



## Prosecco DOC Production Area

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



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

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.

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.

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



## Prosecco DOC Rosé Composition

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

## Prosecco DOC Composition

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

# National PROSECCO DOC Week

Sharing the Italian

way of life!

The traditional taste of Italy from Veneto and Friuli-Venezia Giulia

JUNE 15-21 / 2026

A CELEBRATION FOR ALL: EXPERIENCE THE MAGIC OF PROSECCO DOC Discover our events at [nationalproseccoweek.com](https://nationalproseccoweek.com)



[f](#) [X](#) [@](#) [@PROSECCODOC](#) [@](#) [@PROSECCODOC\\_USA](#)  
#PROSECCODOC #TASTEPROSECCO #ITALIANGENIO



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 2021/2115



MINISTERO DELL'AGRICOLTURA DELLA SOVRANITÀ ALIMENTARE E DELLE FORESTE

