

## NATURELLE Branco



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

*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.*



Dry White Wine



Malvasia and Moscato



Vale dos Vinhedos



6° a 8°C



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

**Sight:** Clear and bright, greenish yellow color.

**Smell:** Predominance of fruity and floral aromas, has notes of melon, peach and lemon, harmonized with white flowers.

**Palate:** It is characterized by its lightness, balance reflection between acidity and sweetness.



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## 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°GL  
Total Acidity: 7,12 g/l of tartaric acid  
Density: 1,013  
Dry extract: 70,8 g/l  
Total SO<sub>2</sub>: 110 mg/l  
SO<sub>2</sub> Free: 35,3 mg/l  
Total Sugars: 42,26 g/l  
pH: 3,1