

DID YOU KNOW...?

ORIGINAL PROSECCO DOC...

...IDENTIFYING GOVERNMENT SEAL

On the neck of each bottle there is a government seal for the DOC wine, to guarantee quality and authenticity.

...MADE FROM GLERA GRAPES

This autochthonous variety is characterised by a moderate sugar content, a marked acidity and delicate notes, ideal elements for the sparkling process.

...IS AUTHENTIC ONLY IF SOLD IN BOTTLES

The declaration 'Prosecco DOC' will be stated on the label, confirming it is authentic. Furthermore, it is only bottled and sold in glass bottles and is never on tap or canned.

...HIGHLY AROMATIC, FRUITY BOUQUET

With its lovely apple, peach, pear and white flowers flavours, as well as a hint of citrus fruit, Prosecco DOC is a delicious drinking experience.

GREAT DIVERSITY

A distinction is made between sparkling (spumante), semi-sparkling (frizzante) and still (tranquillo) Prosecco. The DOC sparkling is further classified: Brut Nature, Extra Brut, Brut, Extra Dry and Dry. Discover the characteristics and the best food pairings for each style:

BRUT NATURE

This dry style contains the lowest level of residual sugar. It can therefore be paired with richer dishes. Enjoy it with chicken or turkey.

EXTRA BRUT

Have you ever heard of Spiedo? It is a traditional dish originating from the province of Treviso consisting of skewers of beef, chicken or rabbit which pairs perfectly with the Extra Brut Prosecco.

BRUT

Prosecco DOC Brut has a low sugar content. Thanks to its crisp acidity, it tastes perfectly paired with fish and shellfish.

EXTRA DRY

This fruity wine is the perfect choice for canapés and appetisers as its slight sweetness really sets off this type of food.

DRY

The perfect wine to finish the meal with. Its high sugar content makes it the ideal match for subtly sweet desserts.

...AN IMPRESSIVELY VERSATILE WINE

Prosecco DOC not only complements the finest Italian dishes, but it also sets off all kinds of international cuisine. It adds flair to many aperitifs and is an excellent base and the inspiration for new cocktails.

...PROTECTED ORIGIN

DOC stands for 'Denominazione di Origine Controllata' - (Protected Designation of Origin). Prosecco DOC can only be produced in a defined geographical region, which guarantees high quality.

...EXCLUSIVELY FROM THE NORTH-EAST OF ITALY

The winegrowing region extends over 5 provinces of the region Veneto and over 4 provinces of region Friuli-Venezia Giulia. Here, the grapes grow protected by the Dolomites to the North and the Adriatic Sea to the South. The excellent Prosecco DOC is the result of these ideal climatic conditions.



PROSECCO DOC
ITALIAN GENIO



CAMPASCH/FRANCOZ ACCORDING TO UE REGULATION NO. 2011/115

DRINK PINK:

FALL IN LOVE WITH THE NEW PROSECCO DOC ROSÉ.

Prosecco DOC Rosé represents the evolution of a wine already famous in the world: Prosecco DOC, whose success is found in a formula made up of centuries-old traditions, ancient knowledge handed down for generations combined with the enological vocation of a territory that is in many ways unique in the world between Veneto and Friuli-Venezia Giulia, the Dreamland. Prosecco DOC Rosé offers a new and exciting way to meet for a toast with friends, relax after work, or to elevate your every day. Its color already evokes an original personality that knows how to fit in any environment with class and elegance.

It is identified by the government seal.

An official government seal is applied to the neck of each bottle to guarantee quality and authenticity.

Vines and production method: a perfect combination.

Prosecco DOC Rosé is a combination of Glera (minimum 85%) and Pinot Nero grapes (between 10% and 15%) which are vinified red. The sparkling production process takes place with natural fermentation through the Martinotti / Charmat method. Prosecco DOC Rosé always boasts the title 'Millesimato' because it must contain 85% of grapes from the vintage declared on the label.

A unique taste in different types.

Prosecco DOC Rosé must be produced sparkling and in the dry style: from Brut Nature to Extra Dry.

Tasting Notes:

Sight: pale pink with fine and persistent perlage,

a result of an extended stop on the fermentation yeast (60 days).

Nose: the signature descriptors of Glera appear, namely white flowers, apple and bright citrus, enriched with hints of raspberry bestowed by Pinot Noir.

Mouthfeel: round, soft and with greater structure than Prosecco.



Sugar content

BRUT NATURE

EXTRA BRUT

BRUT

EXTRA DRY

0 g/l

3 g/l

6 g/l

12 g/l

17 g/l



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