# Casa Valduga

# Arte Brut 2021



75cl SIZE VINTAGE 2021

12% ABV

GRAPE VARIETIES Chardonnay (60%),

Pinot Noir (40%)

**CLOSURE** Natural Cork K0476121 **SKU CODE EXPRESSION** Sparkling &

Champagne

Brazil **COUNTRY** 

Serra Gaúcha **REGION** 

**ALLERGENS** Sulphur

**SUITABLE FOR** Vegans, Vegetarians

Natural Cork **CLOSURE** 

3.26

**TOTAL ACIDITY** 7.8g/l Tartaric

RESIDUAL SUGAR 10.75q/l K0476121 SKU









**SERRA GAÚCHA** 

#### **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.