



# PRA' DELLA LUNA

## 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

