



GRAN PINOT NOIR

For 18 months, it rests in barrels, where the subtle echo of Gregorian chants permeates the environment, creating micro-vibrations that transform each drop into a unique sensory experience. This almost divine interaction between the wine and the wood imparts complex layers of aromas and flavors, evolving gracefully over time. After bottling, it ages for a further 30 months in underground cellars, reaching a sublime balance.

A tribute to time and terroir. Discover the Casa Valduga Gran Pinot Noir, an elegant and complex label.

Wine style: Dry Red Fine Wine

Varietal: Pinot Noir

Terroir: Serra Gaúcha and Caravaggio vineyard, located in Encruzilhada do Sul

Temperatura de serviço: 16°C to 18°C

Oak aging time: Evolves over 18 months, resting under the melody of Gregorian chants.

Tempo de cave: 36 months in cellar

Pairing: Tiramisu, high-cocoa chocolate, dried fruits and blue cheeses. Also enjoyable on its own, as a meditation wine after a meal. Up to 10 years, when stored under proper conditions for optimal evolution.

Sight: Brownish red color, translucent and bright. Dense and generous tears.

Nose: Intense, complex and layered. Starts with very ripe fruit reminiscent of blackberry jam, evolving into notes of tobacco, leather, truffles and licorice.

Palate: Full-bodied and juicy, with velvety tannins and remarkable elegance. The harmony balances lively acidity with the warmth of a powerful alcohol. The retro-olfactory sensations are long-lasting, with a subtle resinous finish.

Link do produto:

<https://www.casavalduga.com.br/en/produtos/gran-pinot-noir-2/?safra=pinot-noir>

Technical Information

Production system: Vertical shoot positioning (VSP)
Pruning system: Spur cordon
Viticultural practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control
Harvest: Manual and selective

Product code: GR271GF
EAN code: 789827697315-8
DUN code: 1789827697315-5
Units per case: 6 units

VINIFICATION

- Burgundy-style vinification, aiming for intensity in youth and subsequent evolution into a complex bouquet;
 - Grapes harvested with slight over-ripeness, sourced from Serra Gaúcha and the Caravaggio vineyard in Encruzilhada do Sul;
 - Manual cluster selection;
 - Gentle destemming;
 - Pre-fermentation cold maceration at 5°C for 4 days, followed by fermentation at 20–22°C with cap management through pigeage and délestage;
 - Post-fermentation maceration;
 - Racking and transfer to oak barrels;
 - Malolactic fermentation followed by aging in barrels with regular bâtonnage;
 - Evolves over 18 months, resting under Gregorian chant melodies;
 - Pre-bottling filtration;
 - Bottling and aging in underground cellars.
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ANALYTICAL DATA

Alcohol: 14%
Total acidity: 6.75 g/L (tartaric acid)
Volatile acidity: 0.43 g/L (acetic acid)
Density: 0.994 g/L
Dry extract: 32 g/L
Total SO₂: 0.060 g/L
Free SO₂: 0.016 g/L
Total sugars (as glucose): 2.13 g/L
pH: 3.36



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