

130 EXTRA BRUT D.O.V.V

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

130 Extra Brut D.O.V.V. is the ultimate expression of Vale dos Vinhedos, uniting tradition, authenticity and winemaking excellence. Produced from Chardonnay and Pinot Noir grapes cultivated in estate vineyards under the Vale dos Vinhedos Designation of Origin certification, this sparkling wine reflects the unique typicity of the region. A portion of the base wine is aged in French oak barrels and undergoes long cellar maturation, revealing balance, complexity and sophistication, making it ideal both for remarkable celebrations and versatile gastronomic pairings.

Wine style: Extra Brut Sparkling Wine

Varietal: 80% Chardonnay and 20% Pinot Noir

Terroir: Vale dos Vinhedos

Temperatura de serviço: 6° to 8°C

Oak aging time: 36 months of Autolysis in Cellar – Aging: 20% of the wine volume is aged for 12 months in French oak barrels and foudres

Tempo de cave: 10 years

Pairing: Cold dishes, fish, white meats, young cheeses, pasta and cheese-based risottos.

Sight: Beautiful intensity revealed in straw-yellow tones with greenish reflections, bright, with a perlage of fine and elegant bubbles.

Nose: Noble, refined and complex, with floral and fruity aromas reminiscent of the delicacy of jasmine and white roses in harmony with pineapple, nectarine and peaches in syrup. Soon, notes of apricot and sweet spices such as nutmeg and pink pepper stand out. The evolution continues with touches of toasting that recall toasted bread, brioche, nougat and crème brûlée. A beautifully integrated set culminating in delicate notes of vanilla and white chocolate.

Palate: Excellent attack on the palate, with a pleasant acidic tension that expresses itself fully throughout the tasting, combined with softness, creaminess, structure and persistence, giving the sparkling wine a unique personality.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/130-2/?safra=extra-brut-d-o-v-v>

Technical Information

- Varietal Clone: 96
 - Rootstock: SO4
 - Training System: Vertical Trellis
 - Density/ha: 4,000
 - Pruning Type: Guyot
 - Bud Load/ha: 40,000
 - Viticultural Practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control
 - Harvest Type: Manual and selective
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ANALYTICAL DATA

- Alcohol (% v/v): 12.20
- Total Acidity (g/L): 6.60
- Volatile Acidity (g/L): 0.30
- Density (g/mL): 0.9934
- Dry Extract (g/L): 24.4
- Total SO₂ (mg/L): 84.90
- Free SO₂ (mg/L): 16.80
- Total Sugars as Glucose (g/L): 5.40
- pH: 3.14
- Pressure (atm): 5.95



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