



With the original name of Santa Bárbara de Encruzilhada, it appeared in the Serra do Sudeste, the first pastoral establishments appeared, formed by vanguard, debauchees and Indians, who fought bravely for the fight of guards of the empire and protected the province from the Spanish invasions. To honor these fearless pioneers, the name Identidade comes from the search for the conquest, maintenance and strengthening of the territorial identity of the region during the years 1715 to 1766.

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| ● Dry Red Wine | ● Arinarnoa, Marselan e Merlot |
| ● 18 months in the Cellar | ● Encruzilhada do Sul |
| ● 12 months in French Oak Brels | ● 16° a 20°C |
| ● Guard from 10 to 15 years. Provided it is maintained in the right conditions for full development | ● 20 to 40 minutes |
| | ● Pasta with spicy sauces, mature cheeses and meats |

Appearance: Clear and bright, intense ruby color.

Bouquet: Apresentes remerkablenotes of red and black fruits such a cherry, raspberry and plum, dried sweets and spices, which complements the wood scents such as cocoa and coffee from the french oak.

Palate: It is intense, with firm tannins and balanced acidity. It demonstrates in the mouth all the potential acquired during a year of maturation in new french oak, revealing an opulent and full wine. The and of the mouth refers to the smell, with the presence of red fruits and toasted notes of the wood.



Gold
Vinus | Argentina |
2019
Safra 2013



Gold
Grande Prova de
Vinhos | 2019
Safra 2013



Gold
Vinus | Argentina |
2018
Safra 2012

Product link:

<https://www.casavalduga.com.br/en/produtos/identidade/identidade-corte>



Product link:

<https://www.casavalduga.com.br/en/produtos/identidade/identidade-corte>

TECHNICAL SHEET

Clone Varietal: Inra 18 | Inra 980 | Entav 723

Rootstock: 101-14 | 3309 | 3309

Production System: Simple Espalier

Density/ha: 4.000 plantas

Type of pruning: Spur Cordon

Gems Load/ha: 33.000

Winegrowing Practices: Advanced agricultural technology, proper management of the canopy, thinning clusters for production control. sustainable and precision viticulture, respecting the environment.

Harvest: Manual and selective.

WINEMAKING

- Final selection of clusters;
- Picking of fresh grapes;
- Maceration cold pre-fermentation for 48 hours;
- Use of selected *Saccharomyces cerevisiae* yeasts;
- Alcoholic fermentation in temperature of 24 to 25°C; (75,2°F - 77°F)
- Remontas and manual delations during 21 days of skin maceration;
- Separation of the remaining solid part and the must;
- Malolactic fermentation;
- Maturation for 12 months in new French oak barrels;
- Blend - Arinarnoa, Marselan e Merlot
- Tartaric stabilization;
- Bottling;
- Thinning in cellar for 18 months.

ANALYTICAL REPORT

Alcohol: 14,5%

Total Acidity: 6,9 g/L de tartaric acid

Volatile Acidity: 0,61 g/L de acetic acid

Density: 0,996

Dry Extract: 38,5 g/L

SO2 Total/Free: 0,117 / 0,035 g/L

Total sugars: 3,75 g/l

pH: 3,49