

NATURELLE Tinto



Product link:
www.casavalduga.com.br/en/produ-tos/naturelle/naturelle-tinto

Naturelle represents the history of the Valduga's family and the legacy of past generations. It is a rescue of the beautiful and simple. They are the deepest roots, the strongest foundation, the sweetest inspiration.



Red Sweet Wine



Cabernet Sauvignon, Merlot and Marselan



Vale dos Vinhedos



14° a 16°C



Blue cheeses, sweets, fruits, desserts, light dishes.

Sight: Clear and bright, with violet tones.

Smell: Fresh fruits aromas.

Taste: Light, nice freshness and sweet taste.



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TECHNICAL SHEET

Production System: Simple trellis
Density / ha: 4,000 plants
Type of Pruning: Cordão Esporonado
Load Gems / ha: 80.000
Winegrowing Practices: sprouting, topping, defoliation in the region of clusters, clusters thinning for production control.
Harvest: Manual and selective.

WINEMAKING

- Final selection of clusters;
- Stalk of fresh grapes;
- Maceration in cold;
- Discontinuous and gentle pressing;
- Static Cleaning the cold wort;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation with temperature of 15° to 16°C;
- Tartaric stabilization;
- Filtration;
- Bottling.

ANALYTICAL REPORT

Alcohol: 11,5 %
Total Acidity: 5,32 g/l of tartaric acid
Density: 1.017
Dry Extract: 84,60 g/l
SO₂ Total | Free: 0,070 | 0,027 g/l
Total Sugars: 50 g/l
pH: 3,63