

# **Italian wines in the world: Coop. Prà della Luna's Prosecco Doc Millesimato brut**

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PRA DELLA LUNA



PRA  
DELLA  
LUNA



BRUT MILLESIMATO  
PROSECCO  
DOC

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BRUT MILLESIMATO

## **Prosecco Doc Millesimato brut**

**Color:** white

**Year of production:** 2017

**Price:** 6.50 euros

**Annual production:** 100,000 bottles

**Denomination:** doc prosecco

**Aging:** 6 months fermentation in autoclave, charmat method, 3 months in bottle

**Grapes:** 100% Glera

Drinking or tasting a good Prosecco Brut means knowing how to pay attention to the balance between the correct sugar dosage, the mineral pleasantness and the harmony that arises from this comparison.

The winery Prà della Luna, an emerging company but with a great production tradition, presents us its Prosecco Brut, which for modernity and balance fully encompasses all the skills of viticulturists who know Glera vine very well. Its grapes are chosen during the harvest in the vineyards dedicated to this vintage.

A modern Prosecco Brut, true representative of the best selections of grapes, expertly worked with the long Charmat method, thanks to the remarkable period they spend in fermentation on the lees.

Understanding and love for the territory are therefore all contained in this Prosecco Brut, which has got an immediately fine perlage in the tasting glass, enhanced by a vigorous and at the same time delicate foam that preludes an excellent entry into the mouth.

The fresh aromas are reminiscent of unripe pinks and citrus fruits, notes of acacia flowers, hints of tropical fruit and pear, followed by a characteristic and light bitter finish.

Enveloping, it caresses the palate, thanks to the excellent work done in the vineyard, leaving a delicate acidity and good flavor.

Long in the final aftertaste, as if it wanted to demonstrate

its careful processing started in the vineyard and harmonized in the cellar.

This Prosecco Millesimato Brut Vintage is to drink throughout the meal. We paired it with an octopus and olives salad, but it also lends itself to pasta dishes with white meat or to end an evening with friends.

### **Company Profile**

Born in 2015, Pra' della Luna is the last achievement of a project started in the end of the '90s by a group of friends reunited together by the president Ferruccio Lunardelli. A company made of people, who live our company as part of themselves and have their knowledge as winemakers and agricultural technic at service. Pra' della Luna has nearly 1.000 hectares of vineyards, manufactured in different steps by our partners between Veneto, Friuli Venezia Giulia and Puglia. The main cultivated varieties are Pinot grigio and Prosecco. We also produce Sauvignon Blanc, Traminer Aromatico, Ribolla Gialla as white wines, Merlot, Refosco dal Peduncolo Rosso and Cabernet Sauvignon as red wines. Our landscape is mainly flat, sandy and clay, with Sylvoz and Guyot as grapegrowing methods.

### **Coop. Prà della Luna s.a**

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