

NATURELLE Rose



Product link:
[www.casavalduga.com.br/en/produ-
tos/naturelle/naturelle-rose](http://www.casavalduga.com.br/en/produ-
tos/naturelle/naturelle-rose)

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.



Rosè Sweet Wine



Malvasia, Moscato and
Merlot



Vale dos Vinhedos



6° a 8°C



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

Sight: Intense pink color, clear and bright.

Smell: Primary aromas, with notes of fresh fruit such as strawberries, guava, peach, cherry and light floral nuance.

Palate: Light and pleasant freshness, with sweetish taste.



Product link:
www.casavalduga.com.br/en/produktos/naturelle/naturelle-rose

TECHNICAL SHEET

Clone Varietal: R2 | Entav 308
Clone Rootstock: P1103 | SO4
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: 10%
Total Acidity: 6.45 g/l of tartaric acid
Density: 1014
Dry extract: 71,9 g/l
Total SO₂ | Free: 0.100 | 0.034 g/l
Total sugars: 50.7 g/l
pH: 3.10