



In 2005, with the goal of creating Brazil's iconic sparkling wine, Casa Valduga commemorated 130 years since the arrival of the Italian family in Brazil with the production of this unrivaled Brut 130. In 2016 are launched the Blanc de Blanc and Blanc de Noir versions, sparkling wines that present the most elegant expression of each varietal.



Sparkling Wine Brut



Pinot Noir



36 months in yeast autolysis



Vale dos Vinhedos



6° to 8°C



Guard until 8 years after dégorgement. Provided it is maintained in the right conditions for full development



Poultry, roasted meats, pasta and Italian cuisine

Produced exclusively with Pinot Noir grapes from special harvests, using the champenoise method, it remains in yeast autolysis for 36 months.

Appearance: It has an elegant straw yellow color and fine and delicate perlage.

Bouquet: The bouquet is authentic and complex, with notes of green apple and pear in perfect harmony with the nuances of dried fruits and the delicate touch of dark flowers.

Palate: The intensity of Pinot Noir results in a powerful sparkling wine, with excellent creaminess and freshness.

Product link:

<https://www.casavalduga.com.br/en/produtos/130/brut-blancdenoir-130>



92 Points
Guia Descorchados |
Chile | 2022
NV



Gold
Catad'Or | Chile |
2021
NV



Gold
Concurso do
Espumante
Brasileiro | Brasil |
2021
NV



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TECHNICAL SHEET

Varietal Clone: Entav 777
Rootstock: 3309
Production system: Simple Espalier
Density/ha: 4.000
Type of pruning: Guyot
Gems Load/ha: 40.000
Harvest: Manual and selective

WINEMAKING

Traditional Method

Production of base wine

- Final selection of bunches;
- Direct pressing of the grapes, discontinuous and delicate - press with inert atmosphere;
- Static cleaning of must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature 15 ° C to 16°C;
- Blend of Pinot Noir from different vintages;
- Tartaric stabilization;

Second fermentation

- Use of selected yeasts *Saccharomyces cerevisiae* esp. *bayanus*;
- Tirage liqueur;
- Filling;
- Second fermentation inside the bottle at a temperature of 12°C;
- Matured for 36 months causing yeast autolysis at a temperature of 16°C;
- Riddling in pupitres
- Degorgement, addition of expedition liqueur, corking and labeling.

ANALYTICAL REPORT

Alcohol: according to the label
Total Acidity: 5,62 g/L of acid tartaric
Volatile Acidity: 0,22 g/L of acid acetic
Density: 0,994
Dry extract: 26,5 g/L
So2 Total/Free: 0,073/0,021 g/L
Total sugars: 9,85 g/L
pH: 3,38
Pressure: 5,5 kg/cm2