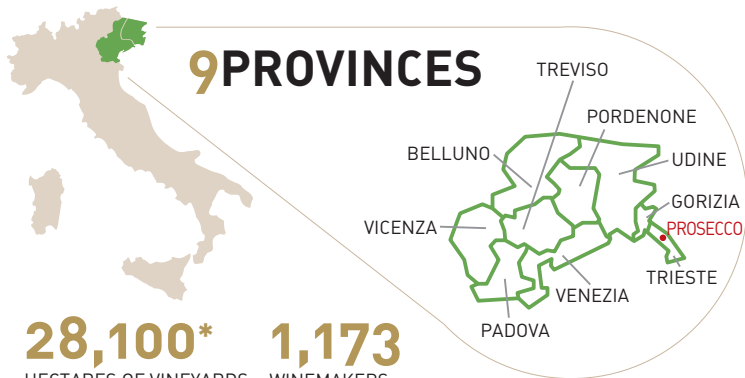


PRODUCTION AREA / CLIMATE

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.

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



28,100* **1,173**
HECTARES OF VINEYARDS WINEMAKERS

10,398 **364**
WINE-GROWING FARMS SPARKLING HOUSES

*: additional 7,500 ha temporarily included in 2022

PRODUCT SPECIFIC CHARACTER, TYPES

Brilliant straw yellow or pale pink wine with fine, persistent perlage and floral and fruity aromas. 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

PROSECCO, SUSTAINABLE TERRITORY

a community of companies for a sustainable product: the Consortium, embarked on the path towards the certification of Sustainable Territory (standard Equalitas) and implementation of Social Responsibility (ISO 26000), approving an associative project characterized by the synergy between the Consortium and the companies of the productive system, in order to reach sustainable development targets in line with ESG criteria, embracing environmental- social-ethical- and economic sustainability.

Consortium' Sustainability Management System
Stakeholders engagement
Sustainability Outreach & Culture
Research and Development: Environment Society (employees and community) Economy
Monitoring-Report-Verification System (MRV)
Formulation of practical contents and Transfer to the productive system
Control and Reporting

The Consortium also supports and promotes projects, initiatives and certifications leading to a tangible and verified increment of Sustainability of Prosecco.



PROSECCO DOC ITALIAN GENIO

RECOGNIZING PROSECCO D.O.C.

2022

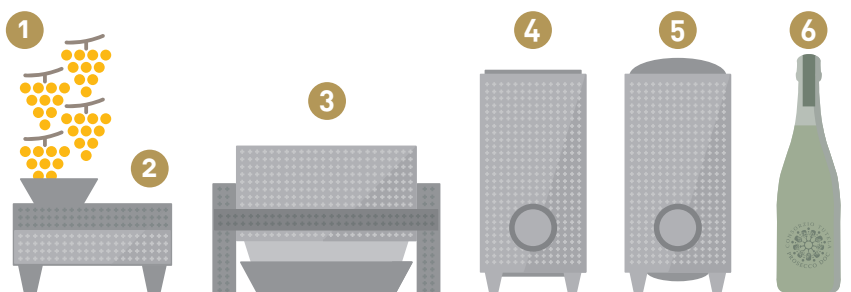


No on-tap sale

www.prosecco.wine
info@consorzio.prosecco.it

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;



NUMBERS 2022

SOURCE:
Osservatorio Economico of Prosecco

PRODUCTION

3,35 BILLION
€ turnover*

*estimated retail value.

638 MILLION
bottles

77.8% SPARKLING

Brut Nature: 0.2%
Extra Brut: 0.4%
Brut: 26.7%
Extra Dry: 65.1%
Dry: 7.5%
Demi-sec: 0.1%

10% SPARKLING ROSÉ

Brut Nature: 0.3%
Extra Brut: 0.6%
Brut: 26.4%
Extra Dry: 72.7%

12.2% SEMI-SPARKLING

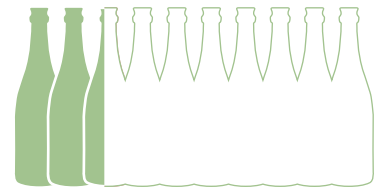
Second fermentation in autoclave: 99.7%
Second fermentation in the bottle: 0.3%

<0.1% STILL



SALES

19%
ITALIAN MARKET



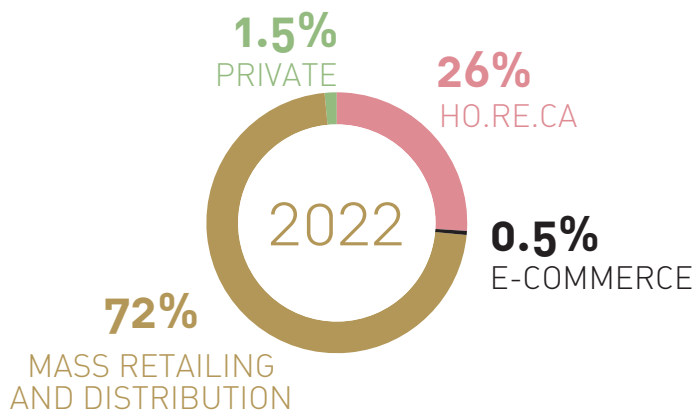
121.2 MILLION
of bottles
640 MILLION
euro

81%
FOREIGN MARKET

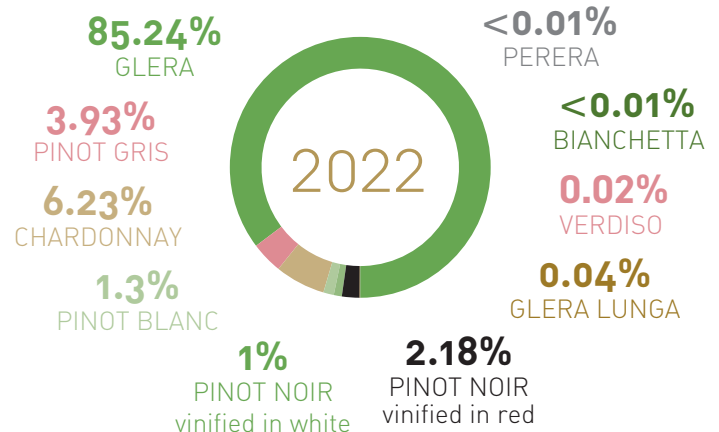


516.8 MILLION
of bottles
2,700 MILLION
euro

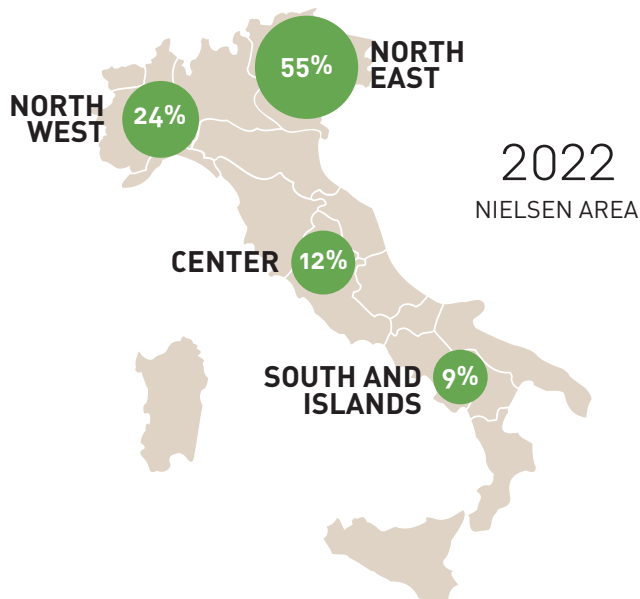
DISTRIBUTION CHANNELS



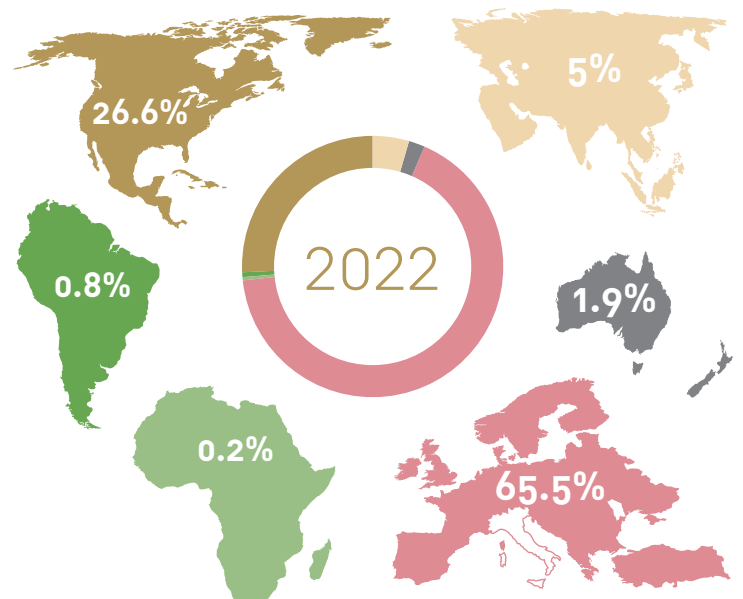
VINTAGE: 5.65 MLN hl



DISTRIBUTION IN ITALY



EXPORT



SOURCE: Osservatorio Economico of Prosecco.

SOURCE: Osservatorio Economico of Prosecco.



CAMPAIGN FINANCED ACCORDING TO UE REGULATION NO. 2021/2115