



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
DEMI-SEC	32 g/l	50 g/l	HIGHEST	



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



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