

## PREMIUM Brut

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

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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

**Varietal:** 70% Chardonnay and 30% Pinot Noir

**Terroir:** Serra do Sudeste

**Temperatura de serviço:** 04° to 06°C

**Tempo de cave:** 24 months of autolysis in cellar

**Pairing:** White meats, salads, seafood and fish. Cellaring potential of up to 5 years after dégorgement, provided it is kept under proper conditions for full evolution.

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**Sight:** It shows a straw yellow color, with fine and delicate perlage.

**Nose:** Aromas of tropical fruits accompanied by nuances of almonds and ripe fruits.

**Palate:** Elegant and creamy, with excellent freshness.



**Link do produto:**

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

## Technical Information

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- Varietal Clone: Entav 96 | Inra 113
  - Rootstock: 3309 | 3309
  - Training System: Vertical Shoot Positioning
  - Density/ha: 4,000 plants
  - Pruning Type: 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: CV110GF
  - EAN code: 7898276972847
  - DUN code: 17898276972844
  - Units per case: 6
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## VINIFICATION

Base wine production

- Final cluster selection;
- Direct pressing of fresh grapes under inert atmosphere;
- Must clarification;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation at 15° to 16°C;
- Assemblage, blending of Chardonnay and Pinot Noir wines;
- Cold tartaric stabilization;
- Filtration.

Second fermentation

- Inoculation of selected yeasts, tirage liqueur;
  - Bottling;
  - Second fermentation in the bottle at 12°C;
  - Aging for 24 months with yeast autolysis;
  - Remuage on pupitres;
  - Dégorgement, addition of dosage liqueur, corking and labeling.
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## ANALYTICAL DATA

- Alcohol: 12%
- Total Acidity: 6.60 g/L (tartaric acid)
- Volatile Acidity: 0.17 g/L
- Density: 0.995
- Dry Extract: 30 g/L
- Total/Free SO<sub>2</sub>: 90.1 / 15.7 mg/L
- Total sugars (as glucose): 9.66 g/L
- pH: 3.1
- Pressure: 5.50 kg/cm<sup>2</sup>



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