

NATURELLE ESPUMANTE MOSCATEL ROSÉ

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.

Naturelle represents the history of Família 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 Rosé

Varietal: Moscato Bianco and Moscato Hamburg.

Terroir: Vale dos Vinhedos

Temperatura de serviço: 04° to 06°C

Pairing: Gelato, fruit mousse and strawberry-based desserts.

Sight: Intense pink color, perfectly clear, with abundant and charming perlage.

Nose: Intensely fruity, with ripe white-fleshed fruits standing out, combined with delicate floral notes of jasmine and a subtle hint of anise.

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



Link do produto:

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

Technical Information

Viticultural practices: shoot thinning, topping, leaf removal around clusters, cluster thinning for yield control.

- Product code: NA207GF
 - EAN code: 7898276972670
 - DUN code: 17898276972677
 - Units per box: 6 units
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VINIFICATION

- Final cluster selection;
 - Destemming of fresh grapes;
 - Pre-fermentation maceration (Moscato Hamburg);
 - 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: 3.33 meq/L (acetic acid)
- Density: 1.028
- Dry extract: 95 g/L
- Total SO₂: 95 mg/L
- Free SO₂: 21.1 mg/L
- Total sugars as glucose: 58 g/L
- pH: 3.03
- Pressure: 6 kg/cm²



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