



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



Sparkling Wine Extra Brut



80% Chardonnay / 20% Pinot Noir



24 months causing yeast autolysis



Serra do Sudeste



6° to 8°C



Guard until 5 years after dégorgement. Provided it is maintained in the right conditions for full development.



Seafood, fish, risottos, funghi-based dishes.

Appearance: 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
NV



Bronze | 87 pontos
Decanter 2024
NV



Gold | 92 Points
International Wine
Challenge | Londres
NV

Product link:

<https://www.casavalduga.com.br/en/produutos/premivm/premivm-extrabrut>



Product link:

<https://www.casavalduga.com.br/en/produtos/premium/premium-extrabrut>

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