

PREMIUM NATURE

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

Made from selected Chardonnay and Pinot Noir grapes, this exclusive sparkling wine represents the full expression of the Traditional Method with bottle refermentation, aged for 24 months in cellars.

Wine style: Sparkling Nature

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 and strong cheeses. 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 complex aroma presents notes of citrus fruits and almonds.

Palate: On the palate, fullness comes from the purity of the fruit and the creaminess from lees aging.



Link do produto:

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

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: CV115GF
 - EAN code: 7898276972953
 - DUN code: 17898276972950
 - 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: see product label
- Total Acidity: 84 meq/L (tartaric acid)
- Volatile Acidity: 2 meq/L (acetic acid)
- Density: 0.990
- Dry Extract: 21 g/L
- Total/Free SO₂: 86.5 / 16.2 mg/L
- Total sugars (as glucose): 1.01 g/L
- pH: 3.11
- Pressure: 5.5 kg/cm²



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