



PRA'
DELLA
LUNA

Traminer Aromatico

DOC FRIULI



GRAPES
Traminer Aromatico



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



TRAINING SYSTEM
Guyot



WINE MAKING METHOD
The best Traminer Aromatico 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
13% vol.



TASTING NOTES
Straw yellow color. Intense floral and fruity aroma
of rose, linden and lychees. Full bodied and savory,
it shows a spicy final with notes of nutmeg and cloves.



SERVING TEMPERATURE
8 - 10 °C



CAPACITY
0,75 L



FOOD MATCHES
It finds its ideal pairing with fish dishes,
white meats and spicy ethnic cuisine.

