



PRA'  
DELLA  
LUNA

## Chardonnay

DOC FRIULI



### GRAPES

100% Chardonnay



### TERROIR

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



### TRAINING SYSTEM

Guyot



### WINE MAKING METHOD

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



### AGEING

6 months on the lees



### ALCOHOL CONTENT

13,0% vol.



### TASTING NOTES

Pale gold color. Delicate stone fruit and citrus on the nose. Well balanced, savory, with a long finish of tropical fruit as pineapple and mango.



### SERVING TEMPERATURE

8° - 10° C



### CAPACITY

0,75 L



### FOOD MATCHES

Ideal as aperitif, it's the perfect match of all fish courses, veggie risotto, baked vegetables and white meat dishes.





# PRA' DELLA LUNA

## Merlot

DOC FRIULI



**GRAPES**  
100% Merlot



**TERROIR**  
Our vineyards are strongly affected by Mediterranean Sea.  
Stony, free-draining soil.



**TRAINING SYSTEM**  
Sylvoz



**WINE MAKING METHOD**  
The best Merlot grapes are selected and crush-destampped soon after picking. Alcoholic fermentation with maceration lasts about 14 days.



**AGEING**  
24 months in French oak barriques (225 litres)



**ALCOHOL CONTENT**  
13,5% vol.



**TASTING NOTES**  
Intense ruby red, elegant on the nose, it shows notes of red plum, cherry, blackberry and secondary aromas of charred wood, vanilla and spices. Full body, it has velvety tannins and long finish.



**SERVING TEMPERATURE**  
16° - 18° C



**CAPACITY**  
0,75 L



**FOOD MATCHES**  
Perfect match of grilled or roast meat, it's interesting with smoked charcuterie.





PRA'  
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## Pinot Grigio

DOC FRIULI



### GRAPES

100% Pinot Grigio



### TERROIR

Our 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-destemmed and soft pressed. Alcoholic fermentation takes place in stainless-steel tanks at controlled temperature.



### AGEING

6 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.





PRA'  
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## Traminer Aromatico

DOC FRIULI



### GRAPES

100% Traminer Aromatico



### TERROIR

Our 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

6 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.





PRA'  
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## Sauvignon

DOC FRIULI



### GRAPES

100% Sauvignon blanc



### TERROIR

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



### TRAINING SYSTEM

Guyot



### WINE MAKING METHOD

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



### AGEING

6 months on the lees



### ALCOHOL CONTENT

12,5% vol.



### TASTING NOTES

Pale yellow color with green hues. Sauvignon typical notes of tomato leaf and green bell pepper are pronounced. Stone fruit, peach and passion fruit notes give this wine a very complex nose. Savory, mineral with pleasant acidity and long finish.



### SERVING TEMPERATURE

8° - 10° C



### CAPACITY

0,75 L



### FOOD MATCHES

Ideal as aperitif, it's the perfect match of all fish courses, asparagus and veggie risotto.

