

## TERROIR SAUVIGNON BLANC

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.

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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.

**Wine style:** Dry White Wine

**Varietal:** Sauvignon Blanc

**Terroir:** Campanha

**Temperatura de serviço:** 08° a 10°C

**Pairing:** Pasta with light and aromatic sauces, fish, seafood, oriental cuisine and white meats

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**Sight:** Straw yellow color with greenish reflections, bright.

**Nose:** Captivating aroma, with fruity notes wrapped in delicate nuances of rue and fine herbs. Notes of fruits such as guava and passion fruit stand out, typical of the varietal.

**Palate:** The characteristic freshness of Sauvignon Blanc stands out, supported by its excellent acidity. With a light body and perfect balance, it presents a remarkable fruity finish and a subtle mineral touch.



**Link do produto:**

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

## Technical Information

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- Varietal Clone: Entav 242
  - Rootstock: SO4
  - Training System: Vertical Shoot Positioning (VSP)
  - Density/ha: 4,000 plants
  - Pruning Type: Spur cordon
  - Bud Load/ha: 40,000
  - 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: PR142GF
  - EAN code: 7898276970249
  - DUN code: 17898276970246
  - Units per box: 6 units
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## VINIFICATION

- Final cluster selection
  - Destemming of fresh grapes
  - Cold maceration for 8 hours
  - Gentle discontinuous pressing under inert atmosphere
  - Must clarification
  - Use of selected yeasts *Saccharomyces cerevisiae*
  - Alcoholic fermentation at 15° to 16°C
  - Tartaric stabilization
  - Filtration
  - Bottling
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## ANALYTICAL DATA

- Alcohol: 12%
- Total Acidity: 82 meq/L (tartaric acid)
- Volatile Acidity: 2.3 meq/L (acetic acid)
- Density: 0.992
- Dry extract: 23.1 g/L
- Total | Free SO<sub>2</sub>: 126 / 34 mg/L
- Total sugars (as glucose): 2.4 g/L
- pH: 3.19



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