

PREMIUM DEMI-SEC ROSÉ

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

Crafted from Chardonnay and Pinot Noir grapes using the Traditional Method – bottle refermentation – aged for 24 months in underground cellars on lees.

Wine style: Sparkling Demi-sec Rosé

Varietal: 80% Chardonnay and 20% Pinot Noir

Terroir: Serra do Sudeste

Temperatura de serviço: 04° to 06°C

Tempo de cave: 24 months of lees aging in cellar

Pairing: Canapés, salads, crème brûlée, panna cotta and other light desserts. Cellaring up to 5 years after disgorgement, provided it is kept under ideal conditions for proper evolution.

Sight: In the glass, fine bubbles rise gracefully over a delicate salmon-pink hue.

Nose: The complex bouquet blends notes of red fruits with dried fruits.

Palate: The sweetness is balanced by vibrant acidity, making it smooth and pleasant on the palate.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/premivm-2/?safra=demi-sec-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
 - Bud load/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: CV113GF
 - EAN Code: 7898276972878
 - DUN Code: 17898276972875
 - Units per case: 6
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VINIFICATION

Base wine production

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

Second fermentation

- Inoculation of selected yeasts – tirage liqueur;
 - Bottling;
 - Second fermentation in bottle at 12°C;
 - Aging for 24 months with yeast autolysis;
 - Riddling in pupitres;
 - Disgorgement, addition of expedition liqueur, corking and labeling.
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ANALYTICAL DATA

- Alcohol: 12%
- Total Acidity: 86.5 meq/L (tartaric acid)
- Volatile Acidity: 2.8 meq/L (acetic acid)
- Density: 0.995
- Dry Extract: 50.3 g/L
- Total SO₂: 93.5 mg/L
- Free SO₂: 19 mg/L
- Total sugars as glucose: 33.5 g/L
- pH: 3.15
- Pressure: 5.5 kg/cm²



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