



PRA'
DELLA
LUNA

Prosecco

DOC BRUT



GRAPES

Glera



TERROIR

Our 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



RESTZUCKER

11 g/l





Prosecco

DOC MILLESIMATO BRUT



GRAPES

Glera



TERROIR

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



TRAINING SYSTEM

Sylvoz



WINE MAKING METHOD

The grapes are selected in our best vineyards soft pressed and fermented in stainless steel tanks at controlled temperature



SPARKLING MAKING METHOD

Charmat method secondary fermentation in autoclave at controlled temperature of 13 - 14 °C (53 - 57 °F) for more than 12 months



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, lime, bread and white flowers. 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 with antipasti of fish, seafood and oysters. Great also with fried fish and vegetable



DOSAGE

8 g/l





Prosecco

DOC EXTRA DRY



GRAPES

Glera



TERROIR

Our 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 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 and white flowers. Fine and persistent perlage. Soft, well-balanced, velvety with pleasant sweetness and a mineral hint



SERVING TEMPERATURE

6 - 8 °C (40 - 46 °F)



CAPACITY

0,75 L



FOOD MATCHES

Ideal as an aperitif, great with party appetizers



DOSAGE

16 g/l





Ribolla Gialla

BRUT



GRAPES

Ribolla Gialla



TERROIR

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



TRAINING SYSTEM

Sylvoz



WINE MAKING METHOD

First fermentation in steel tanks at controlled temperature



SPARKLING MAKING METHOD

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



REFINING

From 1 to 3 months



ALCOHOL CONTENT

11,5% vol.



TASTING NOTES

Straw yellow color. Intense fragrance with pronounced notes of pomegranate and citrus fruit. Fine and persistent perlage. Fresh and mineral taste with a long finish



SERVING TEMPERATURE

6 - 8 °C (40 - 46 °F)



CAPACITY

0,75 L



FOOD MATCHES

Excellent as an aperitif, light appetizers, raw seafood and ham, risottos and fish first courses



DOSAGE

8 g/l





Prosecco Rosé

BRUT MILLESIMATO



GRAPES

85% Glera, 15% Pinot Noir



TERROIR

Our 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 of 13 - 14 °C (53 - 57 °F) for 3 months



REFINING

From 1 to 3 months



ALCOHOL CONTENT

11,5% vol.



TASTING NOTES

Pale pink color, has a creamy and fine mousse and a red fruit character. Crisp acidity and well-balanced



SERVING TEMPERATURE

6 - 8 °C (40 - 46 °F)



CAPACITY

0,75 L



FOOD MATCHES

Perfect match with tartare, appetizer and pizza



DOSAGE

7 g/l

