

ARTE TRADICIONAL BRUT ROSÉ

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. With a salmon pink hue, it presents a fine and persistent perlage. Elegant and refreshing, it shows a delicate bouquet with floral and fruity notes, reminiscent of peach and blackberry.

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

Wine style: Rosé Brut Sparkling Wine

Varietal: 60% Chardonnay and 40% Pinot Noir

Terroir: Vale dos Vinhedos

Temperatura de serviço: 04° to 06°C

Tempo de cave: 12 months of autolysis in cellar

Pairing: Dishes based on fish and white meats, light sauces, and assorted canapés.

Sight: With a delicate salmon hue, it presents a fine and persistent perlage.

Nose: It presents a unique aroma of fresh strawberries with citrus notes and hints of baking.

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



Link do produto:

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

Technical Information

- Varietal clone: Entav 96 | Inra 777
 - Rootstock clone: 3309 | 3309
 - Training system: vertical shoot positioning
 - Density/ha: 4,000 plants
 - Pruning type: spur cordon or Guyot
 - Buds/ha: 60,000
 - Viticultural practices: shoot thinning, topping, leaf removal around clusters, cluster thinning for yield control
 - Harvest: manual and selective
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- Product code: AR199GF
 - EAN code: 7898276971703
 - DUN code: 17898276971700
 - Units per case: 6 units
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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.
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ANALYTICAL DATA

- Alcohol: 11.5%
- Total acidity: 86.6 meq/L (tartaric acid)
- Volatile acidity: 2.83 meq/L (acetic acid)
- Total sugars as glucose: 12.80 g/L
- pH: 3.22
- Dry extract: 30 g/L
- Density: 0.095
- Total/free SO₂: 95.3 | 14.1 mg/L



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