



Familia Poletto

Prosecco 2024
Catalog





Familia Poletto

For three centuries the Poletto family, originatively from Caneva-pn (Italy), have been involved in agriculture, particularly with fruit and wine at an artisanal level.

Today the Poletto family has decided to offer the public its red and white wine and its famous prosecco brut, extra dry and rosé in bottles.

the total annual production is about 2 million liters.

Caneva is a charming small town at the foot of the friulian hills and mountains, wet by the Livenza river, which is about 60 km from the Venetian Lagoon.

A microclimate dedicated to the cultivation of vine which gives particular characteristics to the wine produced here.

Prosecco

EXTRADRY



PROSECCO DOC EXTRA DRY

Familia Poletto

Production area: Treviso DOC hilly area

Vineyards: Glera

Soil: Loamy - clayey dry lean and shallow

Form of breeding: Guyot - Sylvoz

Harvest time: First two weeks of September

Vinification: Blank by soft pressing

Primary fermentation: Temperature-controlled and with selected yeasts

Foam intake: Martinotti (Charmat) method, slow refermentation for at least 45 days at low temperature

Alcohol: 11% Vol

Residual sugar: 13-15 g/l

Total acidity: 5.50-6.50 g/l

View: Straw yellow with greenish highlights

Perlage: Fine and persistent

Olfaction: An explosion of fruity and floral fragrances with predominance of green apple, peach and with hints of acacia flowers and jasmine

Taste: Fresh, you can feel the soft, sweet note that then gives way to the sour note

Pairings: Ideal as an aperitif, it accompanies appetizers and fish entrees. Goes well with cream desserts and fresh fruit

Serving Temperature: 6 - 8 °C

Format: 0.75-liter bottle, Magnum 1.5-liter bottle

Prosecco

BRUT



PROSECCO DOC BRUT

Familia Poletto

Production area: Treviso DOC hilly area

Vineyards: Glera

Soil: Loamy - clayey dry lean and shallow

Form of breeding: Guyot - Sylvoz

Harvest time: First two weeks of September

Vinification: In bianco mediante pressatura soffice

Primary fermentation: Temperature-controlled and with selected yeasts

Foam intake : Martinotti (Charmat) method, slow refermentation for at least 45 days at low temperature

Alcohol: 11% Vol

Residual sugar: 7-9 g/l

Total acidity: 5.70-6.70 g/l

View: Bright straw yellow with green highlights

Perlage: Fine and persistent

Olfaction: Pleasant notes of white acacia flowers with hints of fruit, predominantly apple and pear, not yet ripe

Taste: Fresh and savory, the finish gives way to a well-presented acid note

Pairings : Excellent as an aperitif and excellently accompanies antipasti of fish, shellfish and crustaceans

Serving Temperature: 6 - 8 °C

Format: Bottle 0.75 lt

Prosecco

ROSE BRUT



PROSECCO DOC ROSE BRUT

Familia Poletto

Production area: Treviso DOC hilly area

Vineyards: Glera 85-90% and Pinot Noir 10-15%

Soil: Loamy - clayey dry lean and shallow

Form of breeding: Guyot - Sylvoz

Harvest time: Late August first decade of September

Vinification: Glera in white by soft pressing, while Pinot Noir vinified in red

Primary fermentation: Temperature-controlled and with selected yeasts

Foam intake: Martinotti (Charmat) method, slow refermentation for at least 70 gg at low temperature

Alcohol: 11% Vol

Residual sugar: 6-9 g/l

Total acidity: 5-6 g/l

View: Soft pink with a distinct brilliance

Perlage: Fine and persistent

Olfaction: Intense aroma with notes of white flowers, apple, pear, typical of Prosecco that mingle with well recognizable notes of red fruits such as raspberry

Taste: Fresh and delicate, the palate is fragrant and reconfirms the olfactory sensations. It is characterized by a good retro-olfactory persistence

Pairings: Excellent as an aperitif and crosswise accompanies many dishes, from appetizers of fish crudités, to first and delicate main courses

Serving Temperature: 6 - 8 °C

Format: Bottle 0.75 lt



Prosecco

ROSE EXTRA DRY MILLESIMATO



PROSECCO DOC G ROSE
EXTRA DRY MILLESIMATO

Familia Poletto

Color: Elegant light pink, very fine and persistent perlage

Scent: Notes of rose, fresh berries and wild strawberries

Taste: Good structure, balanced and savory, palate is pleasant and harmonious

Grape varieties used: 90% Glera - 10% Pinot Noir

Vineyard location area: Veneto

Altitude: 30 metri s.l.m.

Soil type: Clayey, sandy

Orientation and exposure of vines: South-North

Breeding system: Sylvoz double inverted

Strains/ha: 2800

Grape yield q.li/ha: 150 Glera - 120 Pinot Noir

Harvest time: Early September

Pressing: Very soft

Sparkling wine technique: Long Charmat

Fermentation: No

Refinement: No

Duration of maturation: 60 days before marketing

Yield of grapes in wine %: 70%

Total acidity (gr/lt): 5.60 ÷ 5.90

Ph: 3.10 ÷ 3.30

Residual sugar (gr/lt): 11 ÷ 14

Alco carried out: 11.50% Vol

Pairings: Excellent as an aperitif served with battered vegetables, fried foods and cheeses; excellent pairing with raw fish such as oysters, truffles and scampi

Serving temperature: 6-8 °C

Conservation: In cool places, away from light and heat sources



Prosecco

EXTRA DRY MILLESIMATO



PROSECCO DOC G
EXTRA DRY MILLESIMATO

Familia Poletto

Grape varieties used: Glera

Vineyard location area: Rai of San Polo di Piave

Altitude: 30 meters a.s.l.

Soil type: Clayey

Orientation and exposure of vines: South-north

Breeding system: Sylvoz double inverted

Strains/ha: 2800

Grape yield q.li/ha: 120

Harvest time: Mid-September

Pressing: Very soft

Sparkling wine technique: Long Charmat (70/90 days)

Fermentation: No

Refinement: No

Duration of maturation: 45 days before marketing

Yield of grapes in wine %: 70%

Total acidity (gr/lt): 5.70 ÷ 5.90

Ph: 3,15 ÷ 3,25

Residual sugar (gr/lt): 12 ÷ 14

Alco carried out: 11% Vol

Pairings: Excellent as an aperitif served with fried battered vegetables and cheeses, as well as with excellent cold pastas topped with the best seasonal «fruits» of the season. Excellent pairing with raw fish such as oysters truffles and scampi

Serving temperature: 6-8 °C

Conservation: In cool places, away from light and heat sources

Prosecco

BRUT MILLESIMATO



PROSECCO DOC G
BRUT MILLESIMATO

Familia Poletto

Grape varieties used: Glera

Vineyard location area: Rai of San Polo di Piave

Altitude: 30 meters a.s.l.

Soil type: Clayey

Orientation and exposure of vines: South-north

Breeding system: Sylvoz double inverted

Strains/ha: 2800

Grape yield q.li/ha: 120

Harvest time: Mid-September

Pressing: Very soft

Sparkling wine technique: Long Charmat (70/90 days)

Malolactic Fermentation: No

Refinement: No

Duration of maturation: 30 days before marketing

Yield of grapes in wine %: 70%

Total acidity (gr/lt): 5.70 ÷ 5.90

Ph: 3.15 ÷ 3.25

Residual sugar (gr/lt): 10 ÷ 12

Alcohol played: 11% Vol

Pairings: Excellent as an aperitif served with battered vegetables, fried foods and cheeses; excellent pairing with raw fish such as oysters, truffles and scampi

Serving temperature: 6 - 8° C

Conservation: In cool places, away from light and heat sources

Prosecco

EXTRA DRY



PROSECCO DOC EXTRA DRY

Crizali

*Sparkling
white wine*

EXCELLENCE XX



SPUMANTE
EXCELLENCE XX

Crizali

*Sweet white
sparkling wine*



PROSECCO DOC ROSÉ

Crizali



Prosecco

MILLESIMATO EXTRA DRY



PROSECCO DOC EXTRA DRY

Crizali

Prosecco

MILLESIMATO BRUT



PROSECCO DOC BRUT

Crizali

Prosecco

MILLESIMATO ROSÉ



PROSECCO DOC ROSÉ

Crizali





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