



*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 2018, line 130 gains one more copy, the 130 Brut Rosé, demonstrating that the classic can be reinvented.*



Sparkling Wine Brut Rosé



36 months causing yeast autolysis



6° to 8°C



Fish, seafood, japanese food, risottos and appetizer



Chardonnay e Pinot Noir



Vale dos Vinhedos



Guard until 4 years after dégorgement. Provided it is maintained in the right conditions for full development

Produced from special vintages of the grapes Chardonnay and Pinot Noir, through the champenoise method, remains in yeast autolysis for 36 months.

**Apperance:** Luminous, it has salmon coloration, with fine and delicate perlage, forming a generous crown.

**Bouquet:** The bouquet is expressive, denoting candied fruit and cherry liqueur, along the tasting notes of its maturation reveal almonds and brioche.

**Palate:** On the palate, its creaminess and elegance stand out along with the vibrant and juicy acidity, combined with the aftertaste evidenced by the buttery touches.

Product link:

[https://www.casavalduga.com.br/en/rodutos/130/brutrose-130](https://www.casavalduga.com.br/en/produtos/130/brutrose-130)



Gran Gold  
Concurso do  
Espumante  
Brasileiro | Brasil |  
2021  
NV



Double Gold  
Vinus | Argentina |  
2021  
NV



93 Points  
Guia Descorchados |  
Chile | 2022  
NV



Product link:

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

## TECHNICAL SHEET

Varietal Clone: Entav 96 | Mira 130  
Rootstock: SO4 | 3309  
Production system: Simple Espalier  
Density/ha: 4.000  
Type of pruning: Spur Cord  
Gems Load/ha: 60.000  
Harvest: Manual and selective

### WINEMAKING

#### *Traditional Method*

##### *Production of base wine*

- Final selection of bunches;
- Direct pressing of the grapes (Chardonnay) - press with inert atmosphere;
- Destemming and maceration from 6h to 8h (Pinot Noir);
- Clarification of the must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature 15 ° C to 16°C;
- Blend of Chardonnay and Pinot Noir;
- Tartaric stabilization;
- Filtration;

##### *Second fermentation*

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

### ANALYTICAL REPORT

Alcohol: according to the label  
Total Acidity: 6,97 g/L of acid tartaric  
Volatile Acidity: 0,21 g/L of acid acetic  
Density: 0,996  
Dry extract: 30,2 g/L  
So2 Total/Free: 0,087 / 0,015 g/L  
Total sugars: 10,7 g/L  
pH: 3,20  
Pressure: 5,5 kg/cm2