

PURIST PHILOSOPHY

minimal intervention to maximize natural wine expression

An outstanding personality wine to celebrate the life's Gifts!

The D'Ádivas line has internationally consolidated grapes that have an excellent response on Brazilian soil. World-class wines with the Lidio Carraro expression



LIDIO CARRARO D'ÁDIVAS ESPUMANTE BRUT BLANC DE BLANC



Variety: 100% Chardonnay **Total acidity:** 5,55 g/L
Alcohol: 12,0% Vol **Residual Sugar:** 8,65 g/L



Vineyard Region: Encruzilhada do Sul | Serra do Sudeste | RS | Brazil
Soil and microclimate: Granitic-sandy soil, low organic matter content and excellent drainage.

Vineyards: The vines are managed through the espalier system, with a production of 9 Ton/ha - 2.8 kg/plant. In order to obtain the correct vegetative balance of the plant, green prunings have been applied to establish a good activity of the photosynthetic leaf wall, and the production of grapes per plant has been reduced.

Harvest: Manual harvesting with selection of bunches in the vineyard.



Winemaking: The grapes were harvested separately to balance acidity, freshness and aromatic complexity. Once the ideal harvesting time of each parcel is decided according to the ideal point of maturation, the grapes are harvested by hand and transported in boxes, in the shortest time for their transformation into the winery. After the whole grapes were pressed, the wort was cold decanted and, after it, cleaned. It performed the first alcoholic fermentation in stainless steel tanks at low temperature, between 14°C/57°F and 16°C/61°F and did not performed the malolatic fermentation to preserve its aromas, volume and acidity. It remained under the surlies with conservation temperature of 10°C/50°F during thinning, where several times the batonnage occurred, which gave it volume and amplitude in the mouth. Afterwards, it was made the assemblage between the last 3 harvests to proceed with the second fermentation lasting about 90 days, resulting in a medium-volume in mouth sparkling wine, good creaminess, good definition and integration of fruit, flavor pleasant and refreshing.



Winemaker: Giovanni Carraro



Color: Light yellow with a slightly greenish touch. Fine, intense, abundant, and very persistent bubbles.

Aroma: It refers to citrus fruits like green apple and pineapple, fruits like melon and pear, with nuances of white flowers and buttery flavors.

Tasting: It is fruity, with a very fine and delicate flavor, with great balance in its acidity, which provides a pleasant sensation of freshness. It has a great sensation of creaminess in the mouth and good final persistence. Striking, delicate, dry and vibrant palate, this sparkling wine carries the Brazilian style with elegance!



Pairing



SEA FOOD



PASTAS



RISOTTOS



GRILLED MEAT



HIGHLIGHTS:

- Official wine for:
 - 2007 Pan American Rio
 - 2010 Stock Car for 30 years
 - Golden medal, Brinda Brasil 2017
 - 2015, 2016, 2017 and 2018 Rio Open Tennis



LIDIO CARRARO
BOUTIQUE WINERY