

**TECHNICAL SPECIFICATIONS FOR  
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF GEOGRAPHICAL INDICATION**

Prosecco

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

Italy

**APPLICANT**

Consorzio per la tutela della denominazione di origine controllata 'Prosecco' (Association for the protection of the registered designation of origin 'Prosecco')

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**PROTECTION IN COUNTRY OF ORIGIN**

*Date of protection in the European Union: 01/08/2009*

*Date of protection in the Member State and reference to national decision: 28/07/2009*

*- DM 17.07. 2009 published in GURI (Official Journal of the Italian Republic) n. 173 – 28/07/2009*

**PRODUCT DESCRIPTION**

Wine, Quality aromatic sparkling wine, Semi-sparkling wine

- **Raw Material**

PINOT NERO N.

PINOT GRIGIO G.

PINOT BIANCO B.

Chardonnay

Verdiso B

Bianchetta Trevigiana B

Perera B

Glera B.

Glera lunga B.

- **Alcohol content** : Minimum 10.50 % vol. for still Prosecco and for semi-sparkling Prosecco; Minimum 11.00 % vol. for sparkling Prosecco;

- **Physical Appearance**

Prosecco is a wine with a straw-yellow colour of varying intensity, brilliant in appearance, with lasting foam in the sparkling variety or with an obvious formation of bubbles in the semi-sparkling variety.

## **DESCRIPTION OF GEOGRAPHICAL AREA**

The production area of wines with the 'Prosecco' designation includes the territories of the following provinces: Vicenza, Belluno, Treviso, Padua, Venice, Gorizia, Udine, Pordenone and Trieste.

## **LINK WITH GEOGRAPHICAL AREA**

### Natural factors

The Prosecco designation area, which is located in the north-east of Italy, is characterised by a flat landscape with some hilly areas. The climate of this area of Veneto and Friuli is temperate. To the north, the Alps serve as a barrier against the cold northerly winds and to the south, the Adriatic Sea provides the main route for the sirocco winds, causing sufficient rainfall in particular during the summer months, mitigating temperatures and providing the necessary amount of water for the vines during the growth phases of the buds and clusters.

At the end of summer, with the reduction in the number of hours of sunshine and the prevalence of dry bora winds from the east, there are large variations in temperature between day and night and a significant amount of aromatic substances can be detected in the grapes, which are just in the final phase of ripening.

The production area is rich in minerals and trace elements; the soil is essentially alluvial with a predominant silt-clay texture and significant amounts of rocks and stones, which allow the land to drain well.

### Historical and human factors

The first documents referring to a Prosecco wine date back to the late 17th century; they describe a fine white wine originating on the Karst Plateau of Trieste, in particular in the area around the village of Prosecco, as highlighted nowadays by the option of including the origin 'Trieste' on the label.

In the 18th and 19th centuries, the production of this wine shifted, developing predominantly in the hilly region of Veneto and Friuli.

The ideal conditions for cultivating the grapes used to make Prosecco is at the foot of mountains and in particular in the hills of Treviso, where the configuration and the slopes of the hilly areas, as well as the soil and climate, all help to enhance the distinctive characteristics of the vine variety.

Thanks to the reputation of the 'Prosecco di Conegliano Valdobbiadene' with registered designation of origin, as recognised by the Italian Ministry in 1969, grapes suitable for producing sparkling and semi-sparkling wines also started to be grown on flat areas; this practice became widespread first in the province of Treviso, as highlighted by the option of using the origin 'Treviso' on the label, and then spread to other provinces of Veneto and Friuli Venezia Giulia.

In the 1970s, the growing demand for Prosecco and its reputation for quality led to a need to protect the product name; Prosecco was therefore included in the list of table wines with a geographical indication, implementing Ministerial Decree of 31 December 1977.

The further improvement in quality in recent decades and the need for greater protection of the name internationally led in 2009 to 'Prosecco' being granted registered designation of origin status (Ministerial Decree of 17 July 2009).

When growing a vigorous variety of grape such as the Glera, the wine grower must use the right cultivation technique in order to obtain a particular microclimate around the cluster that allows the aromatic potential of the berries to develop properly and must therefore limit the amount of fruit on the vine.

The success of Prosecco is mainly due to the ability of producers from the early 1900s to develop appropriate techniques for natural secondary fermentation, initially in the bottle, and more recently in stainless steel tanks.

Over the previous century, a network of highly skilled scientific and technical professionals developed with expertise in production with the aim of perfecting the Prosecco production and processing method. This helped enhance the features that make the wine recognisable to and appreciated by both domestic and international consumers. A key factor was the ability of producers to experiment with and improve the Prosecco wine-making and secondary fermentation technology and as a result of this technology, producers are able to preserve the scents of the grapes in the wine's aromatic profile.

The professional ability of the producers to optimally enhance the distinctive characteristics of Prosecco have enabled this wine to win numerous awards nationally and internationally and to be listed in the best international food and wine guides.

#### **SPECIFIC LABELLING RULES (IF ANY)**

The designation of Prosecco allows the label to refer to 'Provincia di Treviso' or 'Treviso' or to 'Provincia di Trieste' or 'Trieste' where the relevant batches of wine are made up exclusively of grapes harvested from vineyards located in these provinces and the processing and packaging of the product takes place in the same province as the cultivation of the grapes.

#### **CONTROL BODY**

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