



PROSECCO ROSÉ DOC

TREVISO, ITALY

Millesimato 2024 Brut



VARIETY



85% GLERA
15% PINOT NOIR

CLASSIFICATION



COMPRESORIO DELLA
DOC PROSECCO

CLIMATE



SUB-TROPICAL

ELEVATION



390 TO 820FT

HARVEST METHOD



HANDPICKED

FERMENTATION



TRADITIONAL RED AND
WHITE FERMENTATION &
CHARMAT METHOD

RESIDUAL SUGAR



12 g/l

SERVING TEMPERATURE



45° TO 50° F

ALCOHOL LEVEL



11 PERCENT

FORMAT



750 ml

TECHNICAL INFORMATION

Luna Nuda Prosecco Rosé is crafted in Treviso, Italy by Cantina Montelliana, a cooperative of 400 growers founded in 1957 and one of Northeast Italy's most celebrated producers of Prosecco DOC and DOCG. A blend of Glera and Pinot Noir, the wine draws its signature rose-gold hue from the Pinot Noir. Grapes are hand-harvested and undergo primary fermentation, followed by a secondary fermentation in pressurized tanks using the Charmat method. The wine is then filtered, balanced, and bottled.

Cantina Montelliana combines time-honored winemaking with modern facilities designed to protect the environment and preserve the region's vine-growing heritage.

TASTING NOTES

A modern, refined interpretation of Prosecco Rosé with a soft rosy color and graceful structure. The nose is delicate and floral, with bright hints of red fruit. On the palate, the wine is fresh and balanced, finishing with a fine, persistent perlage of consistent bubbles — elegant and versatile enough for any occasion.

PAIRING SUGGESTIONS

Pairs beautifully with prosciutto-wrapped melon, burrata with peaches and basil, spicy tuna rolls, and fresh strawberry shortcake — the crisp bubbles and bright red-fruit notes lift salty, creamy, and lightly sweet bites with equal ease.

Please drink responsibly.

