LUNA NUDA

TECH & SELL SHEET
2025 VINTAGE

ALTO ADIGE, ITALY

PINOT GRIGIO

Crisp, bright, and a little bit alpine.

The bottle shoppers reach for on a weeknight and come back for on the weekend. Dry, clean, and refreshing, from Italy's northernmost wine region.

IN THE GLASS

Brilliant straw yellow. Pear and ripe apple on the nose, then a soft, rounded palate and a smooth, polished finish.

AT THE TABLE

Fresh seafood, light pastas, goat cheese salads, lemon-herb chicken, or an antipasto platter. Good on its own, too.

FROM THE WINERY

Estate-grown, handpicked, and hand-sorted at Castelfeder, the family winery Alfons Giovanett founded in 1970. Winemaker Ivan Giovanett rests the wine four months in stainless steel to keep the fruit bright.

MADE FOR A TUESDAY

An easy weeknight pour for seafood, salads, and whatever is already on the stove.

TASTES LIKE A SATURDAY

Estate fruit from Alto Adige, picked and sorted by hand. It drinks a step above its price.

A NAME BEHIND IT

Made by Castelfeder, a named Alto Adige producer, with a Gold and a Best of Class to show for it.

TECHNICAL DETAILS

Winemaker: Ivan Giovanett, Castelfeder

VARIETAL **100% Pinot Grigio**	APPELLATION **Vigneti delle Dolomiti IGT**	VINTAGE **2025**	ALCOHOL **12.5% ABV**
CLIMATE **Mediterranean**	ELEVATION **800 ft**	SOIL **Sandy, gravel**	VINE TRAINING **Guyot**
HARVEST **Handpicked, hand-sorted**	FERMENTATION **Stainless steel, 4 months**	CLOSURE **Stelvin screw cap**	SERVE AT **45 to 50°F**

RECOGNITION

92 POINTS · GOLD
USA Wine Ratings 2025

BEST OF CLASS
LA Int'l Wine Awards 2026

ORDERING

750 mL · 12 per case
UPC 899986001008
Case SCC 10899986001005