

## ARTE TRADICIONAL ELEGANCE

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

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The ART of this sparkling wine lies in the harmonious composition of 60% Chardonnay and 40% Pinot Noir. It presents a fine and persistent perlage, an incomparable aroma of fresh and tropical fruits with a delicate touch of toasted bread, combined with a light smoothness on the palate.

Produced by the Champenoise method and matured in underground cellars, it has a fine and long-lasting perlage.

**Wine style:** Sparkling Demi-Sec

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

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**Sight:** It has a straw-yellow color with a bright perlage.

**Nose:** On the nose, it reveals notes of ripe fruits such as pineapple and peach.

**Palate:** With a light sweetness typical of demi-sec sparkling wines, it presents a perfect balance between delicacy and freshness.



**Link do produto:**

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

## Technical Information

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- 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, cluster thinning for yield control
  - Harvest: Manual and selective
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- Product code: AR188GF
  - EAN code: 7898276971017
  - DUN code: 17898276971014
  - Units per box: 6 units
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## VINIFICATION

Traditional method Base wine production

- Final cluster selection;
- Direct, discontinuous and gentle pressing;
- Static cold clarification of the must;
- 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;
  - 12 months maturation with yeast autolysis;
  - Remuage on pupitres;
  - Disgorgement, dosage addition, corking and labeling.
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## ANALYTICAL DATA

- Alcohol: 12%
- Total acidity: 6.1 g/L (tartaric acid)
- Volatile acidity: 0.15 g/L (acetic acid)
- Density: 0.995
- Dry extract: 50.03 g/L
- Total/Free SO<sub>2</sub>: 0.110 / 0.019 g/L
- Total sugars (as glucose): 33.5 g/L
- pH: 3.15
- Pressure: 5.5 kg/cm<sup>2</sup>



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