

LUNA D'OR PROSECCO SPUMANTE EXTRA DRY PICCOLO

Grapes/Vinification:

The vineyards of Luna d'Or are located in the province of Treviso at 40 metres above seelevel. The Glera grapes are softly pressed and cleaned of the must by cold static decantation. A part of the must is stored cold. The rest is fermented with controlled temperature and then stored in stainless steel tanks at low temperatures. The second fermentation takes place in pressured vats with selected yeasts. After bottling the wine is left to age in a conditioned warehouse.

Tasting Notes:

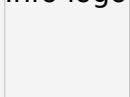
Luna d'Or is soft straw yellow and the perlage is fine and longlasting. The aroma is fruity with a touch of apple, Williams pear and a of citrus note. Floral notes of acacia blossoms and wisteria.

Food pairing:

Excellent as an aperitif. It is recommended with fish dishes, salads, vegetable dishes and cheese.



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INFO

Product Number	3096	Allergens Egg	No
Country	Italy	Allergens Milk	No
Area	Veneto	Allergens Sulphites	Yes
Color	White	Allergens Gluten	No
Alcohol	11	Distilled	No
Residual Sugar	14	Biological	No
Acidity	5.6	Closure type	Cork
PHScale	3.2	Case Quantity	24
Volume	0.2	GTIN code bottle	8005068002012
		GTIN code case	8005068001954