acid acetic
Density: 0.992
Dry extract: 23.1 g/L
So2 Total/Free: 126 / 34 mg/L
Total sugars: 2.4 g/L
pH: 3.19