



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



Chardonnay



36 months in yeast autolysis



Vale dos Vinhedos



6° to 8°C



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



Fish, seafood, risottos, Japanese and Mediterranean cuisine

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

Appearance: Enchanting, it has yellow straw coloration and a fine perlage.

Bouquet: The bouquet reveals great intensity and elegance, with perfect harmony between the fruity notes and the fine buttery and brioche nuances.

Palate: The delicacy of Chardonnay turns into a unique sparkling wine, with excellent creaminess and freshness.

Product link:

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



Gold
Vinalies
Internationales |
França | 2020
NV



Gold
Vinus | Argentina |
2021
NV



Gran Gold
Bacchus | Espanha |
2021
NV



Product link:

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TECHNICAL SHEET

Varietal Clone: Entav 96

Rootstock: SO4

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 Chardonnay 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: 6,7 g/L of acid tartaric

Volatile Acidity: 0,2 g/L of acid acetic

Density: 0,994

Dry extract: 28,5 g/L

So2 Total/Free: 0,088/0,015g/L

Total sugars: 9,5 g/L

pH: 3,25

Pressure: 5,50 kg/cm2

