

PREMIUM EXTRA BRUT

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 Extra Brut

Varietal: 80% Chardonnay and 20% Pinot Noir

Terroir: Serra do Sudeste

Temperatura de serviço: 06° to 08°C

Tempo de cave: 24 months of autolysis in cellar

Pairing: Seafood, fish, risottos, dishes based on mushrooms.
Cellaring potential of up to 5 years after dégorgement, provided it is kept under proper conditions for full evolution.

Sight: It shows a straw yellow color with fine and continuous perlage.

Nose: The aroma presents citrus fruit notes with buttery nuances.

Palate: On the palate, elegance comes from a full body complemented by tropical freshness.



Link do produto:

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

Technical Information

- 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: CV114GF
 - EAN code: 7898276972885
 - DUN code: 17898276972882
 - 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: 84 meq/L (tartaric acid)
- Volatile Acidity: 2 meq/L (acetic acid)
- Density: 0.992
- Dry Extract: 23.2 g/L
- Total/Free SO₂: 86.5 / 16.2 mg/L
- Total sugars (as glucose): 6.15 g/L
- pH: 3.3



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