



Pearl Dust at the Cristallo Hotel Spa & Golf

Champagne and pearls for the exclusive cocktail of the 5-star Luxury Hotel

Champagne Taittinger Rosè, pink like the rocks of the Dolomites at sunset, Pearl Dust in honour Cortina d'Ampezzo, Pearl of the Dolomites, Bols litchees, the fruit of love with mother-of-pearl flesh... three perfect, essential and strong evocative ingredients have been chosen for the exclusive cocktail dedicated to the Cristallo. Perfect for champagne lovers, the Taittinger is simply aromatised with the lychee liqueur – delicate and colourless – and made even softer by the pearl dust that by lowering the Ph decreases the acidity on the palate and creates an extraordinary effect. The custom to add pearl dust in the most refined drinks and food, was already diffused by Chinese Mandarins, and continued as a romantic tradition during the “Belle Epoque”, to finally be re-discovered and re-invented by the Cristallo to create this exclusive cocktail.

The Cocktail Bar of the Cristallo Hotel Spa & Golf, was awarded the prestigious "Bar of the Year 2005" prize and, from 2004, is one of the “James Bond Bars”.

A renowned Cocktail Bar with an astonishing view over the Tofane, a cocktail that is the creative result of ancient and luxury traditions, bartenders of international level: three precious ingredients for an exclusive stay at the Cristallo Hotel Spa & Golf.

Cocktail “CRISTALLO”:

2/10 Bols Litchees

8/10 Champagne Taittinger Rosé

Pearl Dust

Cristallo Hotel Spa & Golf Cortina d'Ampezzo

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