LUNA NUDA

TECH & SELL SHEET
2024 VINTAGE





TREVISO, ITALY

PROSECCO ROSÉ

A soft rose-gold pour with fine, steady bubbles.

For Sunday brunch, a patio at golden hour, or dessert that calls for something pink. A modern, refined Prosecco Rosé, dry and versatile enough for any occasion.

IN THE GLASS

Soft rosy color. A delicate, floral nose with bright red fruit, then a fresh, balanced palate.

AT THE TABLE

Prosciutto-wrapped melon, burrata with peaches and basil, or strawberry shortcake.

FROM THE WINERY

Made by Cantina Montelliana, a cooperative of 400 growers founded in 1957. Hand-harvested Glera meets Pinot Noir, which gives the wine its rose-gold color, then finishes in tank by the Charmat method.

MADE FOR A TUESDAY

Brunch, patio afternoons, and any toast that looks better in pink.

TASTES LIKE A SATURDAY

Vintage-dated Brut with a fine, persistent bead. It drinks a step above its price.

A NAME BEHIND IT

Cantina Montelliana has been making wine since 1957. Gold at USA Wine Ratings in 2026.

TECHNICAL DETAILS

Producer: Cantina Montelliana, Treviso

VARIETALS **85% Glera, 15% Pinot Noir**	APPELLATION **Prosecco Rosé DOC**	VINTAGE **Millesimato 2024**	ALCOHOL **11% ABV**
CLIMATE **Sub-tropical**	RESIDUAL SUGAR **12 g/L**	ELEVATION **390 to 820 ft**	SERVE AT **45 to 50°F**
HARVEST **Handpicked**	BASE WINE **Red and white fermentation**	METHOD **Charmat**	STYLE **Brut**

RECOGNITION

92 **POINTS · GOLD**
USA Wine Ratings 2026
2024 vintage

ORDERING

750 mL · 12 per case
UPC 850018884112
Case SCC 10850018884126

Made in Italy by Cantina Montelliana, Treviso

Please drink responsibly.