

PREMIUM BRUT ROSÉ

Watch: <https://youtu.be/20XqkCnpm8>

Made from Chardonnay and Pinot Noir grapes through the Traditional Method, with bottle refermentation, it remained for 24 months in underground cellars, aging on the lees.

Wine style: Sparkling Brut Rosé

Varietal: 70% Chardonnay and 30% Pinot Noir

Terroir: Serra do Sudeste

Temperatura de serviço: 04° a 06°C

Tempo de cave: 24 months of autolysis in cellar

Pairing: Seafood, fish, white meats, cold appetizers, risottos, and pasta with lightly seasoned sauces. Cellaring potential of up to 5 years after dégorgement, provided it is kept under proper conditions for full evolution.

Sight: It shows a salmon pink color, with a fine and delicate perlage.

Nose: Aromas of red fruits, accompanied by nuances of dried fruits and brioche.

Palate: Elegant and creamy, with excellent freshness.



Link do produto:

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

Technical Information

- Varietal Clone: Entav 96 | Inra 113
 - Rootstock Clone: 3309 | 3309
 - Training System: Vertical Shoot Positioning
 - Density/ha: 4,000 plants
 - Pruning Type: Spur Cordon
 - 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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VINIFICATION

- Final cluster selection;
 - Direct pressing of fresh grapes (Chardonnay) under inert atmosphere;
 - Destemming and maceration for 6 to 8 hours (Pinot Noir);
 - Static must draining;
 - Use of selected yeasts *Saccharomyces cerevisiae*;
 - Alcoholic fermentation at 15° to 16°C;
 - Assemblage, blending of Chardonnay and Pinot Noir wines;
 - Tartaric stabilization;
 - Filtration.
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ANALYTICAL DATA

- Alcohol: 12%
- Total Acidity: 6.62 g/L (tartaric acid)
- Volatile Acidity: 2.83 meq/L
- Density: 0.996
- Dry Extract: 30.5 g/L
- Total SO₂: 89.0 mg/L
- Free SO₂: 18.5 mg/L
- Total sugars (as glucose): 10.5 g/L
- pH: 3.13
- Pressure: 5.50 kg/cm



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