

TERROIR PINOT NOIR

The winemaking vocation of Família Valduga emerged in the heart of Vale dos Vinhedos, where more than a century ago it was known as Via Leopoldina, driven by the desire to prosper and extract from the soil enough to live with dignity. Respecting the terroir and understanding that each grape variety develops in a distinct way are the foundations that support the development of a great story. The constant pursuit of the true identity of each plot of land and its meticulous study drives us to seek the best results.

Understanding that the soul of the wine is connected to climate, soil, relief and the constant change of winds led to the creation of the Terroir Line, valuing the potential of each varietal grown in the main wine regions of Rio Grande do Sul. The use of a decanter for 15 to 30 minutes is recommended.

Wine style: Dry Red Wine

Varietal: Pinot Noir

Terroir: Serra do Sudeste

Temperatura de serviço: 14° a 16°C

Oak aging time: 8 months in French oak

Tempo de cave: 6 months in cellar

Pairing: Pairs with white meats, grilled meats, fish and light cheeses, not overly aged, as well as cured meats. Aging potential of 4 to 6 years, provided it is kept under proper conditions for full evolution.

Sight: Ruby red color, bright and translucent.

Nose: Complex bouquet reminiscent of ripe fruits such as cherry and strawberry, combined with aromas of quince and rose, along with notes from oak such as anise, coffee, tobacco and a slight menthol touch.

Palate: The expression of Pinot Noir is evident in this wine, which presents soft tannins and excellent acidity. This combination results in a light and fresh wine, where the varietal characteristics are even more evident in its essentially fruity finish.



Link do produto:

<https://www.casavalduga.com.br/en/produtos/597/?safra=pinot-noir>

Technical Information

- Varietal Clone: Entav 777
 - Rootstock: 101-14
 - Training System: Vertical Shoot Positioning (VSP)
 - Density/ha: 4,000 plants
 - Pruning Type: Spur cordon
 - Bud Load/ha: 33,000
 - Viticultural Practices: Shoot thinning, topping, leaf removal in the cluster zone, cluster thinning for yield control
 - Harvest: Manual and selective
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- Product code: ID004GF
 - EAN code: 7898276971543
 - DUN code: 17898276971540
 - Units per box: 6 units
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VINIFICATION

- Final cluster selection
 - Destemming of fresh grapes
 - Pre-fermentation cold maceration for 48 hours
 - Use of selected yeasts *Saccharomyces cerevisiae*
 - Alcoholic fermentation at 24° to 25°C
 - Pump-overs and délestage during 11 days of skin maceration
 - Draining
 - Malolactic fermentation
 - Aging for 8 months in French oak barrels
 - Tartaric stabilization
 - Bottling
 - Bottle aging in cellar for 6 months
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ANALYTICAL DATA

- Alcohol: 12.5%
- Total Acidity: 6.37 g/L (tartaric acid)
- Total sugars (as glucose): 1.85 g/L
- pH: 3.69



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