

Prosecco DOC



PROSECCO DOC
ITALIAN GENIO

The Prosecco Controlled Designation of Origin was born on July 17, 2009, from the union of winemakers and bottlers of 9 Provinces between the Veneto and Friuli-Venezia Giulia regions to link this wine to its territory of origin.

Therefore, Prosecco represents a territory with specific rules collected in the production specifications, determining all the supply chain steps: from the definition of the production area to labeling.

The DOC requires compliance verification with the rules laid down in the specification,

thanks to a third party's intervention that certifies the Prosecco product only when all the requirements are met, especially those relating to consumption characteristics.

Only wines that meet the required quality requirements can bear the name of the appellation.

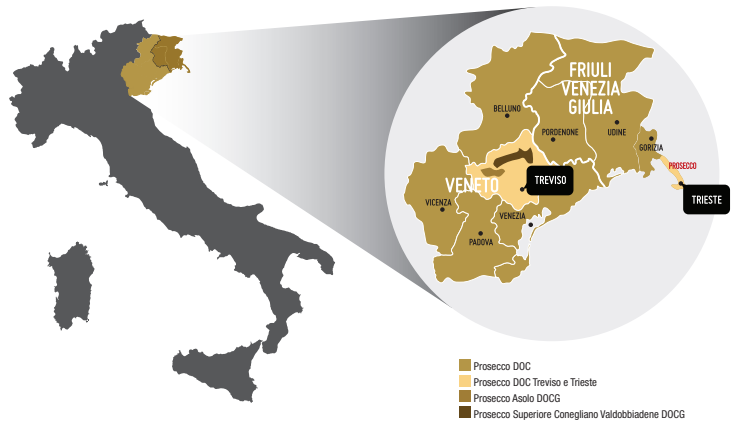


IMAGE OF PROSECCO DOC:

Prosecco is a fresh and lively wine that recalls youth, spring, freshness. The aromas are floral and fresh fruit, and the flavor brings back the same freshness and liveliness.



COLOR:

Pale yellow colour with greenish reflections.



PERLAGE:

Fine and persistent.



AROMAS:

The aromas are elegant, with hints of white flowers and fruits. Specifically, the scent of acacia, wisteria, jasmine and shades of white rose.

You can expect fruity notes with hints of green apple and lemon, if few months after the harvest, or yellow apple, grapefruit exotic fruit, grapefruit, sometimes pear, banana and light scents of exotic fruit.



FLAVOR:

The effervescent sensation manifests itself in a pleasant and caressing way, never aggressive. The typical mouthfeel is that of bright and lively acidity that imparts freshness. The tasting intensity is characterized by convincing sapidity in a soft and refined structure.

The finish lingers with floral and fruity aromas harmonized with sweet notes.

The versions provided are:

- **Brut Nature:** this is the version where there is no sugar dosage, characterized by intense gustatory notes;
- **Extra Brut:** it is the version with a limited sugar residue, where sapid and acidic notes prevail;
- **Brut:** it's the most modern version with a strong taste, suitable for a variety of dishes from international cuisines;
- **Extra Dry:** this is the traditional version, ideal for an aperitif and with dishes with delicate flavors;
- **Dry:** it's the sweeter version with pronounced floral notes, perfect with desserts.

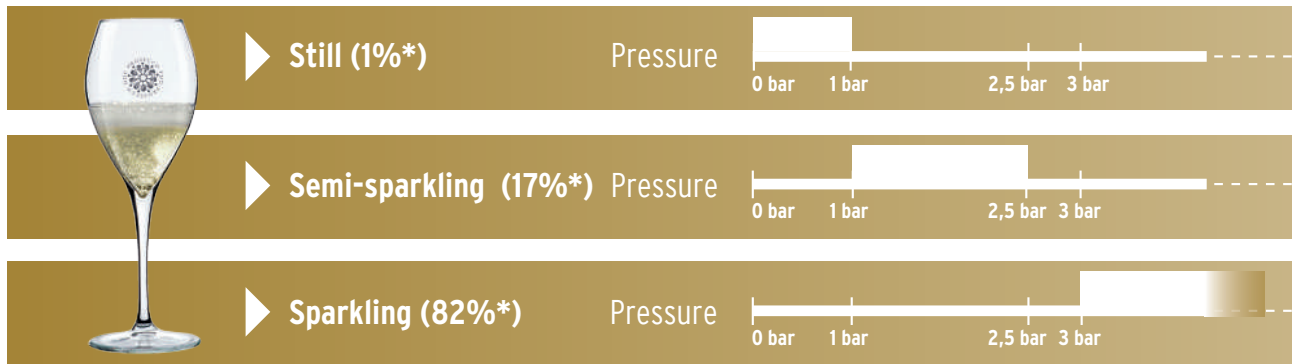


RULES FOR VINIFICATION:

Martinotti / Charmat method involves the second natural fermentation of the wine conferring the characteristic bubbles.

On the label, it is mandatory to indicate the term "Millesimato", only when the Prosecco is produced with at least 85% of the grapes of the same year, that must be indicated in the label.

CHARACTERISTICS OF THE PRODUCT:

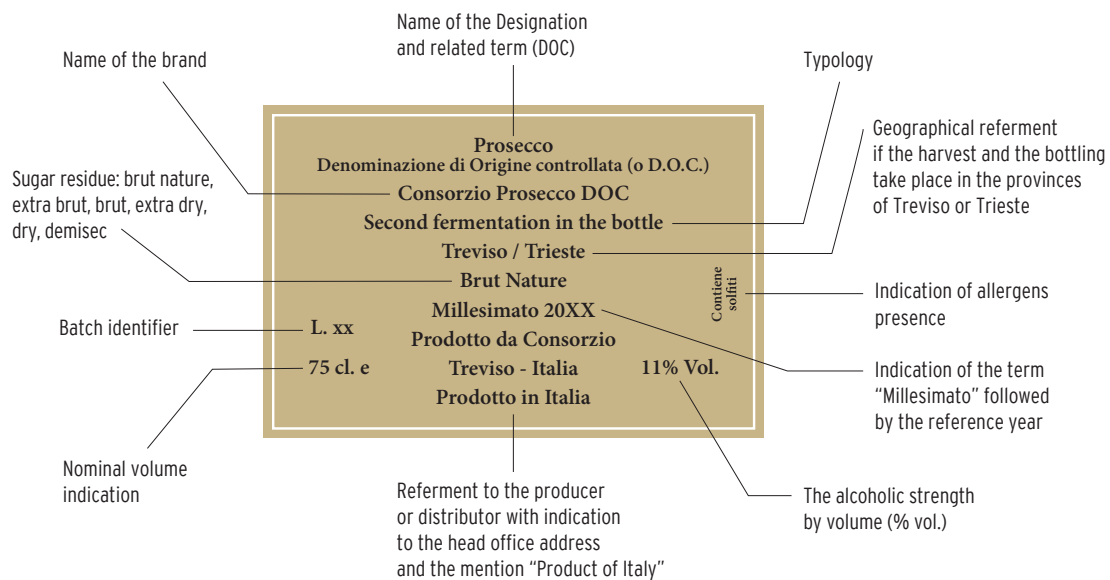


Storage temperature: 8-12 C. degrees (46-53 F.) maximum

Serving temperature: 6-8 C. degrees (42-46 F.) preferable

* Percentage of the total production

HOW TO RECOGNIZE PROSECCO DOC - THE LABEL:



THE GOVERNMENT SEAL:

Prosecco DOC is produced exclusively in glass bottles, in which the official Government Seal must always be present to guarantee the origin and quality.



CONTACTS:

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