

Casa Valduga

Arte Brut 2021



WHITE
CHAMPAGNE &
SPARKLING



BRAZIL



SERRA GAÚCHA



SUITABLE
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.

SIZE	75cl
VINTAGE	2021
ABV	12%
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/l Tartaric
RESIDUAL SUGAR	10.75g/l
SKU	K0476121