



Luna
Edition

SPARKING WINE

MILLESIMATO-Extra Dry

Luna Edition is a sparkling wine from VeroMonte, embodying balance, elegance, and authenticity. It has a straw-yellow color with delicate greenish highlights and is noted for its fine and persistent bubbles that enhance its freshness and liveliness. The aroma is delicate and fruity, with pleasant hints of Golden apple, pineapple, and acacia flowers, offering harmony and aromatic finesse. On the palate, it is balanced and enjoyable, perfect for social gatherings and daily toasts. Versatile in pairings, it's ideal as an aperitif and pairs elegantly with white meats and fish dishes, enhancing their flavors without overpowering them.

Serving temperature: 6–8 °C

Alcohol: 11.0%

TROPHIES:



FRANKFURT
INTERNATIONAL
TROPHY Gold 2024



SÉLECTION
MONDIALES DES VINS -
CANADA, Gold 2024



WC VIENNA
Silver 2024



CITTA' DEL VINO
Gold 2022



AWC VIENNA
Silver 2024



INTERNATIONAL WINE
CHALLENGE 2025



INTERNATIONAL WINE
& SPIRIT COMPETITION
Bronze 2025



★ VeroMonte ★
Prosecco Superiore

Luna
Edition

SITE OF COLTIVATION

Refrontolo, town sited in the heart of D.O.C.G. Prosecco Superiore Conegliano -
Valdobbiadene area

SOIL

Clay and silty.

HEIGHT ABOVE SEA LEVEL

200 m

VINEYARDS EXPOSURE

Southeast and southwest slopes

CULTURE SYSTEM

Double upside down with 3333 logs / hectare, 18 buds per log

VINEYARDS

Glera and Verdiso grape type

GRAPE HARVEST SYSTEM

Hand Harvest

HARVEST TIMING

Mid September, slightly in advance of full grapes ripeness

PERFORMANCE PER HECTARE

135 qli

RESULT FROM GRAPE TO WINE

70%

SPARKLING-PHASE METHOD

Charmat - Martinotti

VINIFICATION

Technological research is aimed at combining operational rationality with respect to traditional oenological techniques Phases: - pressing phase of whole grapes with a vacuum press of modern design, in the absence of oxygen and controlled temperature to better preserve the fragrances present in the grape; - cold static decantation of must for the separation of some pulp and peat residues; - first fermentation with indigenous yeasts, with temperature control, a major factor in obtaining a quality product; - refinement of the base wine on the noble lump until the time it is taken out of the foam

TASTE

Full, harmonious, dry and sapid

SCENT

Typical, fine, fruity bouquet with golden apple, pineapple, acacia, wisteria and yellow rose

PARKLING PHASE

Foaming by the Charmat method lasts at least 2 months. During this delicate production stage, daily fermentation and temperature are monitored because they greatly affect the quality of the sparkling wine

LOOK

Straw yellow with greenish reflections, fine and persistent perlage

SUGAR TRACES

17 g/l

ALCOHOL

11% vol

Available sizes: 375ml - 750ml



★ Veromonte ★
Prosecco Superiore

Veromonte
Edition