



PRA' DELLA LUNA

Prosecco

DOC BRUT



GRAPES

Glera



TERROIR

Vineyards are strongly affected by Mediterranean Sea. Stony, free-draining soil



TRAINING SYSTEM

Sylvoz



WINE MAKING METHOD

The grapes are pressed gently and fermented in stainless steel tanks at controlled temperature



SPARKLING MAKING METHOD

Charmat method secondary fermentation in autoclave at controlled temperature 13 - 14 °C (53 - 57 °F) for 90 days



REFINING

From 1 to 3 months



ALCOHOL CONTENT

11% vol.



TASTING NOTES

Straw yellow color with greenish tinges.
Intense fragrance with pronounced notes of pear, green apple, and white flowers.
Fine and persistent perlage. Soft, well-balanced, velvety with pleasant acidity and mineral hints taste



SERVING TEMPERATURE

6 - 8 °C (40 - 46 °F)



CAPACITY

0,75 L



FOOD MATCHES

Suggested as aperitif wine, perfect match for antipasti, fish, and seafood. Indicated also with fried fish and vegetable



DOSAGE

11 g/l

