

## NATURELLE ESPUMANTE MOSCATEL



Naturelle is the perfect balance between lightness and a slightly sweet palate. For nearly three decades, it has been part of the lives of Brazilian wine lovers. The labels that make up the Naturelle line perfectly reflect the personality of Brazilians. A pleasant wine, with a smooth palate, easy to enjoy and capable of bringing generations together.

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Naturelle represents the history of Famiglia Valduga and the legacy of past generations. It is a return to what is beautiful and simple. It is the deepest roots, the strongest foundation, the sweetest inspiration.

Produced from fine grape varieties and a strict grape selection, Naturelle is the perfect balance between lightness and a slightly sweet palate.

Sparkling wine certified as a Vegan Product by the Brazilian Vegetarian Society.

**Wine style:** Sparkling Moscatel

**Varietal:** Moscato

**Terroir:** Vale dos Vinhedos

**Temperatura de serviço:** 04° to 06°C

**Pairing:** Desserts, pies, ice cream, fruits, chocolate fondue with fruits, snacks.

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**Sight:** Greenish-yellow color, clear and bright.

**Nose:** Intense aroma of fruits and flowers, reminiscent of lychee, jasmine and peach.

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

**Link do produto:**

<https://www.casavalduga.com.br/en/produtos/naturelle-espumantes-2/?safra=moscatel>

## Technical Information

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- Varietal clone: VCR5
  - Rootstock clone: P1103
  - Training system: Vertical Shoot Positioning
  - Density/ha: 4,000 plants
  - Pruning type: Spur cordon
  - Buds/ha: 50,000
  - Viticultural practices: Shoot thinning, topping, leaf removal around clusters, cluster thinning for yield control
  - Harvest: Manual and selective
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- Product code: NA204GF
  - EAN code: 7898276971383
  - DUN code: 17898276971380
  - Units per box: 6 units
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## VINIFICATION

- Sorting table with manual cluster selection;
  - Destemming of fresh grapes;
  - Gentle and discontinuous pressing;
  - Static cold clarification of the must;
  - Use of selected yeasts *Saccharomyces cerevisiae*;
  - Alcoholic fermentation in pressurized tank at 12° to 14°C;
  - Fermentation is stopped at 7.5% alcohol, preserving residual natural sugars;
  - Filtration;
  - Bottling and labeling.
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## ANALYTICAL DATA

- Alcohol: 7.5%
- Total Acidity: 110 meq/L (tartaric acid)
- Volatile Acidity: 4.33 meq/L (acetic acid)
- Density: 1.028
- Dry Extract: 97.3 g/L
- Total SO<sub>2</sub>: 95 mg/L
- Free SO<sub>2</sub>: 21.1 mg/L
- Total sugars as glucose: 65 g/L
- pH: 3.03
- Pressure: 6 kg/cm<sup>2</sup>



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