



ROSÉ

ABRUZZO, ITALY

2024



VARIETY



100%
MONTEPULCIANO

CLASSIFICATION



VINO D'ITALIA

CLIMATE



MEDITERRANEAN

ELEVATION



1000 FT

TRELLIS



GUYOT & CORDONE
SPERONATO

SOIL



CLAY SOIL WITH
CHALK CONTENT

HARVEST METHOD



HANDPICKED

FERMENTATION



4 MONTHS
STAINLESS STEEL TANKS

ALCOHOL LEVEL



12.5 PERCENT

FORMAT



750 ML

TECHNICAL INFORMATION

Luna Nuda Rosé is crafted from Montepulciano grapes, hand-selected and sourced by the Giovanetts in Abruzzo, Italy, where the variety is native, and then transported to Castelfeder Winery in Alto Adige for vinification.

At the winery, the grapes are de-stemmed, macerated on the skins, and pressed before undergoing primary fermentation in stainless steel tanks for 10 days. The wine then rests in stainless steel tanks, is fined with bentonite to remove unwanted colloids, and is filtered prior to bottling.

TASTING NOTES

A bright, lively rosé with a beautiful pink hue in the glass. The palate offers good structure and seductive, fruity aromas — a bouquet of strawberry layered with delicate floral notes, giving way to a subtle citrus finish. Crisp freshness and balanced acidity carry through to a clean close.

PAIRING SUGGESTIONS

An ideal aperitif and a versatile partner at the table. Pair with grilled seafood and shellfish, light pasta dishes, fresh salads, charcuterie, soft cheeses, prosciutto and melon, or Mediterranean fare such as grilled vegetables, herb-roasted chicken, and seafood risotto. Best served chilled at 45–50°F.

Please drink responsibly.

