



*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, 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.



87 Points  
Guia Adega | Brasil |  
2022  
Safrá 2021

Product link:

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



## 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: 6.65 g/L of tartaric acid

Volatile Acidity: 0.1 g/l acetic acid

Total sugars in glucose: 42 g/L

pH: 3.1

Density: 1013

Dry extract: 42.0

So2 total | free: 110.0 | 35.3 mg/L

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