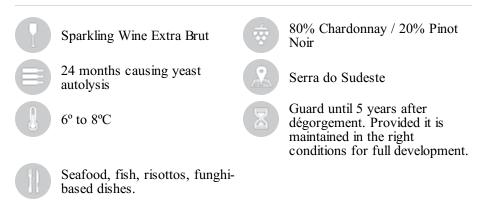




Product link: https://www.casavalduga.com.br/en/p rodutos/premivm/premivm-extrabrut

24 MONTHS SPARKLING WINE PREMIVM Extra-brut 750 ml

Elaborated from Chardonnay and Pinot Noir varieties through the Traditional Method - bottle refermentation - remains in yeast autolysis for 24 months in underground cellars.



Appereance: It has a straw yellow color with a fine and continuous perlage.

*Bouquet:* The aroma brings notes of citrus fruits and buttery notes.

*Palate:* Elegance in the mouth comes from a full body complemented by a tropical refreshment.



Gold | 91 Points Vinus 2024 BRONZE Bro NV

Bronze | 87 pontos Decanter 2024 NV

Gold | 92 Points International Wine Challenge | Londres NV





Product link:

https://www.casavalduga.com.br/en/p rodutos/premivm/premivm-extrabrut

# 24 MONTHS SPARKLING WINE PREMIVM Extra-brut 750 ml

# **TECHNICAL SHEET**

Clone Varietal: Entav 96 | Inra 113 Rootstock: 3309 | 3309 Production System: Simple Espalier Density/ha: 4,000 plant Type of pruning: Guyot Bud Load/ha: 60,000 Viticultural Practices: Pruning, shoot hedging, defoliation in the area of the bunches, cluster thinning of bunches to control production. Harvest: Manual and selective.

## WINEMAKING

## Traditional Method

## Elaboration of the base wine

- Final selection of bunches;
- Direct pressing of fresh grapes press with inert atmosphere;
- Clarification of the must;
- Use of selected yeasts Saccharomyces cerevisiae;
- Alcoholic fermentation 15°C to 16°C;
- Assemblage Chardonnay and Pinot Noir blend;
- Tartaric stabilization by cold;
- Filtration;

#### Foaming

- Inoculation of selected yeasts tirage liqueur;
- Bottling;
- Second fermentation inside the bottle under 12°C;
- Maturation for 24 months with yeast autolysis;
- Remuage in pupitres;
- Degorgement, addition of expedition liqueur, corking and labeling.

### ANALYTICAL REPORT

Alcohol: 12% Total Acidity: 84 meq/L of tartaric acid Volatile acidity: 2 meq/L of acetic acid Density: 0.992 Dry Extract: 23.2 g/L Total/Free SO2: 86.5 / 16.2 mg/L Total sugars in glucose: 6.15 g/L pH: 3.3