

ESPUMANTE 12 MESES
ARTE TRADICIONAL
Brut - 375 ml
2021 | 375 ml



The ART of this sparkling wine is found in its harmonious composition of 60% Chardonnay and 40% Pinot Noir. It presents a fine and persistent perlage and an incomparable aroma of tropical fruit and toasted bread.



Sparkling Wine Brut



60% Chardonnay and 40% Pinot Noir



12 months causing yeast autolysis



Vale dos Vinhedos



4° a 6°C



Fish, seafood, light sauces and creamy cheeses

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

Appearance: It has a delicate straw-yellow color, with a fine and persistent perlage.

Bouquet: It reveals an incomparable aroma of tropical fruits, surrounded by the characteristic notes of toasted bread.

Palate: Light and refreshing, with a lively acidity and creamy foam.



Gold
Concurso Mundial
de Bruxelas | Brasil |
2009
Safra 2006



Gold
Concurso do
Espumante
Brasileiro | Brasil |
2009
Safra 2008



Bronze
Concurso IWC |
Londres | 2015
Safra 2013

Product link:

[https://www.casavalduga.com.br/en/rodutos/arte-tradicional/arte-brut-375ml](https://www.casavalduga.com.br/en/produtos/arte-tradicional/arte-brut-375ml)



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TECHNICAL SHEET

Varietal Clone: R8 e Entav 96| Inra 113
Rootstock: Paulsen 1103 | SO4
Production system: Simple Espalier
Density/ha: 4.000
Type of pruning: Guyot
Gems Load/ha: 80.000
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;
- Degorgement, addition of expedition liqueur, corking and labeling.

ANALYTICAL REPORT

Alcohol: 12%
Total Acidity: 78 meq/l of acid tartaric
Volatile Acidity: 2,83 meq/l of acid acetic
Density: 0,995
Dry extract: 28,2 g/l
So2 Total/Free: 84,6 / 16,8 mg/l
Total sugars: 10,75 g/l
pH: 3,26
Pressure: 5,5 kg/cm2