



PRA'
DELLA
LUNA

Chardonnay

DOC FRIULI



GRAPES

100% Chardonnay



TERROIR

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



TRAINING SYSTEM

Guyot



WINE MAKING METHOD

The best Chardonnay grapes are selected, crush-destampped and soft pressed. Alcoholic fermentation takes place in stainless-steel tanks at controlled temperature.



AGEING

6 months on the lees



ALCOHOL CONTENT

13,0% vol.



TASTING NOTES

Pale gold color. Delicate stone fruit and citrus on the nose. Well balanced, savory, with a long finish of tropical fruit as pineapple and mango.



SERVING TEMPERATURE

8° - 10° C



CAPACITY

0,75 L



FOOD MATCHES

Ideal as aperitif, it's the perfect match of all fish courses, veggie risotto, baked vegetables and white meat dishes.

