



*Elaborated by the Champenoise method and matured in underground cellars, it has fine and lasting perlage.*



Sparkling wine Brut Rose



60% Chardonnay and 40% Pinot Noir



12 months causing yeast autolysis



Vale dos Vinhedos



4° to 6°C



Fish dishes and white meats, light sauces

The ART in this sparkling is the harmonic composition of 60% of Chardonnay and 40% Pinot Noir. With coloring in shades of pink salmon, features fine and persistent perlage. Elegant and refreshing, it has delicate bouquet with floral and fruity notes, recalling peach and blackberry.



Double Gold  
La Mujer Elige |  
Argentina | 2015



Gold  
La Mujer Elige |  
Argentina | 2014  
Safra 2011



Silver  
Concurso Mundial  
de Bruxelas |  
Brasil | 2014  
Safra 2013



Product link:  
[www.casavalduga.com.br/en/produutos/arte-tradicional/arte-rose](http://www.casavalduga.com.br/en/produutos/arte-tradicional/arte-rose)



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## TECHNICAL SHEET

### 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.

### WINEMAKING

#### Método Tradicional

#### Elaboração do vinho base

- Seleção final dos cachos;
- Desengace das uvas frescas;
- Pinot Noir com leve maceração em frio.
- Chardonnay com prensagem descontínua e delicada;
- Limpeza estática do mosto;
- Uso de leveduras selecionadas *Saccharomyces cerevisiae*;
- Fermentação alcoólica com temperatura de 15° a 16°C;
- Filtração.

#### Tomada de espuma

- Inoculação de leveduras selecionadas;
- Engarrafamento;
- Segunda fermentação dentro da própria garrafa com temperatura de 12°C;
- Maturação por 12 meses ocorrendo autólise de leveduras;
- Remuage em pupitres;
- Degórgement, rolhamento e rotulagem.

### ANALYTICAL REPORT

Alcohol: 11,5 %

Total Acidity: 6,67 g/l of acid tartaric

Volatile Acidity: 0,15 g/l of acid acetic

Density: 0,996

Dry extract: 29,90 g/l

So2 Total/Free: 0,105 / 0,021 g/l

Total sugars: 12,17 g/l

pH: 2,98