Casa Valduga

Arte Brut 2021



SIZE 75cl **VINTAGE** 2021

12% ABV

GRAPE VARIETIES Chardonnay (60%), Pinot

Noir (40%)

CLOSURE Natural Cork

SKU CODE K0476121

EXPRESSION Sparkling & Champagne

COUNTRY Brazil

REGION Serra Gaúcha

ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Natural Cork

PH 3.26

TOTAL ACIDITY 7.8g/I Tartaric

RESIDUAL SUGAR 10.75g/l SKU K0476121









CHAMPAGNE & SPARKLING

SERRA GAÚCHA

FOR VEGANS

TASTING NOTE

A classis union of 60% Chardonnay and 40% Pinot Noir. In the glass the wine presents a fine and persistent bubble. Inviting aromas of tropical fruit and toasted bread are present. Interesting balance of complexity and freshness.

VITICULTURE

Traditional Method - Final selection of bunches; - Direct pressing of the grapes, discontinuous and delicate; - Cold static cleaning of must; - Use of selected yeasts; -Alcoholic fermentation with temperature 15 ° C; - Filtration; - Matured for 12 months causing yeast autolysis, - Riddling in pupitres -Degorgement, corking and labeling.

VINIFICATION

Sparkling wine created using traditional method and then aged for 12 months. This allows the yeast autolysis within the wine to develop in complexity.

FOOD MATCHING

Fish, seafood, light sauces and creamy cheeses.

