



PRA'
DELLA
LUNA

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

