



PRA'
DELLA
LUNA

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

