



The winemaking art of blending is all inspiration.

The assemblage technique brings us harmonic wines, which enchant and envelop us.



Dry Blanc Wine



Chardonnay e Moscato



Serra Gaúcha



8° a 10°C



Canapés, salads, fish and seafood.

Sight: Light greenish yellow, limpid and bright.

Bouquet: Good intensity and aromatic finesse, showing notes of citrus and tropical fruits such as pineapple, as well as nuances of white flowers.

Palate: A light, balanced and subtle wine, with a very refreshing acidity. Persistent and fruity finish.



87 Points
Guia Descorchados |
Chile | 2021
Safrá 2020



86 pontos
Guia Adegá | Brasil |
2020
Safrá 2020



87 Points
Guia Adegá | Brasil |
2022
Safrá 2021

Product link:

[https://www.casavalduga.com.br/en/rodutos/arte/chardonnay-e-moscato](https://www.casavalduga.com.br/en/produtos/arte/chardonnay-e-moscato)



Product link:

<https://www.casavalduga.com.br/en/produtos/arte/chardonnay-e-moscato>

TECHNICAL SHEET

Varieties: Chardonnay | Moscato
Varietal Clone: Entav 95 | R2
Rootstock: Paulsen 1103 | Paulsen 1103
Production System: Single espalier
Density/ha: 4,000 plants
Pruning Type: Sponge Cord
Load of Gems/ha: 80,000
Viticultural Practices: Sprouting, topping, defoliation in the cluster region, cluster thinning for production control.
Harvest: Manual and selective.
Transport in boxes of up to 16 kg.

WINEMAKING

- Final selection of curls;
- Destemming of fresh grapes;
- Cold maceration for 8 hours;
- Discontinuous and delicate pressing - press with inert atmosphere;
- Clarification of the must;
- Fermented by selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation at a temperature of 15° to 16°C;
- Assembly;
- Tartaric stabilization;
- Filtration;
- Bottling.

ANALYTICAL REPORT

Alcohol: 11.0
Total Acidity: 5.95g/L tartaric acid
Volatile Acidity: 0.1mg/L acetic acid
Density: 0.993
Dry extract: 18.8
So2 Total | Free: 92.5 | 30.0 mg/L
Total sugars in glucose: 3.00g/L
pH: 3.12