











Product link:

<https://www.casavalduga.com.br/en/produtos/maria-valduga/maria-valduga>

With excellent creaminess and a fine, persistent perlage, this sparkling wine is the result not only of the best Chardonnay and Pinot Noir grapes of the Vale dos Vinhedos, but also the evolution in the silent darkness of the underground cellars where it rests for five years.

	Sparkling Wine Brut		80% Chardonnay and 20% Pinot Noir
	60 months of yeast autolysis		Vale dos Vinhedos
	Chardonnay 12 months in oak (10% of the total volume)		4° to 6°C
	Guard until 10 years after dégorgement. Provided it is maintained in the right conditions for full development.		Lobster and grilled scallops, salmon rolling.

Appearance: Clear and bright, yellow color straw. It has fine and persistent perlage, culminating in a noble and imposing crown.

Bouquet: Elegant and intense bouquet with notes of fruit in syrup, referring mainly to the pear and apple. The aromas of buttery brioche and gently toasted bread express the complexity acquired during the slow maturation of this sparkling wine.

Palate: Reflects a unique way of the excellence of Vale dos Vinhedos Terroir in the elaboration of sparkling. The most rigorous selection of the best Chardonnays and Pinot Noirs, combined with a careful and slow development process, gives a sparkling unique character with incomparable creaminess. Complex, remains vigorous freshness, which supports its great intensity, topped by a magnificent aftertaste, where they show the evolutionary notes



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TECHNICAL SHEET

Varietal Clone: Entav 95 | Entav 777
Rootstock: 101-14 | 3309
Production System: Simple Espalier
Density/ha: 4.000 plants
Type of pruning: Guyot
Gems Load/ha: 40.000
Harvest: Manual and selective.

WINEMAKING

Traditional Method

- Final selection of bunches;
- Direct pressing of the grapes, discontinuous and delicate;
- Cold static cleaning of must;
- Use of selected yeasts;
- Alcoholic fermentation with temperature 15 ° C;
- Filtration;
- Matured for 60 months causing yeast autolysis,
- Riddling in pupitres;
- Degorgement, corking and labeling.

ANALYTICAL REPORT

Alcohol: 12,5%
Total Acidity: 6,45 g/l of tartaric acid
Volatile Acidity: 0,17 g/l de acetic acid
Density: 0,995
Dry Extract: 30,0 g/l
SO2 Total/Free: 0,102 / 0,013 g/l
Total sugars: 9,70 g/l
pH: 3,13
Pressure: 5,50 kg/cm²