



*Naturelle represents the history of the **Famiglia Valduga** and the legacy of past generations. It is a revival of everything beautiful and simple. These are the deepest roots, the strongest foundations and the sweetest inspiration*

Appearance: Greenish yellow, clear and bright. With delicate bubble formation, characteristic of the product's style.

Bouquet: Citrus and tropical fruits are the main descriptors, highlighting the multifaceted profile of the product.

Palate: Delicately sweet, light and refreshing in body



87 Pontos
Wines of Brazil
Awards | 2020



87 Pontos
Guia Adega | Brasil |
2020



87 Points
Guia Adega | Brasil |
2022
Safrá 2021

Product link:

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



TECHNICAL SHEET

WINEMAKING

- Sorting of the bunches;
- Destemming fresh grapes;
- Maceration / Cold Soaking;
- Discontinuous and gentle pressing;
- Cold static cleaning of must;
- Use of select *Saccharomyces cerevisiae* yeasts;
- Alcoholic fermentation at a temperature of 14° to 15°C;
- Tartaric stabilization;
- Filtration;

ANALYTICAL REPORT

Alcohol: 8.5%
Total Acidity: 6.0 g/L tartaric acid
Volatile acidity: 2.83 meq/L of acetic acid
Total sugars in glucose: 42 g/L
pH: 3.21
Density: 1.012
Dry extract: 62
So2 total | free: 125 | 15 mg/L

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