PROSECCO DOC BRUT

PRA' DELLA LUNA

GRAPE VARIETY: 100%Glera
TERROIR: Flat land, clay and sandy soil
TRAINING SYSTEM: Sylvoz
VINIFICATION: Soft pressing of the grapes, first fermentation in stainless steel tanks at a controlled temperature of 14–16°C
SPARKLING METHOD: Charmat Method, second fermentation in autoclave for over 90 days at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 11% vol.
FORMAT: 0.75 L – 1.5 L
DOSAGE: 11 g/l

TASTING NOTES: Yellow color with greenish reflections. Intense and varietal aroma, with marked notes of white peach and white flowers. Fine and persistent perlage. On the palate, good acidity and sapidity make it harmonious and round
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Ideal as an aperitif, with appetizers and fried fish or vegetables



PRA' DELLA LUNA

PROSECCO DOC MILLESIMATO BRUT

GRAPE VARIETY: 100%Glera
TERROIR: Flat land, clay and sandy soil
TRAINING SYSTEM: Sylvoz
VINIFICATION: From a selection of the best vineyards, soft pressing of the grapes, first fermentation in stainless steel tanks at 14–16°C
SPARKLING METHOD: Charmat method, second fermentation in autoclave for over 12 months at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 11% vol.
FORMAT: 0.75 L
DOSAGE: 8 g/l

TASTING NOTES: Yellow color with greenish reflections. Intense and varietal aroma with marked notes of green apple, white flowers, and a very fine yeasty hint. On the palate, good sapidity and acidity with great roundness and long persistence
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Ideal as an aperitif, with appetizers and fried fish or vegetables



PRA' DELLA LUNA

PROSECCO DOC EXTRA DRY

GRAPE VARIETY: 100%Glera
TERROIR: Flat terrain, clay and sandy soils
TRAINING SYSTEM: Sylvoz
VINIFICATION: Gentle pressing of grapes, first fermentation in stainless steel tanks at 14–16°C
SPARKLING METHOD: Charmat method, second fermentation in autoclave for over 90 days at 13–14°C
AGING IN BOTTLE: 1 to 3 months

ALCOHOL: 11% vol.
VOLUME: 0.75 L
DOSAGE: 16 g/l

TASTING NOTES: Intense, varietal aroma with clear notes of apple, pear, citrus and white flowers. Fine and persistent bubbles. On the palate, noticeable acidity and salinity give the wine harmony and a rounded character.
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Ideal as an aperitif



PRA' DELLA LUNA

RIBOLLA GIALLA BRUT

GRAPE VARIETY: 100% Ribolla Gialla
TERROIR: Flat terrain with high presence of stones, sandy and permeable
TRAINING SYSTEM: Sylvoz
VINIFICATION: First fermentation in stainless steel tanks at 14–16°C
SPARKLING METHOD: Charmat method, second fermentation in autoclave for over 90 days at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 12% vol.
FORMAT: 0.75 L
DOSAGE: 8 g/l

TASTING NOTES: Straw-yellow color. Intense aroma with a note of white rose. Fine and persistent perlage. Fresh and mineral taste with long persistence
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Excellent as an aperitif, with light appetizers, seafood crudo, cured ham, risottos, and fish-based first courses



PRA' DELLA LUNA

PROSECCO ROSÉ BRUT MILLESIMATO

GRAPE VARIETIES: 85% Glera, 15% Pinot Noir
TERROIR: Flat terrain with high presence of stones, sandy and permeable
TRAINING SYSTEM: Sylvoz
VINIFICATION: Soft pressing of grapes, first fermentation in stainless steel tanks at controlled temperature
SPARKLING METHOD: Charmat method, second fermentation in autoclave for over 3 months at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 11.5% vol.
FORMAT: 0.75 L
DOSAGE: 7 g/l

TASTING NOTES: Antique pink color. Intense aroma with red fruit notes. Persistent perlage with fine foam. On the palate, dry and balanced, light-bodied with raspberry and wild berry flavors
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Ideal with appetizers and cured meats



PROSECCO DOC BRUT
SILVER EDITION

PRA' DELLA LUNA

GRAPE VARIETY: 100% Glera
TERROIR: Flat land, clay and sandy soil
TRAINING SYSTEM: Sylvoz
VINIFICATION: Soft pressing of the grapes, first fermentation in stainless steel tanks at a controlled temperature of 14–16°C
SPARKLING METHOD: Charmat Method, second fermentation in autoclave for over 90 days at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 11% vol.
FORMAT: 0.75 L – 1.5 L
DOSAGE: 11 g/l

TASTING NOTES: Yellow color with greenish reflections. Intense and varietal aroma, with marked notes of white peach and white flowers. Fine and persistent perlage. On the palate, good acidity and sapidity make it harmonious and round
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Ideal as an aperitif, with appetizers and fried fish or vegetables



PROSECCO DOC MILLESIMATO BRUT

SILVER EDITION

PRA' DELLA LUNA

GRAPE VARIETY: Glera
TERROIR: Flat land, clay and sandy soil
TRAINING SYSTEM: Sylvoz
VINIFICATION: From a selection of the best vineyards, soft pressing of the grapes, first fermentation in stainless steel tanks at 14–16°C
SPARKLING METHOD: Charmat method, second fermentation in autoclave for over 12 months at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 11% vol.
FORMAT: 0.75 L
DOSAGE: 8 g/l

TASTING NOTES: Yellow color with greenish reflections. Intense and varietal aroma with marked notes of green apple, white flowers, and a very fine yeasty hint. On the palate, good sapidity and acidity with great roundness and long persistence
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Ideal as an aperitif, with appetizers and fried fish or vegetables



PROSECCO
DOC EXTRA DRY
SILVER EDITION

PRA' DELLA LUNA

GRAPE VARIETY: 100%Glera
TERROIR: Flat terrain, clay and sandy soils
TRAINING SYSTEM: Sylvoz
VINIFICATION: Gentle pressing of grapes, first fermentation in stainless steel tanks at 14–16°C
SPARKLING METHOD: Charmat method, second fermentation in autoclave for over 90 days at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 11% vol.
VOLUME: 0.75 L
DOSAGE: 16 g/l

TASTING NOTES: Intense, varietal aroma with clear notes of apple, pear, citrus and white flowers. Fine and persistent bubbles. On the palate, noticeable acidity and salinity give the wine harmony and a rounded character.
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Ideal as an aperitif



RIBOLLA GIALLA
BRUT
SILVER EDITION

PRA' DELLA LUNA

GRAPE VARIETY: 100% Ribolla Gialla
TERROIR: Flat terrain with high presence of stones, sandy and permeable
TRAINING SYSTEM: Sylvoz
VINIFICATION: First fermentation in stainless steel tanks at 14–16°C
SPARKLING METHOD: Charmat method, second fermentation in autoclave for over 90 days at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 12% vol.
FORMAT: 0.75 L
DOSAGE: 8 g/l

TASTING NOTES: Straw-yellow color. Intense aroma with a note of white rose. Fine and persistent perlage. Fresh and mineral taste with long persistence
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Excellent as an aperitif, with light appetizers, seafood crudo, cured ham, risottos, and fish-based first courses



PRA' DELLA LUNA

PROSECCO ROSÉ BRUT MILLESIMATO

SILVER EDITION

GRAPE VARIETIES: 85% Glera, 15% Pinot Noir
TERROIR: Flat terrain with high presence of stones, sandy and permeable
TRAINING SYSTEM: Sylvoz
VINIFICATION: Soft pressing of grapes, first fermentation in stainless steel tanks at controlled temperature
SPARKLING METHOD: Charmat method, second fermentation in autoclave for over 3 months at 13–14°C
BOTTLE AGEING: 1 to 3 months

ALCOHOL: 11.5% vol.
FORMAT: 0.75 L
DOSAGE: 7 g/l

TASTING NOTES: Antique pink color. Intense aroma with red fruit notes. Persistent perlage with fine foam. On the palate, dry and balanced, light-bodied with raspberry and wild berry flavors
SERVING TEMPERATURE: 6–8°C
FOOD PAIRINGS: Ideal with appetizers and cured meats



PRA' DELLA LUNA

MERLOT DOC FRIULI

GRAPE VARIETY: 100% Merlot
TERROIR: Our loose, pebbly soils are strongly influenced by the Mediterranean Sea
TRAINING SYSTEM: Sylvoz
VINIFICATION: Maceration for 14 days
BOTTLE AGEING: In small French oak barrels (225 L) for 24 months

ALCOHOL: 13.5% vol.
FORMAT: 0.75 L

TASTING NOTES: Deep ruby red color, rich and full-bodied bouquet with an elegant blend of red fruits, balsamic hints, and licorice. Pleasant floral notes contrast with fine toasted aromas. On the palate, full-bodied with an elegant and velvety tannin texture
SERVING TEMPERATURE: 16–18°C
FOOD PAIRINGS: Red meats, especially beef or pork tenderloin; also pairs well with cured and smoked meats



PRA' DELLA LUNA

PINOT GRIGIO DOC FRIULI

GRAPE VARIETY: 100% Pinot Grigio
TERROIR: Our loose, pebbly soils are strongly influenced by the Mediterranean Sea
TRAINING SYSTEM: Guyot
VINIFICATION: Soft pressing of the grapes, fermentation in stainless steel tanks at controlled temperature
BOTTLE AGEING: 6 months on the lees

ALCOHOL: 12.5% vol.
FORMAT: 0.75 L

TASTING NOTES: Bright yellow color with copper reflections. Lively, floral aroma with delicate citrus notes. Full-bodied, savory and elegant, supported by marked acidity which gives the wine a long-lasting finish
SERVING TEMPERATURE: 8–10°C
FOOD PAIRINGS: Ideal with refined seafood dishes, raw fish, and tempura



PRA' DELLA LUNA

SAUVIGNON DOC FRIULI

GRAPE VARIETY: 100% Sauvignon
TERROIR: Our light, gravelly soils are strongly influenced by the Mediterranean climate.
TRAINING SYSTEM: Guyot
VINIFICATION: Gentle pressing of the grapes, fermentation in stainless steel tanks at a controlled temperature.
BOTTLE AGEING: 6 months on the lees

ALCOHOL: 12.5% vol.
VOLUME: 0.75 L

TASTING NOTES: Aromas of tomato leaf and bell pepper harmonize with notes of nectarine and exotic fruits. Full-bodied, slightly saline, with pronounced minerality.
SERVING TEMPERATURE: 8–10°C
PAIRING: Excellent not only as an aperitif but also with fish dishes and herb-based risotto.



PRA' DELLA LUNA

CHARDONNAY DOC FRIULI

GRAPE VARIETY: 100% Chardonnay
TERROIR: Our loose, pebbly soils are strongly influenced by the Mediterranean Sea
TRAINING SYSTEM: Guyot
VINIFICATION: Gentle pressing of the grapes, fermentation in stainless steel tanks at controlled temperature
BOTTLE AGEING: 6 months on the lees

ALCOHOL: 13.0% vol.
FORMAT: 0.75 L

TASTING NOTES: Bright yellow color, delicate aroma with hints of peach and citrus. On the palate it is balanced and savory, with tropical notes of pineapple and mango on the finish
SERVING TEMPERATURE: 8°–10°C
FOOD PAIRINGS: Excellent as an aperitif; pairs well with all seafood dishes, herb risottos, baked vegetables, and white meats



TRAMINER AROMATICO DOC FRIULI

PRA' DELLA LUNA

GRAPE VARIETY: 100% Aromatic Traminer
TERROIR: Our loose, pebbly soils are strongly influenced by the Mediterranean Sea
TRAINING SYSTEM: Guyot
VINIFICATION: Soft pressing of the grapes, fermentation in stainless steel tanks at controlled temperature
BOTTLE AGEING: 6 months on the lees

ALCOHOL: 13.5% vol.
FORMAT: 0.75 L

TASTING NOTES: Straw yellow color, intense floral and fruity aromas with pronounced notes of rose, linden, and lychee. Full-bodied, savory, and spicy, with hints of nutmeg and cloves
SERVING TEMPERATURE: 8–10°C
FOOD PAIRINGS: Ideal with fish dishes, white meats, and all ethnic cuisine where spices are prominent

