



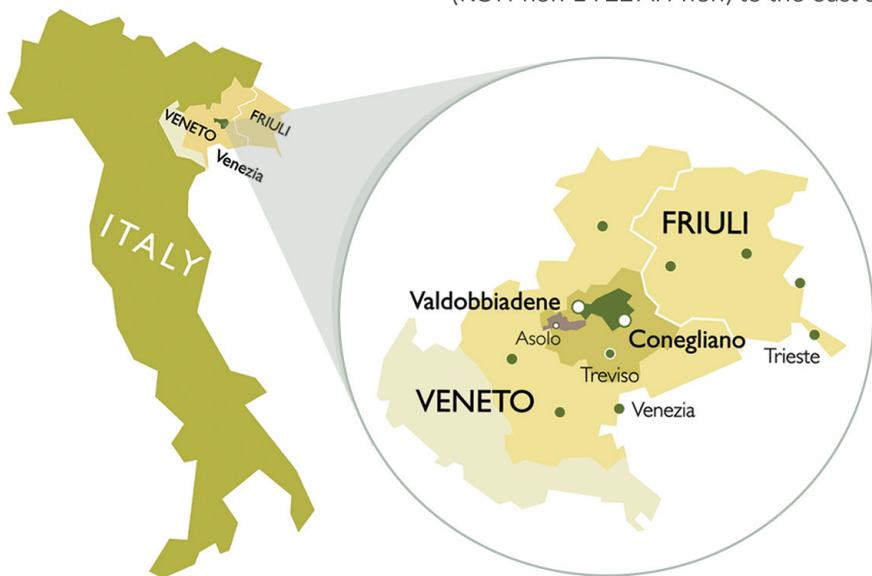
PROSECCO SUPERIORE  
DAL 1876

# TOP 5 THINGS YOU NEED TO KNOW ABOUT:

# CONEGLIANO VALDOBBIADENE PROSECCO DOCG

## 1 THERE IS MORE THAN ONE PROSECCO.

Actually, as of 2009, there are three designated types of Prosecco. Conegliano Valdobbiadene Prosecco DOCG, which accounts for about one-quarter of total Prosecco production, represents Italy's highest quality designation, and the key distinction lies in where the grapes are grown. The Conegliano Valdobbiadene Prosecco area extends over 15 townships located in the hills north of Venice, flanked by Conegliano (KOH-neh-L'YEE'AH-noh) to the east and Valdobbiadene (VAHL-dohb-BEE'AH-deh-ne) to the west.



## 2 WHAT MAKES CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE?

This is the birthplace of Prosecco. Vines have been grown here since ancient times, and the conditions are truly amazing. The region benefits from stony soils, cooling Adriatic breezes and a moderate climate: ideal conditions for fresh wines with vibrant acidity. In 1876 Conegliano became home to the first enology school in Italy, an institution which revolutionized sparkling wine production by developing The Italian Method, using pressurized temperature-controlled tanks (or autoclaves) to preserve the aromas of the wine. Even the grapes are indigenous to this area; in order to qualify as Prosecco DOCG, the wines must contain 85% Glera, a local grape variety, with the balance made up of other approved grape varieties.

PROVINCE OF TREVISO

CONEGLIANO VALDOBBIADENE D.O.C.G.

PROSECCO D.O.C.

ASOLO D.O.C.G.



## 3 PROSECCO FROM CONEGLIANO VALDOBBIADENE IS A HAND-CRAFTED WINE.

Many of the hillside vineyards of Conegliano Valdobbiadene are so steep that they can only be hand-harvested, resulting in a natural, high quality grape selection from vineyard to bottle. Thousands of small farmers cultivate a patchwork of tiny family plots that supply grapes for the 183 wineries, creating a natural synergy between growers and winemakers. Over time the vines have been shaped to the contours of the land in complete harmony with nature resulting in an extraordinary landscape that is currently under consideration by UNESCO as a World Heritage Site.



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## 4 PROSECCO SUPERIORE RANGES FROM DRY TO SWEET (AND EVERYTHING IN-BETWEEN!)

- **BRUT:** The driest style, Brut has a residual sugar range of 0-12 g/l. It is characterized by rich scents of citrus, mineral and herbal notes, accompanied by a pleasant hint of bread crust. Lively to taste, Brut wines have fine bubbles, persistent flavor and a clean palate.
- **EXTRA DRY:** Extra Dry (12 to 17 g/l) is the most traditional type. A bright straw-yellow color is enlivened by the bubbles. Fresh and elegant, Extra Dry wines show fruity aromas such as apple and pear, with a hint of citrus.
- **DRY:** The Dry style (17 to 32 g/l) is actually the sweetest. Pale straw-yellow in color, the wines reveal intense floral fruitiness with notes of citrus, white peach and green apple. Dry Prosecco DOCG pairs well with spicy foods, or rich dishes like roast duck, fruit tarts and biscotti.

## 5 THERE ARE 3 DIFFERENT TYPES: SPARKLING, FIZZY AND STILL

- **SPUMANTE (Sparkling):** 95% of Prosecco Superiore DOCG production is spumante (with at least 3.5 bars atmospheres of pressure), made in the Italian Method to preserve a fruity, floral style with vibrant bubbles. Sparkling Prosecco DOCG wines are further classified as Brut, Extra Dry or Dry.
- **FRIZZANTE (Fizzy):** By law, Frizzante Prosecco DOCG must have between 1 to 2.5 atmospheres of pressure in the bottle, resulting in a gentler bubbly style, with rich floral and fruity notes.
- **TRANQUILLO (Still):** This is the oldest version of Prosecco, and the least known. It comes from the most densely planted vineyards with the lowest yields, where the grapes are harvested at peak ripeness. The color is a delicate straw-yellow, with aromas of apples, pears, almonds and honey.

**ABOUT RE-FERMENTED IN BOTTLE WINES:** While the vast majority of Prosecco is made bubbly in the autoclave, Conegliano Valdobbiadene DOCG regulations also permit the secondary fermentation to be carried out in bottle, either through the traditional method in which the sediment ("fondo" in Italian) is left in the bottle, or the Classic Method, in which the sediment is removed.

### HOW TO KNOW IF THE PROSECCO IS FROM CONEGLIANO VALDOBBIADENE?

- Look for the **DOCG Strip** on the bottle.
- Look for the name **Conegliano** and/or **Valdobbiadene**.
- Look for the term **"Superiore"** after Prosecco.

#### READING THE LABEL:

**VINTAGE** (or *Millesimato*): 85% or more of the wine comes from the same vintage year.

**RIVE:** all of the grapes come from one of 43 towns or hamlets, designated by name and the term Rive. Rive wines must be vintage-dated.

**CARTIZZE:** made of grapes from the famous Cartizze subzone and officially indicated as "Valdobbiadene Superiore di Cartizze DOCG."

**SUPERIORE:** refers only to SPUMANTE (sparkling) Prosecco DOCG

**PLANNING A TRIP TO THE VENICE AREA?** Tour wineries and experience history firsthand on the Prosecco Wine Road (known locally as the "Strada del Prosecco"). Situated one hour by car from Venice's Marco Polo Airport, a trip to Conegliano Valdobbiadene is an invitation to a storied land endowed with the artistry of the past and present, the majesty of nature, excellent local cuisine and a brilliant wine culture.

**FOR MORE INFORMATION - VISIT:** [www.prosecco.it](http://www.prosecco.it) or [bit.ly/ProseccoDOCG](http://bit.ly/ProseccoDOCG)



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