

I 30
Brut
750ml



Product link:
www.casavalduga.com.br/en/produutos/I30/brut-I30

In 2005, with the goal of creating Brazil's iconic sparkling wine, Casa Valduga commemorated 130 years since the arrival of the Italian family in Brazil with the production of this unrivaled Brut I 30.



Sparkling wine Brut



Chardonnay and Pinot Noir



36 months causing yeast autolysis



Vale dos Vinhedos



Chardonnay 12 months in oak (8% of total volume)



4° to 6°C



Cold dishes, fish, white meats, young cheeses, pastas with light sauces.

Made from special vintages of the grapes Chardonnay and Pinot Noir, through the champenoise method, remains in yeast autolysis for 36 months. Charming, it has golden color and fascinating perlage. Elegant and intense bouquet of dried fruit, almonds and light toasted. Persistent and creamy, broad and full flavor.



90 points
Guia
Descorchados |
Chile | 2015



TOP 50
Decanter Magazine
| England | 2013



Gold
Effervescent du
Monde | France |
2014



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TECHNICAL SHEET

Clone Varietal: Entav 96 | Mira 130
Rootstock: SO4 | 3309
Production system: trellis simple
Density/ha: 4.000
Harvest: manual and selective

WINEMAKING

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 36 months causing yeast autolysis,
- riddling in pupitres
- degorgement, corking and labeling.

ANALYTICAL REPORT

Alcohol: 12%
Total Acidity: 5,72 g/L of acid tartaric
Volatile Acidity: 0,14 g/L of acid acetic
Density: 0,997
Dry extract: 35,1 g/L
So2 Total/Free: 0,102/0,020 g/L
Total sugars: 12,4 g/L
pH: 3,08
Pressure: 5,6 kg/cm²