



Famigla Valduga's wine industry vocation came to life in the middle of Vale dos Vinhedos, which was called Via Leopoldina over a century ago. We were moved by the desire to prosper and to take from the soil just enough to live with dignity. Respecting the terroir and understanding that each strand of grape develops differently are the roots that sustain the development of our great history. A relentless search for the true identity of each plot of land, studying them in detail, motivates us to seek the best results. Our understanding that a wine's soul is linked to climate, soil, topography, and ongoing wind changes made us create the Terroirline of products. We appreciate the potential of each varietal cultivated in the most relevant wine-producing regions of the state of Rio Grande do Sul.



Dry Red Wine



Pinot Noir



6 months in the Cellar



Serra do Sudeste



8 months in French Oak Barel's



14° to 16°C



Guard from 4 to 6 years.
Provided it is maintained in the
right conditions for full
development.



15 to 30 minutes.



meats, grilled meats, fish and
soft cheeses, not very cured
and sausages.

Product link:

<https://www.casavalduga.com.br/en/produtos/terroir/terroir-pinot-noir>

Vision: ruby red coloring, bright and translucent.

Bouquet: Bouquet complex reminiscent of ripe fruits like cherry and strawberry combined with quince aromas and notes assigned by oak, as anise, tobacco and a touch minty.

Palate: The expression of Pinot Noir is printed in this wine, which has soft tannins and great acidity. This combination gives us a light and fresh result, where the varietal characteristics are even more evident in its essentially fruity aftertaste.



Bronze
Decanter World
Wine Awards |
Londres | 2023
Safra 2021



Gold
Grande Prova de
Vinhos | 2019
Safra 2018



89 Points
Guia Adega | Brasil |
2021
Safra 2020



Product link:

<https://www.casavalduga.com.br/en/produtos/terroir/terroir-pinot-noir>

TECHNICAL SHEET

Clone Varietal: Entav 777

Rootstock: 101-14

Production System: Simple trellis

Density/ha: 4.000 plants

Type of Pruning: Cordon sloped catch

Load Gems / ha: 33.000

Winegrowing Practices: sprouting, topping, defoliation in the area of clusters and clusters thinning for production control.

Harvest: Manual and selective.

WINEMAKING

- Final selection of clusters;
- Stalk of fresh grapes;
- Maceration pre-fermentation cold for 48 hours;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature 24 to 25 °C;
- Pumping and delestagens for 11 days of maceration;
- Malolactic fermentation;
- Maturation for 8 months in French oak barrels;
- Tartaric stabilization;
- Bottling;
- Thinning in the basement for 6 months.

ANALYTICAL REPORT

Alcohol: 12.5%

Total Acidity: 6.37 g/L of tartaric acid

Total sugars in glucose: 1.85 g/L

pH: 3.69