



CRIZALI



PROSECCO

DOC EXTRA DRY

COLOR

Brilliant straw yellow with delicate green reflections and a fine, persistent perlage.

AROMA

Elegant aromas of acacia blossom with bright notes of green apple, lemon, and grapefruit.

TASTE

Well-structured and smooth, with fresh fruit expression, balanced acidity, and a savory finish.



TECHNICAL INFORMATION

Vineyard Location: Rai of San Polo di Piave

Grape Yield: 120 q/ha

Pressing: Gentle pressing

Sparkling Method: Long Charmat Method (70–90 days)

Fermentation: Temperature-controlled

Wine Yield: 70%

Total Acidity: 5.70 – 5.90 g/L

Ph: 3.15 – 3.25

Residual sugar: 12 – 14 g/L

Alcohol: 11% ABV

Pairings: Pairs beautifully with grilled vegetables, cheeses, cold pasta salads, and seasonal dishes. Also complements raw seafood, oysters, truffles, and scampi.

Serving Temperature: 6–8 °C

Storage: Store in a cool place away from light and heat.



PROSECCO

DOC ROSÉ

COLOR

Elegant pale pink with a fine and persistent perlage.

AROMA

Fresh and fragrant with notes of rose petals, wild strawberries, and red berries.

TASTE

Well-balanced and harmonious, with vibrant acidity and a soft, savory finish.



TECHNICAL INFORMATION

Vineyard Location: Veneto

Grape Yield: 120 q/ha

Pressing: Gentle pressing

Sparkling Method: Long Charmat Method

Fermentation:

Temperature-controlled

Wine Yield: 70%

Total acidity: 5.70 – 5.90 g/L

Ph: 3.15 – 3.25

Residual sugar: 12 – 14 g/L

Alcohol: 11% ABV

Pairings: Pairs beautifully with grilled vegetables, charcuterie, seafood, oysters, truffles, and light pasta dishes.

Serving Temperature: 6-8 °C

Storage: Store in a cool place away from light and heat.



PINOT GRIGIO

DOC DELLE VENEZIE

COLOR

Bright straw yellow with copper reflections.

AROMA

Elegant bouquet of white flowers, golden apple, and subtle bread crust notes.

TASTE

Harmonious and savory with balanced acidity and a clean mineral finish.



TECHNICAL INFORMATION

Appellation: DOC Delle Venezie

Grape: 100% Pinot Grigio

Pressing: Gentle pressing

Fermentation:

Temperature-controlled with selected yeasts

Aging: Stainless steel

Alcohol: 12.5% ABV

Pairings: Pairs beautifully with grilled vegetables, seafood appetizers, risottos, cold pasta dishes, and delicate white meats.

Serving temperature: 10–12°C



PROSECCO

DOC EXTRA DRY

COLOR

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AROMA

Elegant aromas of acacia blossom with bright notes of green apple, lemon, and grapefruit.

TASTE

Well-structured and smooth, with fresh fruit expression, balanced acidity, and a savory finish.



TECHNICAL INFORMATION

Vineyard Location: Rai of San Polo di Piave

Grape Yield: 120 q/ha

Pressing: Gentle pressing

Sparkling Method: Long Charmat Method (70–90 days)

Fermentation: Temperature-controlled

Wine Yield: 70%

Total Acidity: 5.70 – 5.90 g/L

Ph: 3.15 – 3.25

Residual sugar: 12 – 14 g/L

Alcohol: 11% ABV

Pairings: Excellent as an aperitif. Pairs beautifully with grilled vegetables, cheeses, cold pasta salads, and seasonal vegetable dishes. Also complements raw seafood, oysters, truffles, and scampi.

Serving Temperature: 6–8 °C

Storage: Store in a cool place away from light and heat.



CRIZALI

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