ROSARUBRA®
TENUTA IN PIETRANICO

MOON

Vino spumante di qualità brut Rosé

DATA SHEET

MOON

Sparkling Brut Wine

Classification	Quality Sparkling Brut Wine	***Grapes***	Red berried, vinified in white
Color	Antique Pink	***Alcohol***	12%

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

Moon Rosé originates from an old Guyot-trained vineyard located in a magnificent area for winemaking, at an ideal altitude that guarantees a formidable temperature range and with a magnificent exposure to sun light. An excellent sparkling wine obtained from an early harvest during the first ten days of September, strictly manual, from an agriculture that has always had the utmost consideration for the environment and its biodiversity.

WINE MAKING

Fermented in a rosé style at controlled temperatures in steel vats, followed by a sparkling process (second fermentation) with the “long” Martinotti-Charmat method for a duration of no less than 6 months. Followed by filtration and then bottled in an isobaric environment.

TASTING NOTES

Rating ☆ ☆ ☆ ☆ ☆

Technical Data

Bottle Technical Data

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

Technical Data

	ReFill Case
Pallet	EPAL 80x120
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

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