

Dissegni BIO

winemakers from 1925



...family and nature



We are located in the low plains between the Italian Veneto and Friuli Regions, an area where winemaking boasts a long and renowned tradition. This is where our winery was founded from the passion of my grandfather Antonio in 1925 and where it is still run today by my family. Professionalism, a desire for authenticity and a love for the environment are the driving forces behind this winery, which relies exclusively on solar energy, with almost no impact on the environment. Dissegna is synonymous with both tradition and innovation, with respect for the environment and cutting-edge production, and with the continuous search for quality at nature's pace. . Our ORGANIC wines, the wines of

Francesco Dissegna



PINOT GRIGIO
DOC DELLE VENEZIE



Grape variety of French origin with small clusters that when ripe take on a coppery shade. It is yellow in colour with greenish highlights. Its scents are reminiscent of tropical fruit, citrus and acacia flowers. It is slightly acidic, delicate and persistent on the palate.

It pairs well with light fish appetizers and white meat. A wine to be enjoyed young to appreciate the organoleptic characteristics at their best.

varietal
PINOT GRIGIO

alcohol
13,5%

tasting temperature
8 - 10°

CHARDONNAY
IGT VENETO



Bordeaux varietal that ripens early. The cluster is small with medium-sized, round, yellow berries. Light straw yellow colour with a dry flavour. Fruity on the nose, fine and delicate, it evokes the smell of bread crust.

Recommended as an aperitif, with lean hors d'oeuvres, risottos and fish dishes. It is generally enjoyed young.

varietal
CHARDONNAY

alcohol
13,5%

tasting temperature
8 - 10°

LISON CLASSICO
DOCG



The flagship wine of the Lison Prammagiore DOC wine area, it has a deep straw yellow colour with an intense bouquet with floral and fruity notes.

Considered excellent as an aperitif, it pairs well with dishes of ham, eggs, seasonal herbs and seafood.

varietal
TOCAI

alcohol
13,5%

tasting temperature
8 - 10°

INCROCIO MANZONI 6.0.13
IGT VENETO



In the glass, the colour is straw yellow with clear greenish reflections, strong and slightly aromatic bouquet, reminiscent of sweet melon and wild flowers. On the palate, it combines the delicious fruity aroma of Pinot Blanc with the stronger citrus scent of Riesling. The aftertaste is dry, elegant and fruity, with a long, pleasant finish.

Fresh and pleasant wine, best drunk young. Excellent pairing with soups, risottos, delicate pasta dishes, fish and white meats. Favourite pairing? A tender salmon fillet, lightly simmered with a knob of butter with some delicate aromatic herbs.

varietal
INCROCIO MANZONI

alcohol
13%

tasting temperature
8 - 10°

OUR ORGANIC ROSÉ WINES

ROSATO



Pink colour, fine and persistent perlage. Delicate fragrance with fruity notes reminiscent of strawberry and raspberry. The taste is savoury and persistent, pleasantly light due to the moderate alcohol content.

Ideal as an aperitif, it pairs perfectly with fish appetisers, delicate pasta dishes and white meats.

varietal
RED WINE GRAPES

alcohol
12,5%

tasting temperature
8 - 10°



REFOSCO dal peduncolo rosso IGT VENETO



It features a deep red colour with shades of purple. Winy scent with strong hints of wild berries. The taste is slightly tannic and velvety.

It pairs well with fatty meats, stews and game dishes.

varietal
REFOSCO dal P.R.

alcohol
13,5%

tasting temperature
16 - 18°



CABERBNET FRANC DOC VENEZIA



Produced with only Cabernet Franc varietal grapes. Intense, harmonious and unmistakable scent reminiscent of the type of wine. Round, warm and with a strongly herbaceous taste. Wine with a strong personality that invites you to drink.

Pair it with roasted red and white meats, game and aged cheeses.

varietal
CABERBNET FRANC

alcohol
13,5%

tasting temperature
16 - 18°



OUR ORGANIC RED WINES

OUR ORGANIC RED WINES



MERLOT
DOC VENEZIA



Ruby red colour with shades of violet. Slightly herbaceous scent. The taste is smooth and full of hints of blackberries and cherries.

Excellent with the whole meal, and especially with cold cuts and grilled meats.

varietal
MERLOT

alcohol
13,5%

tasting temperature
8 - 10°



PINOT NERO
IGT VENETO



Typical ruby red colour, with an elegant scent of red fruits. The taste is smooth and inviting with fine and persistent aftertaste.

It pairs well with pastas with meat, mushroom or game sauces, elaborate but not overly succulent red meat or game dishes, whether jugged, baked or casseroled.

varietal
PINOT NERO

alcohol
13%

tasting temperature
8 - 10°



PROSECCO DOC EXTRA DRY
MILLESIMATO



Made from carefully selected Glera grapes. The colour is pale straw yellow, very fine and persistent perlage. The fragrance is delicate with fruity notes reminiscent of apple and pear, followed by floral hints. The taste is savoury and persistent, pleasantly light with moderate alcohol content.

deal as an aperitif, it pairs perfectly with fish appetisers, delicate pasta dishes and white meats..

varietal
SELECTION OF GLERA GRAPES

alcohol
11,5%

tasting temperature
6 - 7°

PROSECCO DOC EXTRA DRY
MILLESIMATO



The colour is pale straw yellow, with very fine and persistent perlage. A delicate fragrance, with fruity notes of apple and pear, followed by floral notes. The taste is savoury and persistent, pleasantly light due to the moderate alcohol content.

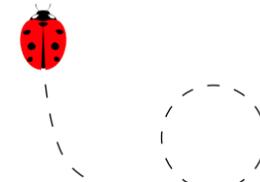
deal as an aperitif, it pairs perfectly with fish appetisers, delicate pasta dishes and white meats.

varietal
SELECTION OF GLERA GRAPES

alcohol
11,5%

tasting temperature
6 - 7°

PROSECCO DOC
BRUT



Made from carefully selected Glera grapes. The colour is pale straw yellow, with very fine and persistent perlage. The fragrance is delicate with fruity notes reminiscent of apple and pear, followed by floral hints. The taste is savoury, persistent, and pleasantly light.

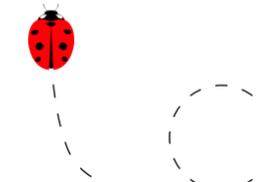
deal as an aperitif, it pairs perfectly with fish appetisers, delicate pasta dishes and white meats.

varietal
SELECTION OF GLERA GRAPE

5
alcohol
11,5%

tasting temperature
6 - 7°

SPUMANTE EXTRA DRY
MILLESIMATO



Made from carefully selected Glera grapes. The colour is pale straw yellow, with very fine and persistent perlage. The fragrance is delicate with fruity and floral hints. Savoury and persistent in taste, pleasantly light with moderate alcohol content.

deal as an aperitif, it pairs perfectly with fish appetisers, delicate pasta dishes and white meats.

varietal
SELECTION OF GLERA GRAPES

alcohol
11%

tasting temperature
6 - 7°

OUR ORGANIC SPARKLING WINES

PROSECCO DOC ROSE' EXTRA DRY MILLESIMATO



Made from carefully selected Glera and Pinot Noir grapes. The colour is bright soft pink, with very fine and persistent perlage. A delicate scent of white flowers enriched with hints of red fruit. The taste is savoury, persistent, and pleasantly light.

Ideal as an aperitif, it pairs perfectly with fish appetisers, delicate pasta dishes and white meats.

varietal
GLERA E PINOT NERO

alcohol
11,5%

tasting temperature
6 - 7°

MOSCATO DOLCE



The colour is deep yellow and bright, with persistent and elegant perlage. Hints of peach, apricot and orange blossom to the nose. Sweet and aromatic on the palate with perfect harmony between acidity and minerality.

It pairs perfectly with all fresh and dry pastries. Great pairing with chocolate and holiday desserts as well .

varietal
MOSCATO

alcohol
8,5%

tasting temperature
6 - 8°





D'hoegma

Dissegna BIO

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