



Prosecco DOC Production Area

SUGAR CONTENT					
BRUT NATURAL	0 g/l	EXTRA BRUT	3 g/l	BRUT	6 g/l
EXTRA DRY	12 g/l	EXTRA DRY	17 g/l	DRY	32 g/l
SEMI-SEC	50 g/l	HIGHEST			

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.

Great Diversity

Prosecco DOC Rosé Composition

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



Prosecco DOC Composition

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



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.

How to recognize Prosecco DOC

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.

Prosecco DOC is unique far 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.

Discover Prosecco DOC



National PROSECCO DOC Week

Celebrate National Prosecco Week with a bottle of the most popular sparkling wine, Prosecco DOC!

JUNE 15-21 / 2026

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