



*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.

Product link:

<https://www.casavalduga.com.br/en/produtos/naturelle/naturelle-tinto>



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: 5.5g/L tartaric acid

Volatile Acidity: 0.6mg/L acetic acid

Density: 1015

Dry extract: 80.0 So2 Total | Free: 105.5 | 34.5 mg/L

Total sugars in glucose: 54.5

pH: 3.5

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