

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL  
INDICATION**

**NAME OF THE GEOGRAPHICAL INDICATION**

Conegliano - Prosecco/Conegliano Valdobbiadene - Prosecco

/Valdobbiadene – Prosecco

## **PRODUCT CATEGORY**

Wine

## **COUNTRY OF ORIGIN**

Italy

## **APPLICANT**

Consorzio per la tutela del Conegliano Valdobbiadene DOCG  
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## **PROTECTION IN THE COUNTRY OF ORIGIN**

*Date of Protection in the European Union: 18.9.1973*  
*Date of Protection in the Member State: 2.4.1969*

## **PRODUCT DESCRIPTION**

- **Raw Material**

Wine obtained mainly from the grape variety Prosecco (at least 85%).

- **Alcohol content** : min 10,50% vol

- **Physical Appearance**

White wine.

## **DESCRIPTION OF THE GEOGRAPHICAL AREA**

Region of Veneto (province of Treviso).

## **LINK WITH THE GEOGRAPHICAL AREA**

The distinctive feature of Conegliano Valdobbiadene area has been throughout the centuries its natural vocation for the production of white wines , and in 1936, a pedological study of Experimental Institute of Conegliano , identified climatic and soil characteristics of the area of the Designation and his vocation for the production of white , fruity , floral , full-bodied and dry wines . The " hogback " mountain system favors the light interception , constant drainage of water and higher temperatures that allow the Prosecco variety of low sugar accumulation , achieve the right balance between sweet and acid component .

The soil , composed of sandstone and conglomerate and marl mixed with morainic rocks, gives very intense grapes and fine aromatic notes , besides the typical minerality and Conegliano Valdobbiadene Prosecco flavor . The mild climate and large temperature variations typical of these mountainous areas determine an accumulation of complex aromatic compounds in grapes, which thus allows for its features vinous and floral notes . These factors also determine the conservation of fixed acidity , especially in its malic fraction, Conegliano Valdobbiadene

Prosecco in sparkling bring a freshness and acidity at all aggressive . Indeed, pedoclimáticos factors determine this mountainous area slow ripening of the grapes , which facilitates a greater accumulation of aromatics and a much slower degradation of the acid component .

The summer rainfall, which in this area is significantly higher than the rest of the province of Treviso, allows the Glera and other minor varieties veg evenly and create a wall able to withstand foliar accumulation of carbohydrate and aromatic components and protect possible clusters of sunburn in the summer period , thus safeguarding the acidic and aromatic fraction characterizes the Conegliano Valdobbiadene Prosecco.

#### **SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[...]

#### **CONTROL BODY**

Ministero delle Politiche Agricole, Alimentari e Forestali  
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