



PINOT GRIGIO

ALTO ADIGE, ITALY

2025



VARIETY



100%
PINOT GRIGIO

CLASSIFICATION



VIGNETI DELLE
DOLOMITI

CLIMATE



MEDITERRANEAN

ELEVATION



800 FT

TRELLIS



GUYOT

SOIL



SANDY, GRAVEL

HARVEST METHOD



HANDPICKED

FERMENTATION



4 MONTHS
STAINLESS STEEL TANKS

ALCOHOL LEVEL



12.5 PERCENT

FORMAT



750 ML

TECHNICAL INFORMATION

Our pinot grigio is estate-grown, handpicked, and hand-sorted at Castelfeder Winery in Italy's Alto Adige Valley — the country's northernmost wine region. Founded by Alfons Giovanett, Castelfeder embraces lunar-influenced winemaking practices (pruning, bottling, and tasting under a full — or naked — moon), traditions now recognized in biodynamic winemaking. Luna Nuda honors Alfons's belief that the moon's positive energy elevates both the wine and the moments shared around it.

TASTING NOTES

Brilliant straw yellow in the glass, with inviting aromas of pear and ripe apple. The palate is harmonious and full-bodied, with a soft, rounded flavor and a smooth, polished finish — a textbook expression of Alto Adige terroir.

PAIRING SUGGESTIONS

Pairs beautifully with fresh seafood, light pastas, goat cheese salads, lemon-herb chicken, or antipasto platters. Equally enjoyable on its own as an aperitif on a warm afternoon.



Please drink responsibly.