











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.

	Sparkling Wine Brut		Chardonnay and Pinot Noir
	36 months causing yeast autolysis		Vale dos Vinhedos
	Chardonnay 12 months in oak (8% of total volume)		6° to 8°C
	Guard until 8 years after dégorgement. Provided it is maintained in the right conditions for full development		Cold dishes, fish, white meat, young cheeses, pasta and cheese-based risottos

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

Apperance: Charming, has a golden color and fascinating perlage.

Bouquet: Reveals a sophisticated and intense bouquet of ripe fruits such as pineapple and pear, perfectly combined with delicate notes of dried and toasted fruits, resulting from the long maturation process.

Palate: The complexity provided by the harmonious assemblage characterizes the palate of this sparkling wine, which presents excellent creaminess and ample volume, ending with a long aftertaste that recalls nuances of dried fruits and toasted bread.

Product link:

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



92 Points
Guia Descorchados |
Chile | 2022
NV



Gold
Vinus | Argentina |
2021
NV



Gold
Concurso do
Espumante
Brasileiro | Brasil |
2021
NV



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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, discontinuous and delicate;
- Cold static cleaning of must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature 15 ° C to 16°C;
- Maturation in oak Chardonnay for 12 months (8% of the total volume);
- Blend of Chardonnay and 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;
- Filtration;
- 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: 6,8 g/L of acid tartaric
Volatile Acidity: 0,20 g/L of acid acetic
Density: 0,994
Dry extract: 27,2 g/L
So2 Total/Free: 0,094/0,016 g/L
Total sugars: 8,69 g/L
pH: 3,13

Pressure: 5,5 kg/cm2
