

NATURELLE Frisante Rosé



*Naturelle represents the history of the **Famiglia Valduga** and the legacy of past generations. It is a revival of everything **beautiful and simple**. These are the deepest roots, the strongest foundations and the sweetest inspiration*



Sparkling Smooth Rosé



Muscat Hamburg, Malvasia
and Muscat Blanc



Vale dos Vinhedo



6 a 8°C



Blue cheeses, sweets, fruit,
desserts and light dishes

Appearance: Intense pink, clear and bright. With delicate bubbles, characteristic of this type of product.

Bouquet: Intense, hints of flowers, red berries and tropical fruits.

Taste: A creamy effervescence, delicately sweet, light bodied and refreshing.

Product link:

[www.casavalduga.com.br/en/produ-tos/naturelle/Naturelle Frisante Rosé](http://www.casavalduga.com.br/en/produ-tos/naturelle/Naturelle-Frisante-Rosé)



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tos/naturelle/Naturelle Frisante
Rosé](http://www.casavalduga.com.br/en/produ-
tos/naturelle/Naturelle%20Frisante%
20Ros%C3%A9)

TECHNICAL SHEET

Production System: Simple Espalier
Density / ha: 4000 plants
Pruning Method: Spurred Cordon
Yield / ha: 80,000
Vineyard Processes: Removing buds, shoots, leaves around the bunches,
thinning bunches to control production.
Harvest: Manual and selective

WINEMAKING

- Sorting of the bunches;
- Destemming fresh grapes;
- Maceration / Cold Soaking;
- Discontinuous and gentle pressing;
- Cold static cleaning of must;
- Use of select *Saccharomyces cerevisiae* yeasts;
- Alcoholic fermentation at a temperature of 14° to 15°C;
- Tartaric stabilization;
- Filtration;
- Carbonation;
- Bottling

ANALYTICAL REPORT

Alcohol: 8.5%
Total Acidity: 5.85 g/l of tartaric acid
Density: 1.012
Dry Residue: 62 g/l Total
SO₂: 118 mg/l
Free SO₂: 26.7 mg/l
Total sugar, as glucose: 42 g/l
pH: 3.31