

ARTE TRADICIONAL BRUT

Arte Tradicional sparkling wines are characterized by lightness and freshness, revealing notes of tropical and exotic fruits. Their unique personality allows a wide range of pairings with fish, white meats, pasta, and light sauces. Produced using the traditional method, 12 months of aging in underground cellars provide a fine and long-lasting perlage.

The art of this sparkling wine lies in the harmonious blend of 60% Chardonnay and 40% Pinot Noir. It presents a fine and persistent perlage and an incomparable aroma of tropical fruits and toasted bread.

Produced using the champenoise method and aged in underground cellars, it features a fine and long-lasting perlage.

Wine style: Brut Sparkling Wine

Varietal: 60% Chardonnay and 40% Pinot Noir

Terroir: Vale dos Vinhedos

Temperatura de serviço: 4° to 6°C

Tempo de cave: 12 months of autolysis in cellar

Pairing: Fish, seafood, light sauces, and creamy cheeses.

Sight: Delicate straw-yellow color with fine and persistent perlage.

Nose: Reveals an incomparable aroma of tropical fruits, combined with notes of toasted bread.

Palate: Light and refreshing, with lively acidity and creamy mousse.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/arte-tradicional-2/?safra=brut>

Technical Information

- Varietal clone: R8 and Entav 96 | Inra 113
- Rootstock: Paulsen 1103 | SO4
- Training system: vertical shoot positioning
- Density/ha: 4,000 plants
- Pruning type: Guyot
- Buds/ha: 80,000
- Viticultural practices: shoot thinning, topping, leaf removal around clusters, and cluster thinning for yield control
- Harvest: manual and selective

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- EAN code: 7898276971000
 - DUN code: 17898276971007
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VINIFICATION

Traditional method Base wine production

- Final cluster selection;
- Direct, discontinuous and gentle pressing;
- Cold static must clarification;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation at 15° to 16°C;
- Filtration.

Second fermentation

- Inoculation of selected yeasts;
- Tirage liqueur;
- Bottling;
- Second fermentation in bottle at 12°C;
- Aging for 12 months with yeast autolysis;
- Remuage on pupitres;
- Disgorgement, dosage, corking and labeling.

ANALYTICAL DATA

- Alcohol: 12%
- Total acidity: 78 meq/L (tartaric acid)
- Volatile acidity: 2.83 meq/L (acetic acid)
- Density: 0.995
- Dry extract: 28.2 g/L
- Total/free SO₂: 84.6 / 16.8 mg/L
- Total sugars (as glucose): 10.75 g/L
- pH: 3.26
- Pressure: 5.5 kg/cm²



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