

## PRODUCTION AREA / CLIMATE

The vines from which Prosecco wine is produced should belong exclusively to the area of north east Italy lying between the Dolomites and the Adriatic Sea. Prosecco DOC is unique because of a particular interaction between climate, soil and winemaking tradition.

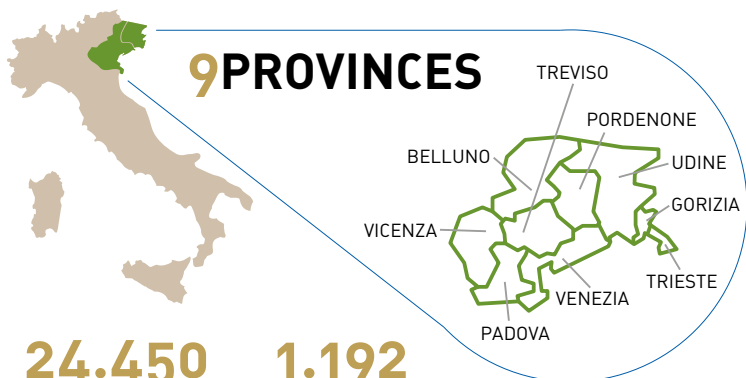
## A BRIEF HISTORY

"Ed or ora immolarmi voglio il becco con quel meloaromatico Prosecco" (And just now I wish to sacrifice my mouth to that apple-aromatic Prosecco), said Aureliano Acanti in his "Roccolo Diti Rambo" in 1754. We know that Prosecco was enjoyed even in Roman times because Pliny mentioned it in his "Historia Naturalis", but it was in the late nineteenth century that Prosecco first underwent secondary fermentation to become the sparkling wine that we all know today.

## HUMAN FACTORS

The art of cultivating vineyards in the fertile Prosecco area has been developed over the centuries. Although the special technique of producing sparkling wines reach the perfection just in the last years thanks to the passion of the producers who guarantee excellent refined wines.

SINCE JULY 17 **2009** **2** REGIONS VENETO - FRIULI VENEZIA GIULIA



**24.450** **1.192**  
HECTARES OF VINEYARDS WINEMAKERS

**11.460** **347**  
WINE-GROWING FARMS SPARKLING HOUSES

## PRODUCT SPECIFIC CHARACTER, TYPES

Brilliant straw yellow wine with fine, persistent perlage and aromas of white flowers, apple and pear. It is fresh and elegant on the palate with moderate alcoholic strength.

- Sparkling (>3 atm)  
Sugar content (g/l):



- Semi-sparkling (1 - 2,5 atm)  
- Still (<1 atm)

## CONSUMPTION

The wine goes well with the great traditional Italian dishes. Its versatile character matches perfectly to explore new culinary horizons of the international cuisine. With its moderate alcoholic strength, Prosecco DOC can be used for aperitifs, toasts and at social gatherings.

## HOW TO RECOGNIZE THE REAL PROSECCO DOC?

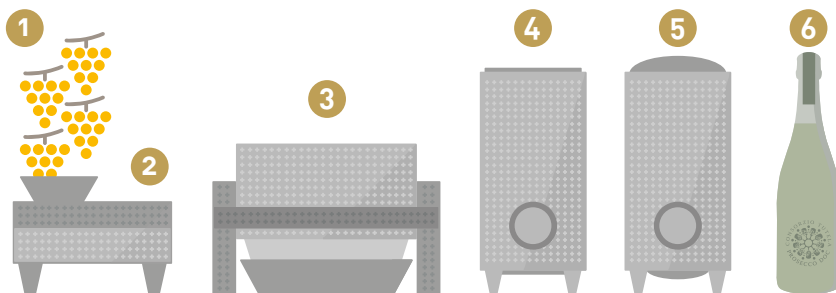
- Indication Prosecco DOC in the label  
- State Mark and seal



- Made in Italy

## PRODUCTION METHOD

1. Harvest;
2. Destemming (separation of the grapes from the stalks);
3. Pressing (separation of the must from the skin);
4. First fermentation (transformation of the must into wine);
5. Second fermentation in autoclave (the wine becomes sparkling or semi-sparkling);
6. Bottling and labelling;



**PROSECCO DOC**  
**ITALIAN GENIO**

**RECOGNIZING  
PROSECCO  
D.O.C.**

**2019**



[www.prosecco.wine](http://www.prosecco.wine)  
[info@consorzio.prosecco.it](mailto:info@consorzio.prosecco.it)

## SUSTAINABILITY IN THE DOC PROSECCO

The Consorzio pursue a continuous improvement in connection with the technological progress and the requirements of the territory and the consumers to enhance the Designation as regards:

- Environment
- Social/Ethical aspects
- Economics

It sustains and promotes:

Organic Production (the Consortium boosts these productions through both wine-growing and promotional initiatives).

Standard Equalitas to reach the **territorial certification** of the Designation (environmental, social and economic sustainability).

Integrated production (the Consortium boosts these productions through both wine-growing and promotional initiatives).

The development of hedges and little woods is promoted, in order to boost the beauty and biodiversity of the Designation (the hectares of certificated hedges, joining Mosaico Verde, are 77).

**No on-tap  
sale**

# NUMBERS

SOURCE: istituzionali bodies and house sparkling companies

## TOTAL PRODUCTION OF PROSECCO DOC 2019

**2,4 BILLION** € turnover\*

\*estimated retail value.

**486 MILLION** bottles

**83,58% SPARKLING**

Brut: 29,8%  
Extra Dry: 65%  
Dry: 4,9%  
Demi-sec: 0,3%

**16,39% SEMI-SPARKLING**

Second fermentation in autoclave: 99,8%  
Second fermentation in the bottle: 0,2%

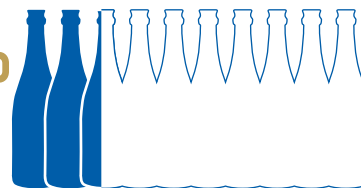
**0,03% STILL**



## SALES

**22,2%**

**ITALIAN MARKET**



**108 MILLION** of bottles

**530 MILLION** euro

**77,8%**

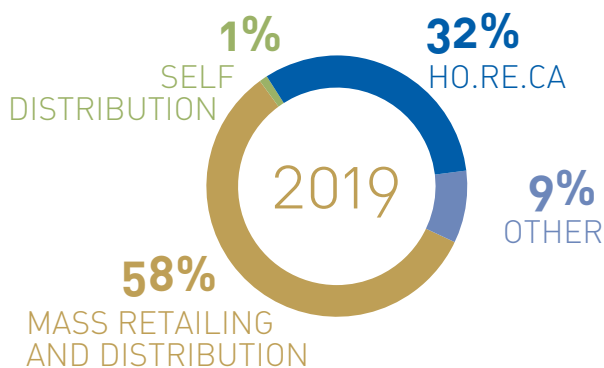
**FOREIGN MARKET**



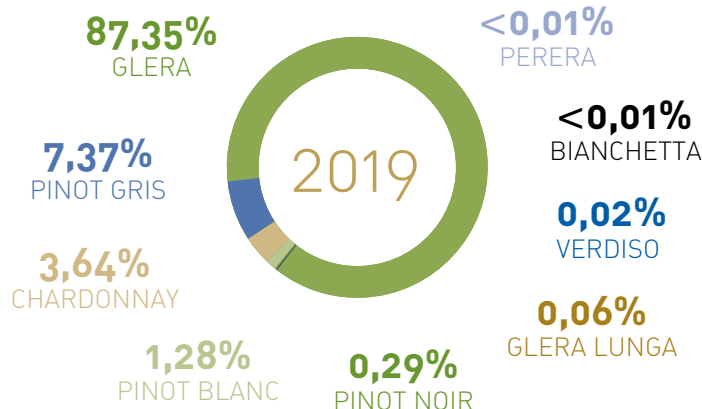
**378 MILLION** of bottles

**1.870 MILLION** euro

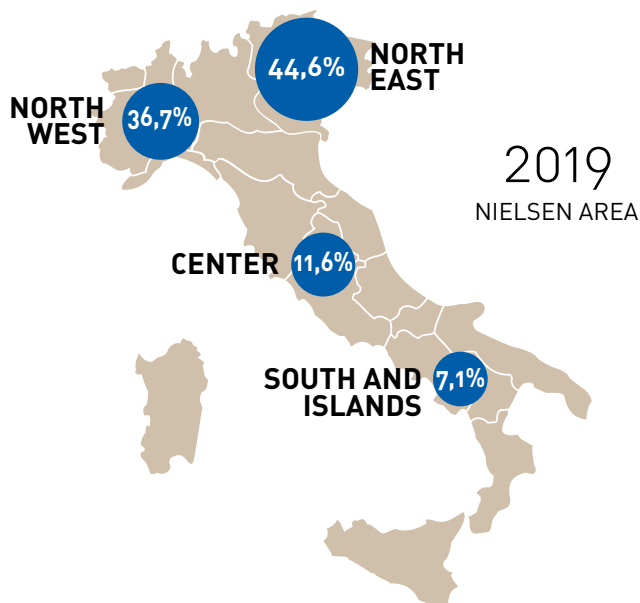
## DISTRIBUTION CHANNELS



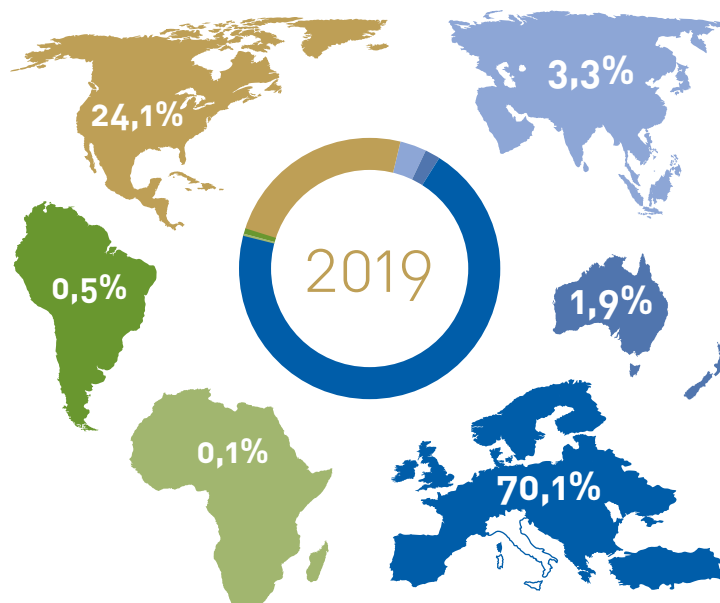
## VINTAGE: 3.9 MLN hl



## DISTRIBUTION IN ITALY



## EXPORT



SOURCE: questionnaire processed c/o producers.

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO UE REGULATION NO. 1308/2013