



PRA'
DELLA
LUNA

Sauvignon

DOC FRIULI



GRAPES
100% Sauvignon blanc



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



TRAINING SYSTEM
Guyot



WINE MAKING METHOD
The best Sauvignon 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
Pale yellow color with green hues. Sauvignon typical notes of tomato leaf and green bell pepper are pronounced. Stone fruit, peach and passion fruit notes give this wine a very complex nose. Savory, mineral with pleasant acidity and long finish.



SERVING TEMPERATURE
8° - 10° C



CAPACITY
0,75 L



FOOD MATCHES
Ideal as aperitif, it's the perfect match of all fish courses, asparagus and veggie risotto.

