



The ART of this sparkling wine is found in its harmonious composition of 60% Chardonnay and 40% Pinot Noir. It presents a fine and persistent perlage, incomparable aroma of fresh and tropical fruit with a delicate touch of toasted bread, combined with a light, soft taste.



Sparkling Wine Demi-Sec



60% Chardonnay and 40% Pinot Noir



12 months causing yeast autolysis



Vale dos Vinhedos



4° to 6°C



Fish, seafood, light sauces and creamy cheeses

Produced by the traditional method and aged in underground cellars, this wine has a fine and lasting perlage.

Appearance: It has a straw yellow color, with a bright perlage.

Bouquet: The aroma brings notes of ripe fruits such as pineapple and peach.

Palate: With a light sweetness characteristic of demi-sec sparkling wines, it presents the perfect balance between delicacy and refreshment.



Gold
Concurso do
Espumante
Brasileiro | 2021
Safrá 2020



89 Points
Guia Adegas | Brasil |
2021
Safrá 2019



89 Points
Guia Descorchados |
Chile | 2021
Safrá 2018

Product link:

<https://www.casavalduga.com.br/en/produtos/arte-tradicional/arte-elegance>



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TECHNICAL SHEET

Varietal Clone: Entav 96 | Mira 130
Rootstock: Paulsen 1103 | SO4
Production system: Simple Espalier
Density/ha: 4.000
Type of pruning: Guyot
Gems Load/ha: 80.000
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;
- Degorgement, addition of expedition liqueur, corking and labeling.

ANALYTICAL REPORT

Alcohol: 12%
Total Acidity: 6.1 g/l of acid tartaric
Volatile Acidity: 0.15 g/l of acid acetic
Density: 0.995
Dry extract: 50.03 g/l
SO2 Total/Free: 0.110 / 0.019 g/l
Total sugars: 33.5 g/l
pH: 3.15 - Pressure: 5.5 kg/cm2