



## Prosecco DOC Production Area

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

HIGHEST

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



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)



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