

# MOON

Vino spumante di qualità brut

DATA SHEET



## MOON Sparkling Brut Wine

Classification Quality Sparkling Brut	Wine	Grapes	Pecorino
Color v	White	Alcohol	13%

#### **VINEYARD**

Ancient vineyard located at Tenuta Rosarubra, Pietranico (PE)

Age: 18 Years
Altitude: 300 s.m.l.

Type of agricolture: Biodynamic

Certifications: Organic and Biodynamic DEMETER®

#### **HARVEST**

Manual selection of grapes harvested in mid-September. The terroir guarantees that these grapes are exposed to optimal temperature fluctuations, together with the biodynamic farming techniques practiced on the estate, give this wine an extreme richness of floral aromas as well as a strong fruit appeal.

#### **WINE MAKING**

The Second fermentation process consists in a long Charmat method. After the inoculation of the yeasts, Moon continues to mature in autoclave for a period of no less than 10 months after which, still in an isobaric environment, it is bottled.

TASTING NOTES	Rating

### Technical **Data**

#### Bottle Technical Data

Bottle	SPM Tosca 750 ml
Bottle weight	850 gr
Closure	Natural cork

Technical Data		
Pallet	EPAL 80x120	
	ReFill Case	
Bottles per case	6	
Layers	8	
Cases per layer	8	
Cases/Pallet	64	
Pallet gross weight (kg)	728	
Pallet net weight (kg)	703	
Pallet height (cm)	171	
Case dimension (cm)	32,5 (w) 29,5 (l) 19,6 (h)	
Case weight (kg)	10,98	

