



Link do produto:

<https://www.casavalduga.com.br/en/produtos/identidade-2/?safra=gran-corte-2018>

Identidade Gran Corte 2018

Originally named Santa Bárbara de Encruzilhada, the first pastoral settlements emerged in Serra do Sudeste Gaúcho, formed by a vanguard of missionaries and indigenous people who bravely fought alongside imperial guards, protecting the province from Spanish invasions.

To honor these fearless pioneers, the name Identidade comes from the pursuit of conquering, maintaining and strengthening the territorial identity of the region between 1715 and 1766. Decanting for 20 to 40 minutes is recommended.

Wine style: Fine Dry Red Wine

Varietal: Arinarnoa, Marselan and Merlot

Terroir: Encruzilhada do Sul

Temperatura de serviço: 16° to 20°C

Oak aging time: 12 months in French oak

Tempo de cave: 18 months in bottle

Pairing: Pasta with spicy sauces, aged cheeses and game meats. Aging potential of 10 to 15 years, provided it is stored under proper conditions for optimal evolution.

Sight: Clear and bright, with an intense ruby color.

Nose: It presents remarkable notes of red and black fruits such as cherry, raspberry and plum, dried sweets and spices, complemented by woody aromas such as cocoa and coffee from French oak.

Palate: It is intense, with firm tannins and balanced acidity. On the palate, it reveals all the potential acquired during one year of aging in new French oak, resulting in an opulent and full wine. The finish echoes the aromatic profile, with red fruit and toasted wood notes.

Technical Information

Varietal clone: INRA 181 | INRA 980 | ENTAV 723

Rootstock: 101-14 | 3309 | 3309

Production system: Vertical trellis

Density/ha: 4,000 plants

Pruning type: Spur cordon

Buds load/ha: 33,000

Viticultural practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control

Harvest: Manual and selective

EAN code: 7898276971390

DUN code: 17898276971397

VINIFICATION

- Final cluster selection;
 - Destemming of fresh grapes;
 - Cold pre-fermentation maceration for 48 hours;
 - Use of selected *Saccharomyces cerevisiae* yeasts;
 - Alcoholic fermentation at 24° to 25°C;
 - Manual pump-overs and délestage during 21 days of skin maceration;
 - Racking;
 - Malolactic fermentation;
 - Aging for 12 months in new French oak barrels;
 - Assemblage - blending of Arinarnoa, Marselan and Merlot wines;
 - Tartaric stabilization;
 - Bottling;
 - Bottle aging for 18 months.
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ANALYTICAL DATA

Total acidity: 6.90 g/L (tartaric acid)

Volatile acidity: 0.61 g/L (acetic acid)

Density: 0.996

Dry extract: 38.5 g/L

Total/Free SO₂: 0.117 / 0.035 g/L

Total sugars (as glucose): 3.5 g/L

pH: 3.49



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