



PRA'
DELLA
LUNA

Traminer Aromatico

DOC FRIULI



GRAPES

100% Traminer Aromatico



TERROIR

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



TRAINING SYSTEM

Guyot



WINE MAKING METHOD

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



AGEING

6 months on the lees



ALCOHOL CONTENT

13% vol.



TASTING NOTES

Straw yellow color. Intense floral and fruity aroma of rose, linden and lychees. Full bodied and savory, it shows a spicy final with notes of nutmeg and cloves.



SERVING TEMPERATURE

8 - 10 °C



CAPACITY

0,75 L



FOOD MATCHES

It finds its ideal pairing with fish dishes, white meats and spicy ethnic cuisine.

