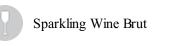
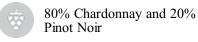


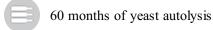
SPARKLING WINE BRUT MARIA VALDUGA Brut Vintage 750ml

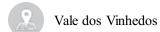


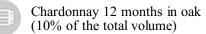
Product link: https://www.casavalduga.com.br/en/produtos/maria-valduga/maria-valduga With excellent creaminess and a fine, persistent perlage, this sparkling wine is the result not only of the best Chardonnay and Pinot Noir grapes of the Vale dos Vinhedos, but also the evolution in the silent darkness of the underground cellars where it rests for five years.













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



SPARKLING WINE BRUT MARIA VALDUGA Brut Vintage 750ml



Product link:

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

TECHNICAL SHEET

Varietal Clone: Entav 95 | Entav 777

Rootstock: 101-14 | 3309

Production System: Simple Espalier

Density/ha: 4.000 plants Type of prunning: 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/1

SO2 Total/Free: 0,102 / 0,013 g/l

Total sugars: 9,70 g/l

pH: 3,13

Pressure: $5,50 \text{ kg/cm}^2$