

PROSECCO PDO



COUNTRY
ITALIA



CATEGORY
WINE

Registration date: 01 / 08 / 2009

DESCRIPTION

The Prosecco PDO is reserved for the following typologies of wine: Prosecco, Semi-sparkling Prosecco and Prosecco Spumante. The Designation also incorporates two geographical specification.

PRODUCTION AREA

The production area of Prosecco PDO is within the territory of the provinces of Gorizia, Pordenone, Trieste and Udine in the Friuli Venezia Giulia region, and the provinces of Belluno, Padua, Treviso, Venice and Vicenza, in the Veneto region.

BLENDS

Prosecco (incl. Semi-Sparkling, Spumante): min. 85% Glera, with the addition of Verdiso and/or Bianchetta Trevigiana and/or Perera and/or Glera Lunga and/or Chardonnay and/or Pinot Bianco and/or Pinot Grigio and/or Pinot Nero (vinified in white) grape varieties originating from vineyards, in a business environment, suitable for cultivation in the concerned area, max. 15%.

DESCRIPTION OF PRODUCT TYPOLOGIES

Prosecco PDO has a sparkling straw-yellow colour; the nose displays delicate floral and fruity notes; it is full and fresh on the palate, with a perfect balance between acid and sugary sensations. Prosecco PDO Frizzante is straw-yellow in colour, varying in intensity and with an evident development of bubbles; it is delicate and characteristic on the nose; the palate is dry, fresh and slightly lively. Prosecco PDO Spumante is straw-yellow in colour, varying in intensity, vivid with a fine and consistent perlage; the nose is fresh and fruity with fragrances of apple, pear, exotic and citrus fruit; the palate is dominated by freshness and sapidity. Prosecco PDO Spumante wine must be obtained exclusively through natural fermentation in autoclaves, using musts and wines obtained from grapes of the variety indicated in the product specification, with a minimum natural alcohol level of 9%. Prosecco PDO Spumante must be put on the market in the following typologies: Brut Nature, Extra-Brut, Brut, Extra-Dry, Dry and Demi-sec. Prosecco PDO Frizzante wine must be obtained exclusively through natural fermentation in bottles or autoclaves, using musts and wines obtained from grapes of the variety indicated in the product specification, with a minimum natural alcohol level of 9%. The presence of a film on the wine is possible when it is produced traditionally with fermentation in bottles; in this case, it is mandatory to display "secondary fermentation in

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bottles” on the label.



GEOGRAPHICAL AND SUB-AREA SPECIFICATIONS

The Prosecco PDO can be accompanied by two sub-geographical designations: Prosecco PDO Provincia di Treviso or Prosecco PDO Treviso and Prosecco PDO Provincia di Trieste or Prosecco PDO Trieste, on the condition that the batch of wine is produced exclusively from grapes harvested from vineyards located in the relative province and that the elaboration and packaging of the product have taken place in the same province.

ADDITIONAL SPECIFICATIONS

Inter-regional PDOs: Prosecco PDO is produced with the same characteristics in the provinces of Gorizia, Pordenone, Trieste and Udine in the Friuli Venezia Giulia region, and the provinces of Belluno, Padua, Treviso, Venice and Vicenza, in the Veneto region.

REFERENCE BODY



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INSPECTION BODY



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ECONOMIC INDICATORS



PRODUCERS 20478
BOTTLING COS. 351



PRODUCTION (HL)
3,058,610



TURNOVER (MLN €)
629

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QUALIGEO



GIS EUROPE&WORLD



SURFACE (HA)
28,454



ITALIAN GEOGRAPHICAL INDICATIONS OPEN DATA MULTIMEDIA PLATFORM



A Ministry of Agriculture (Department of competitive politics, agri-food quality, horse and fishery; General Direction of quality agri-food and horse promotion) co-financed project by M.D 93007 of 12/23/2014.

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