

how to assemble the perfect cheese plate:

pair with:
Luna Nuda Wines

bread base:
baguette, crackers, pita, matzo

spreads:
jam,
jelly,
honey,
hummus,
mustard



two to three cheeses:

- one hard cheese
- one soft cheese
- one funky or exotic cheese

cured meat:

- salami
- pepperoni
- prosciutto
- sausage

nuts:

- almonds
- pistachios
- mixed nuts
- walnuts

fresh fruit:

apples, grapes, berries, figs

other options:

olives, pickles, dried fruit, artichoke hearts, fresh veggies

LunaNuda.com
@lunanudawines



LUNA NUDA
ITALIA



PINOT GRIGIO: Bright, crisp flavors of golden delicious apple and citrus flow through this wine with just a hint of alpine air and minerality – flavors that embody the terroir of Italy’s northernmost winegrowing region.

Pair with: homemade ricotta, crumbled feta, or camembert.



ROSÉ: Modern in style, Luna Nuda Rosé exudes a bright, lively color in the glass, vibrant strawberry and raspberry flavors on the palate, with balanced acidity and length in the finish.

Pair with: herbed goat cheese, fresh gouda, or warmed brie

PROSECCO ROSÉ: Delicate floral aromas give way to hints of golden apple and subtly sweet berry notes. Luxurious bubbles create a refreshing finish on the palate with inviting fruit flavors.

Pair with: aged gouda, aged white cheddar, or camembert



RED BLEND: This wine is full-bodied, and expresses enticing aromas with a smooth and rounded mouthfeel from the robust character of cherries and ripe blackberries. The finish is elegant with balanced acidity, perfect for pairing.

Pair with: manchego, stilton, or gruyère



LunaNuda.com
@lunanudawines

LUNA NUDA
ITALIA