



*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. Produced from a rigid selection of grapes, Naturelle is the perfect balance between lightness and sweet taste.*



Moscatel Sparkling Wine



Moscato



Vale dos Vinhedos



4° a 6°C



Desserts, pies, ice cream,
fruits, chocolate fondue,
appetizers

Delicately sweet, this sparkling wine has fine and constant perlage. Elegance is translated through intense, floral and fruity aromas, combined with the freshness and persistence taste.

Apperance: Greenish yellow color, clear and bright.

Bouquet: Intense aroma of fries and flowers, reminiscent of lychee, jasmine and peach.

Palate: Delicately sweet and refreshing. Good intensity and delicate creaminess.



Gold
Citadelles du Vin |
França | 2014
NV



Prix Spécial
Citadelles du Vin |
França | 2014
NV



Gold
Citadelles du Vin |
França | 2015
NV

Product link:

<https://www.casavalduga.com.br/en/rodutos/naturellespumantes/moscato-branco-espumante-375ml>



Product link:

<https://www.casavalduga.com.br/en/produtos/naturellespumantes/moscato-branco-espumante-375ml>

TECHNICAL SHEET

Clone Varietal: VCR5

Clone Rootstock: P1103

Production System: Simple espalier

Density / ha: 4,000 plants

Type of Pruning: Cordon sloped catch

Load Gems / ha: 50.000

Winegrowing Practices: sprouting, topping, defoliation in the region of clusters, clusters thinning for production control.

Harvest: Manual and selective

WINEMAKING

- Table with manual selection of clusters;
- Stalk of fresh grapes;
- Discontinuous and gentle pressing;
- Static Cleaning the cold wort;
- Use of selected yeasts *Saccharomyces cerevisiae*;
- Alcoholic fermentation in pressure tank, with temperature of 12 to 14°C;
- Stop fermentation to 7.5 ° GL alcohol, remaining a residual concentration of natural sugars;
- Filtration;
- Bottling and labeling.

ANALYTICAL REPORT

Alcohol: Alcohol: 7.5%

Total Acidity: 110 meq/L of tartaric acid

Volatile Acidity: 4.33 meq/L of acetic acid

Density: 1.028

Dry Extract: 97.3 g/L

Total SO₂: 95 mg/L

Free SO₂: 21.1 mg/L

Total sugars in glucose: 65 g/L

pH: 3.03

Pressure: 6 kg/cm²