



Product link:

<https://www.casavalduga.com.br/en/produtos/terroir/casa-valduga-terroir-chardonnay375>

Famigla Valdugas 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 wines 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 White Wine



Chardonnay



Vale dos Vinhedos



8° to 10°C



Soft cheese, fish, light sauces
and seafood.

Vision: Straw yellow coloration, clear and bright.

Smell: They stand out for the delicacy and aromatic delicacy, evidencing the notes of the fruits like: Its evolution in the health reveals nuances of tropical fruits, like pineapple.

Palate: Full, with good mouth attack and very strong, it presents balance and greasiness, classic quality of the good Chardonnays. Persistent end of mouth, with retrogosto which refers essentially to the notes of pineapple.

TECHNICAL SHEET



Product link:

<https://www.casavalduga.com.br/en/produtos/terroir/casa-valduga-terroir-chardonnay375>

Clone Varietal: Entav 95
Porta-Enxerto: 1103
Production system: Trellis simple
Density/ha: 4.000
Harvest: manual and selective

WINEMAKING

- Final selection of the bunches;
- Destemming of fresh grapes;
- Pre-fermentative cold maceration for 8 hours;
- Discontinuous and delicate press - press with inert atmosphere;
- Clarification of the must;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature from 14° to 16°C;
- Tartaric stabilization;
- Filtration;
- Bottling;

ANALYTICAL REPORT

Alcohol: 13,5%
Total Acidity: 76.9 meq/l of tartaric acid
Density: 0.992
Dry extract: 27.3 g/l
SO₂ Total | Free: 122.7 | 27.2 mg/l
Sugars in glucose: 2.5 g/l
pH: 3.14