



**National  
PROSECCO DOC  
Week**



**Celebrate  
National  
Prosecco Week**

**JUNE  
15-21 / 2026**

**Sharing  
the  
Italian**

**way  
of life!**



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CAMPAGNA FINANZIATA ACCORDING  
TO EU REG. NO. 2021/2115



MINISTERO DELL'AGRICOLTURA  
DELLA SOVRANITÀ ALIMENTARE  
E DELLE FORESTE



## Discover Prosecco DOC

Prosecco DOC is unique for its origin and style. The vines that produce Prosecco are found exclusively in northeast **Italy**, in Veneto and Friuli-Venezia Giulia, between the Dolomites and the Adriatic Sea. The particular interaction between the climate, the soil, and the winemaking tradition gives rise to Prosecco DOC, a unique wine.

The grapes used for Prosecco DOC are primarily Glera, a typical variety grown in northeastern **Italy** since Roman times. Glera is a type of white grape. Its branches are dark brown and yield a large number of straw-colored grapes.

With a floral and fruity aroma and a fresh, light, and lively taste, Prosecco DOC is the symbol of simple, refined drinking, intrinsically tied to the unmistakable Made in **Italy** lifestyle.

## How to recognize Prosecco DOC

Every bottle of Prosecco DOC must have the state label on the neck as a guarantee of quality and authenticity. Prosecco DOC must be written on the front label and "Product of Italy" must be written on the back label.



### Prosecco DOC Composition

Minimum of 85% Glera & 15% of other selected native varieties



### Prosecco DOC Rosé Composition

85-90% Glera & 10-15% Pinot Noir

## 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, Dry, and Demi-Sec. Discover the characteristics and the best food pairings for each style.

### SUGAR CONTENT

BRUT NATURE	EXTRA BRUT	BRUT	EXTRA DRY	DRY	DEMI-SEC
0 g/l	3 g/l	6 g/l	12 g/l	17 g/l	32 g/l
50 g/l					
LOWEST					
					HIGHEST

## Prosecco DOC Production Area

