

CASA VALDUGA **NATURELLE** Frisante Rosé 2023 | 750 ml



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*



Sparkling Smooth Rosé



Muscat Hamburg, Malvasia and Muscat Blanc



Vale dos Vinhedo



6 a 8°C



Blue cheeses, sweets, fruit, desserts and light dishes

Appearance: Intense pink, clear and bright. With delicate bubbles, characteristic of this type of product.

Bouquet: Intense, hints of flowers, red berries and tropical fruits.

Taste: A creamy effervescence, delicately sweet, light bodied and refreshing.



Wines of Brazil Awards | 2020



86 pontos Guia Adega | Brasil | 86 2020



86 Points Guia Adega | Brasil | 2022 Safra 2021

Product link: https://www.casavalduga.com.br/en/p rodutos/naturelle/naturelle-frisante-

rose



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TECHNICAL SHEET

Production System: Simple Espalier

Density / ha: 4000 plants

Pruning Method: Spurred Cordon

Yield / ha: 80,000

Vineyard Processes: Removing buds, shoots, leaves around the bunches, thinning

bunches to control production. Harvest: Manual and selective

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;
- Carbonation;
- Bottling.

ANALYTICAL REPORT

Alcohol: 8.5

Total Acidity: 104g/L tartaric acid Volatile Acidity: 2.83mg/L of acetic acid

Density: 1.013 Dry extract: 63

 $So 2\ Total\ |\ Free:\ 125mg/L\ |\ 25mg/L$ $Total\ sugars\ in\ glucose:\ 45g/L$

pH: 3.16

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