LUNA NUDA

TECH & SELL SHEET
2024 VINTAGE





ABRUZZO, ITALY

ROSÉ

Strawberry, soft florals, and a clean citrus finish.

The rosé that goes from the patio to the dinner table. Made from Montepulciano, the grape native to Abruzzo, with good structure behind the pretty color.

IN THE GLASS

A beautiful pink hue. Strawberry and delicate florals, crisp freshness, and balanced acidity.

AT THE TABLE

Grilled seafood, light pastas, charcuterie, soft cheeses, or prosciutto and melon.

FROM THE WINERY

The Giovanett family hand-selects Montepulciano in Abruzzo and brings it to Castelfeder in Alto Adige. The grapes are de-stemmed, macerated on the skins, pressed, and fermented in stainless steel.

MADE FOR A TUESDAY

An aperitif that stays for dinner. Easy with grilled fish, a salad, or a snack board.

TASTES LIKE A SATURDAY

100% Montepulciano with structure and fresh acidity. It drinks a step above its price.

A NAME BEHIND IT

Made by the Giovanett family at Castelfeder. Gold at USA Wine Ratings two years running.

TECHNICAL DETAILS

Vinified at Castelfeder, Alto Adige

VARIETAL **100% Montepulciano**	APPELLATION **Vino d'Italia**	VINTAGE **2024**	ALCOHOL **12.5% ABV**
CLIMATE **Mediterranean**	VINE TRAINING **Guyot, Cordone Speronato**	SOIL **Clay with chalk**	ELEVATION **1,000 ft**
HARVEST **Handpicked**	FERMENTATION **Stainless steel, 4 months**	FINING **Bentonite, filtered**	SERVE AT **45 to 50°F**

RECOGNITION

95 POINTS · GOLD
USA Wine Ratings 2026
2024 vintage

91 POINTS · GOLD
USA Wine Ratings 2025
2023 vintage

ORDERING

750 mL · 12 per case
UPC 899986001220
Case SCC 10899986001227