



PRA'
DELLA
LUNA

Pinot Grigio

DOC FRIULI



GRAPES
100% Pinot Grigio



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



TRAINING SYSTEM
Guyot



WINE MAKING METHOD
The best Pinot Grigio grapes are selected, crush-destemmed and soft pressed. Alcoholic fermentation takes place in stainless-steel tanks at controlled temperature.



AGEING
6 months on the lees



ALCOHOL CONTENT
12,5% vol.



TASTING NOTES
Golden yellow color with coppery notes. Intense floral aroma of stone fruit and orange. Savory and well balanced on the mouth, it shows a good acidity and long finish.



SERVING TEMPERATURE
8° - 10° C



CAPACITY
0,75 L



FOOD MATCHES
Ideal with all fish courses, delicious accompaniment of sashimi and tempura.

