



Famigla 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 Terroirline 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



Chardonnay



Vale dos Vinhedos



8° to 10°C



Soft cheese, fish, light sauces
and seafood

Appearance: Straw yellow coloration, clear and bright.

Bouquet: They stand out for the delicacy and aromatic delicacy, evidencing the notes of the fruits like: Its evolution in the health reveals nuances of tropical fruits, like pineapple.

Palate: Full, with good mouth attack and very strong, it presents balance and greasiness, classic quality of the good Chardonnays. Persistent end of mouth, with retrogosto which refers essentially to the notes of pineapple.



Gold
Vinus | Argentina |
2023
Safrá 2022



Bronze
Decanter World
Wine Awards |
Londres | 2023
Safrá 2022



Double Gold
Vinus | Argentina |
2022
Safrá 2021

Product link:

[https://www.casavalduga.com.br/en/rodutos/terroir/casa-valduga-terroir-chardonnay](https://www.casavalduga.com.br/en/produtos/terroir/casa-valduga-terroir-chardonnay)



Product link:

<https://www.casavalduga.com.br/en/produtos/terroir/casa-valduga-terroir-chardonnay>

TECHNICAL SHEET

Clone Varietal: Entav 95
Rootstock: Paulsen 1103
Production System: Simple Espalier
Density/ha: 4.000 plantas
Type of pruning: Spur Cordon
Gems Load/ha: 60.000
Harvest: Manual and selective.

WINEMAKING

- Final selection of the bunches;
- Destemming of fresh grapes;
- Pre-fermentative cold maceration for 8 hours;
- Discontinuous and delicate press - press with inert atmosphere;
- Clarification of the must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature from 14° to 16°C;
- Tartaric stabilization;
- Filtration;
- Bottling;

ANALYTICAL REPORT

Alcohol: 13.5%
Total Acidity: 76.9 meq/L of acid tartaric
Volatile Acidity: 3.1 meq/L of acid acetic
Density: 0.992
Dry extract: 23.7 g/L
So2 Total/Free: 122.7 / 27.2 mg/L
Total sugars: 2.5 g/L
pH: 3.14