

130 BRUT BLANC DE BLANC

In 2005, determined to craft Brazil's iconic sparkling wine, Casa Valduga honored the 130th anniversary of the Valduga family's arrival in Brazil by creating the incomparable Brut 130. Its complexity and elegance were confirmed with the achievement of a Gold Medal at the world's most important sparkling wine competition, Effervescents du Monde.

In 2005, determined to craft Brazil's iconic sparkling wine, Casa Valduga honored the 130th anniversary of the Valduga family's arrival in Brazil by creating Brut 130. In 2016, the Blanc de Blancs and Blanc de Noirs versions were launched, sparkling wines that express the most elegant character of each varietal.

Produced from Chardonnay grapes from special vintages, using the traditional method, it remains on lees for 36 months.

Wine style: Brut Sparkling Wine

Varietal: Chardonnay

Terroir: Vale dos Vinhedos

Temperatura de serviço: 6° to 8°C

Tempo de cave: 36 months of lees aging in cellar

Pairing: Fish, seafood, risottos, Japanese and Mediterranean cuisine. Cellaring potential up to 8 years after disgorgement, provided it is kept under proper conditions for full evolution.

Sight: Charming, with a straw-yellow color and fine perlage.

Nose: The bouquet reveals great intensity and elegance, with perfect harmony between fruity notes and delicate buttery and brioche nuances.

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



Link do produto:

<https://www.casavalduga.com.br/en/produtos/130-2/?safra=brut-blanc-de-blanc>

Technical Information

- Varietal Clone: Entav 96
- Rootstock Clone: SO4
- Training System: Vertical Shoot Positioning
- Density/ha: 4,000
- Pruning Type: Guyot
- Buds/ha: 40,000
- Viticultural Practices: Shoot thinning, topping, leaf removal around clusters, cluster thinning for yield control
- Harvest: Manual and selective

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- EAN Code: 7898276972137
 - DUN Code: 17898276972134
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VINIFICATION

Traditional Method Base wine production

- Final cluster selection;
- Direct, discontinuous and gentle pressing under inert atmosphere;
- Static must clarification;
- Inoculation of selected *Saccharomyces cerevisiae* yeasts;
- Alcoholic fermentation at 15° to 16°C;
- Blend of Chardonnay wines;
- Tartaric stabilization.

Second fermentation

- Inoculation of selected *Saccharomyces cerevisiae bayanus* yeasts;
- Tirage liqueur;
- Bottling;
- Second fermentation in the same bottle at 12°C;
- Aging for 36 months with lees autolysis in cellar at 16°C;
- Riddling in pupitres;
- Disgorgement, addition of dosage liqueur, corking and labeling.

ANALYTICAL DATA

- Alcohol: see product label
- Total acidity: 6.7 g/L (tartaric acid)
- Volatile acidity: 0.2 g/L (acetic acid)
- Density: 0.994
- Dry extract: 28.5 g/L
- Total/Free SO₂: 0.088/0.015 g/L
- Total sugars (as glucose): 9.5 g/L
- pH: 3.25
- Pressure: 5.50 kg/cm²

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