



**National
PROSECCO DOC
Week**

**Celebrate
National
Prosecco Week**

**JUNE
15-21 / 2026**

**Sharing
the
Italian**

**way
of life!**



nationalproseccoweek.com



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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

LOWEST

HIGHEST

Prosecco DOC Production Area

