LUNA NUDA

TECH & SELL SHEET
NON-VINTAGE

TREVISO, ITALY

PROSECCO DOC

Soft, steady bubbles.

The bottle to pop for a real celebration, or a Tuesday that deserves one. Bright, easy-drinking Prosecco DOC from one of Northeast Italy's most celebrated producers.

IN THE GLASS

Pale straw yellow with a fine, soft bead. Green apple, pear, and a floral lift, with a crisp finish.

AT THE TABLE

Aperitivo bites, brunch, light seafood, or fresh fruit. A natural for mimosas and spritzes.

FROM THE WINERY

Made by Cantina Montelliana, a cooperative of 400 growers founded in 1957. Handpicked grapes are soft-pressed, then finished in pressurized tanks, the Charmat method, to keep the bubbles soft and steady.

MADE FOR A TUESDAY

Brunch, aperitivo hour, or a toast that didn't need a reason. Sparkling for the everyday.

TASTES LIKE A SATURDAY

Prosecco DOC with a fine, soft bead and real fruit. It drinks a step above its price.

A NAME BEHIND IT

Cantina Montelliana has been making wine since 1957.

TECHNICAL DETAILS

Producer: Cantina Montelliana, Treviso

VARIETALS **85% Glera, 15% Chardonnay**	APPELLATION **Prosecco DOC, Treviso**	VINTAGE **Non-vintage**	ALCOHOL **11% ABV**
CLIMATE **Sub-tropical**	RESIDUAL SUGAR **15 g/L**	ELEVATION **390 to 820 ft**	SERVE AT **40 to 45°F**
HARVEST **Handpicked**	BASE WINE **White-wine method**	METHOD **Charmat**	FORMATS **750 mL, 200 mL**

RECOGNITION

94 **POINTS · GOLD**
USA Wine Ratings 2026
Non-vintage

92 POINTS · GOLD
LA Int'l Wine Awards 2026
Non-vintage

ORDERING

750 mL · 12 per case
UPC 872281900108
Case SCC 10872281001093