



The ART in this sparkling is the harmonic composition of 60% of Chardonnay and 40% Pinot Noir. With coloring in shades of pink salmon, features fine and persistent perlage. Elegant and refreshing, it has delicate bouquet with floral and fruity notes, recalling peach and blackberry.



Sparkling Wine Brut Rosé



60% Chardonnay and 40% Pinot Noir



12 months causing yeast autolysis



Vale dos Vinhedos



4° to 6°C



Fish dishes and white meats, light sauces

Elaborated by the traditional method and matured in underground cellars, it has fine and lasting perlage.

Appearance: Delicate salmon in color, with a fine and persistent perlage.

Bouquet: It has a unique aroma of fresh strawberries with citrus notes and touches of baking.

Palate: Light, delicate and refreshing. With marked acidity and good creaminess.



Gran Gold
Concurso do
Espumante
Brasileiro | 2021
Safra 2020



92 Points
Guia Descorchados |
Chile | 2021
Safra 2019



Gold
Grande Prova de
Vinhos | 2019

Product link:

[https://www.casavalduga.com.br/en/rodutos/arte-tradicional/arte-rose](https://www.casavalduga.com.br/en/produtos/arte-tradicional/arte-rose)



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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
- Filtration;

Second fermentation

- Use of selected yeasts *Saccharomyces cerevisiae*;
- Tirage liqueur;
- Filling;
- Second fermentation inside the bottle at a temperature of 12°C;
- Matured for 12 months causing yeast autolysis;
- Riddling in pupitres;

ANALYTICAL REPORT

Alcohol: 11.5%
Total Acidity: 86.6 meq/L of tartaric acid
Volatile Acidity: 2.83 meq/L of acetic acid
Total sugars in glucose: 12.80 g/L
pH: 3.22
Dry extract: 30 g/L
Density: 0.095
So2 total | free: 95.3 | 14.1 mg/L