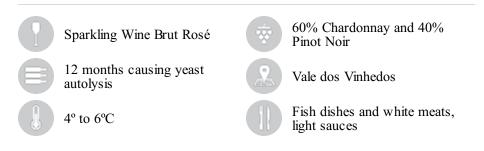




Product link: https://www.casavalduga.com.br/en/p rodutos/arte-tradicional/arte-rose

# ESPUMANTE 12 MESES ARTE TRADICIONAL Brut Rosé 2022 | 750 ml

The ART in this sparkling is the harmonic composition of 60% of Chardonnay and 40% Pinot Noir. With coloring in shades of pink salmon, features fine and persistent perlage. Elegant and refreshing, it has delicate bouquet with floral and fruity notes, recalling peach and blackberry.



Elaborated by the traditional method and matured in underground cellars, it has fine and lasting perlage.

Appereance: Delicate salmon in color, with a fine and persistent perlage.

*Bouquet:* It has a unique aroma of fresh strawberries with citrus notes and touches of baking.

*Palate:* Light, delicate and refreshing. With marked acidity and good creaminess.



Gran Gold Concurso do Espumante Brasileiro | 2021 Safra 2020



92 Points Guia Descorchados | Chile | 2021 Safra 2019

Gold Grand Vinhos

Gold Grande Prova de Vinhos | 2019





### Product link:

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# ESPUMANTE 12 MESES ARTE TRADICIONAL Brut Rosé 2022 | 750 ml

## **TECHNICAL SHEET**

Varietal Clone: Entav 96 | Mira 130 Rootstock: SO4 | 3309 Production system: Simple Espalier Density/ha: 4.000 Type of prunning: Spur Cord 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;
- Cold static cleaning of must;
- Use of selected yeasts Saccharomyces cerevisiae;
- Alcoholic fermentation with temperature 15° C to 16° C
- Filtration;

### Second fermentation

- Use of selected yeasts Saccharomyces 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;

### ANALYTICAL REPORT

Alcohol: 11.5% Total Acidity: 86.6 meq/L of tartaric acid Volatile Acidity: 2.83 meq/L of acetic acid Total sugars in glucose: 12.80 g/L pH: 3.22 Dry extract: 30 g/L Density: 0.095 So2 total | free: 95.3 | 14.1 mg/L