



PRA'
DELLA
LUNA

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

