



PRA'  
DELLA  
LUNA

## Pinot Grigio

DELLE VENEZIE IGT



### GRAPES

Pinot Grigio



### TERROIR

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



### TRAINING SYSTEM

Guyot



### WINE MAKING METHOD

The best Pinot Grigio grapes are selected, crush-destampped and soft pressed. Alcoholic fermentation takes place in stainless-steel tanks at controlled temperature.



### AGEING

At least 3 months on the lees



### ALCOHOL CONTENT

12,5% vol.



### TASTING NOTES

Golden yellow color with coppery notes.  
Intense floral aroma of stone fruit and orange.  
Savory and well balanced on the mouth,  
it shows a good acidity and long finish



### SERVING TEMPERATURE

8° - 10° C



### CAPACITY

0,75 L



### FOOD MATCHES

Ideal with all fish courses, delicious accompaniment of sashimi and tempura

