



*Naturelle represents the history of **Famiglia Valduga** 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.*



Sparkling Wine Sweet Rosé



Moscato Branco and Moscato de Hamburgo



Vale dos Vinhedos



4° a 6°C



Gelato, fruit mousse and strawberry-based desserts.

Appearance: Rose intense color, perfectly clear and with an abundant and charming perlage.

Bouquet: Intensely fruity, where ripe white-fleshed fruits stand out, with the delicate floral presence of jasmine, complemented by the subtle presence of fennel.

Palate: With impressive freshness and balanced sweetness. Soft foam and predominantly fruity aftertaste.



90 Points
Guia Descorchados |
Chile | 2021
NV



92 Pontos
Bon Vivant Rosés
do Brasil | 2020
NV



Gold
Concurso do
Espumante
Brasileiro | Brasil |
2023
NV

Product link:

<https://www.casavalduga.com.br/en/produtos/naturellespumantes/moscatel-rose>



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TECHNICAL SHEET

WINEMAKING

- Final selection of the bunches;
- Destemming of fresh grapes;
- Pre-fermentative maceration (Moscatel de Hamburgo);
- Discontinuous and delicate pressing;
- Cold static cleaning of the must;
- Use of sealed yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation in pressure tank, with temperature from 12° to 14°C;
- Fermentation stop at 7,5° GL of alcohol, remaining a residual concentration of natural sugars;
- Filtration;
- Bottling and labeling.

ANALYTICAL REPORT

Alcohol: 7.5%

Total Acidity: 110 meq/L of acid tartaric

Volatile Acidity: 3,33 meq/L of acid acetic

Density: 1.028

Dry extract: 95 g/L

So2 Total/Free: 95 mg/L / 21.1 mg/L

Total sugars: 58 g/L

pH: 3.03

Pressure: 6 kg/cm2