

Naturelle BRANCO

Naturelle carries the essence of light, spontaneous, and meaningful moments. A line that brings together authenticity, relaxation, and pleasure in experiences marked by smoothness and naturalness in every glass.

For nearly three decades, Naturelle has been part of Casa Valduga's journey, connecting with different generations through its lightness, smoothness, and authenticity. Inspired by the delicacy of a blooming garden, the line expresses freshness, nature, and harmony through a young and contemporary identity, creating a unique connection between aromas, sensations, and experience. Wine certified as Vegan Product by the Brazilian Vegetarian Society.

Wine style: Sweet Fine White Wine

Varietal: Malvasia e Moscato

Terroir: Vale dos Vinhedos

Temperatura de serviço: 06° a 08°C

Pairing: Sweets, fruits, desserts and light dishes.

Sight: Clear and bright, greenish-yellow color.

Nose: With predominance of fruity and floral aromas, it presents notes of melon, peach and lemon, harmonized with white flowers.

Palate: Characterized by its lightness, reflecting the balance between acidity and sweetness.



Link do produto:

<https://www.casavalduga.com.br/en/produto/s/naturelle-2/?safra=branco>

Technical Information

- Clone: R2 | Entav 308
 - Rootstock: P1103 | SO4
 - Training System: Vertical trellis
 - Density/ha: 4,000 plants
 - Pruning Type: Spur cordon
 - Bud Load/ha: 80,000
 - Viticultural Practices: Shoot thinning, topping, leaf removal, cluster thinning for yield control
 - Harvest: Manual and selective
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- EAN Code: 7898276970102
 - DUN Code: 17898276970109
 - Product Code: NA200GF
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VINIFICATION

- Final cluster selection
 - Destemming of fresh grapes
 - Cold maceration
 - Gentle discontinuous pressing
 - Static cold clarification of must
 - Use of selected yeasts *Saccharomyces cerevisiae*
 - Alcoholic fermentation at 15° to 16°C
 - Tartaric stabilization
 - Filtration
 - Bottling
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ANALYTICAL DATA

- Alcohol: 9.0%
- Total Acidity: 6.65 g/L (tartaric acid)
- Volatile Acidity: 0.1 g/L (acetic acid)
- Total sugars (as glucose): 42 g/L
- pH: 3.1
- Density: 1013
- Dry extract: 42.0
- Total | Free SO₂: 110.0 | 35.3 mg/L



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