



PROSECCO SUPERIORE
DAL 1876

CONSORZIO CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE

THE WORLD OF PROSECCO



Prosecco is an Italian white wine, produced exclusively in the North East of Italy, according to the D.O.C and D.O.C.G. regulations. These represent two different levels of quality:

- **Prosecco D.O.C.**

The two D.O.C.G.:

- **Colli Asolani D.O.C.G.**

- **Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.**

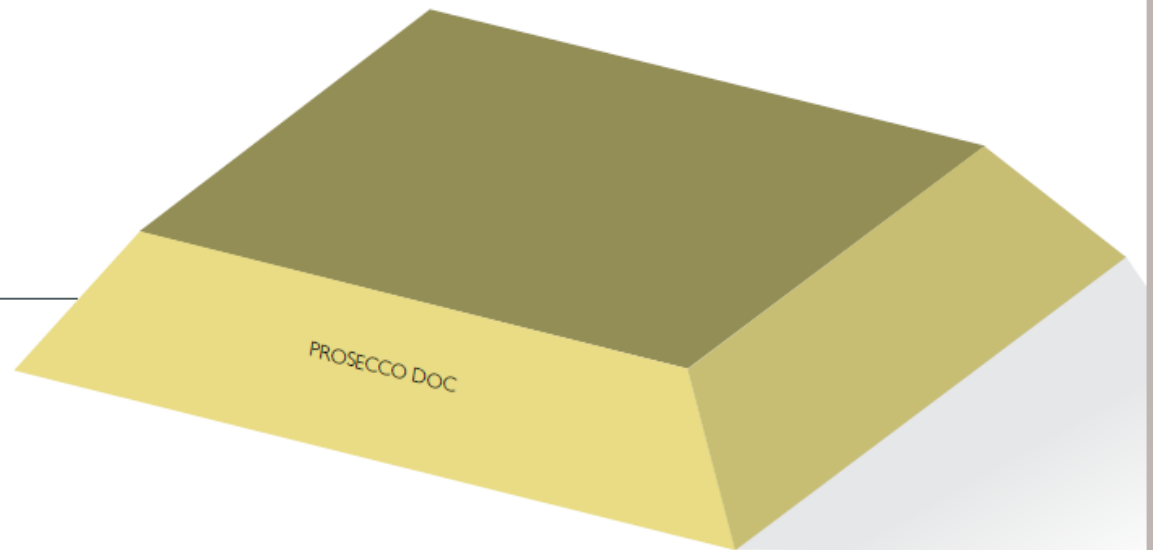
THE WORLD OF PROSECCO



THE WORLD OF PROSECCO



Prosecco DOC Treviso **95** municipalities
Prosecco DOC **556** municipalities

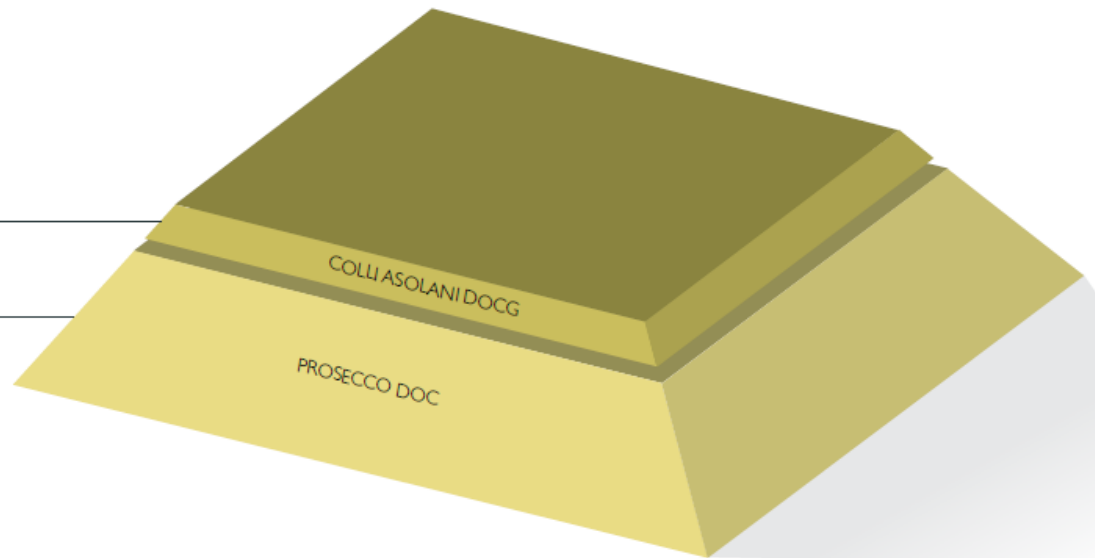


THE WORLD OF PROSECCO



Colli Asolani DOCG Prosecco Superiore
17 municipalities

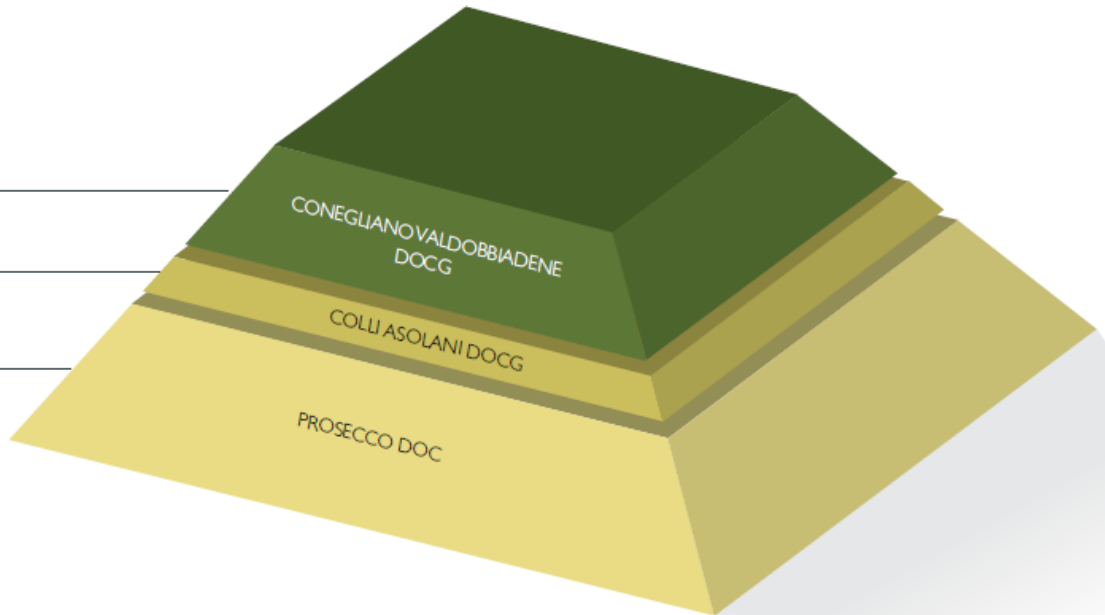
Prosecco DOC Treviso **95 municipalities**
Prosecco DOC **556 municipalities**



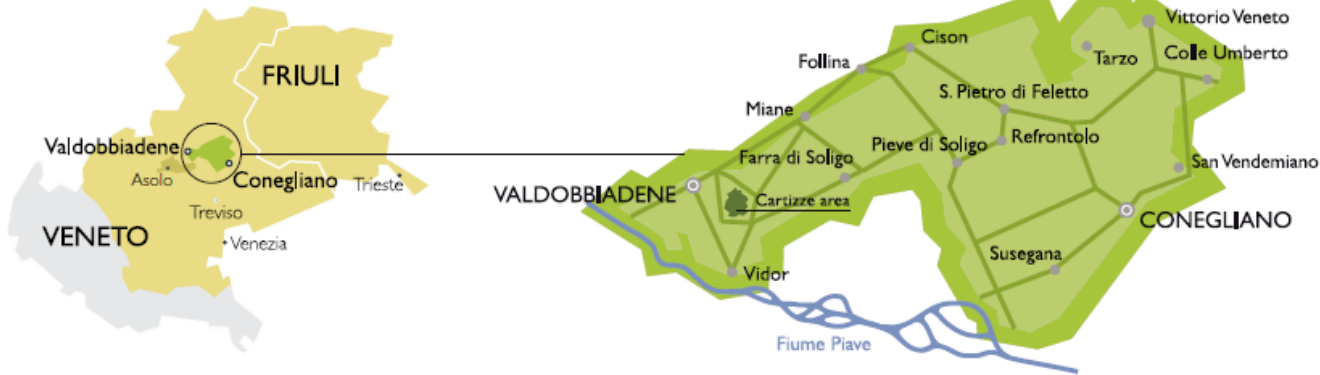
THE WORLD OF PROSECCO



- Conegliano Valdobbiadene DOCG ○
Prosecco Superiore **15 municipalities**
- Colli Asolani DOCG Prosecco Superiore ○
17 municipalities
- Prosecco DOC Treviso **95 municipalities** ○
Prosecco DOC **556 municipalities**



THE WORLD OF PROSECCO

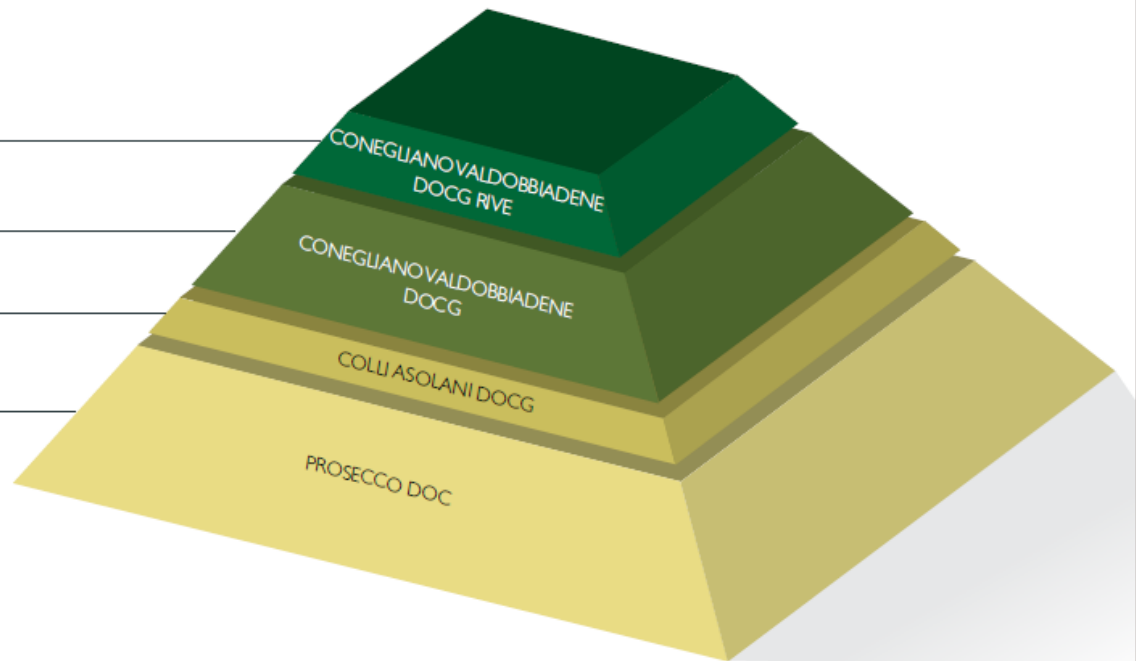


Conegliano Valdobbiadene DOCG
Prosecco Superiore Rive **43 "Rive"**

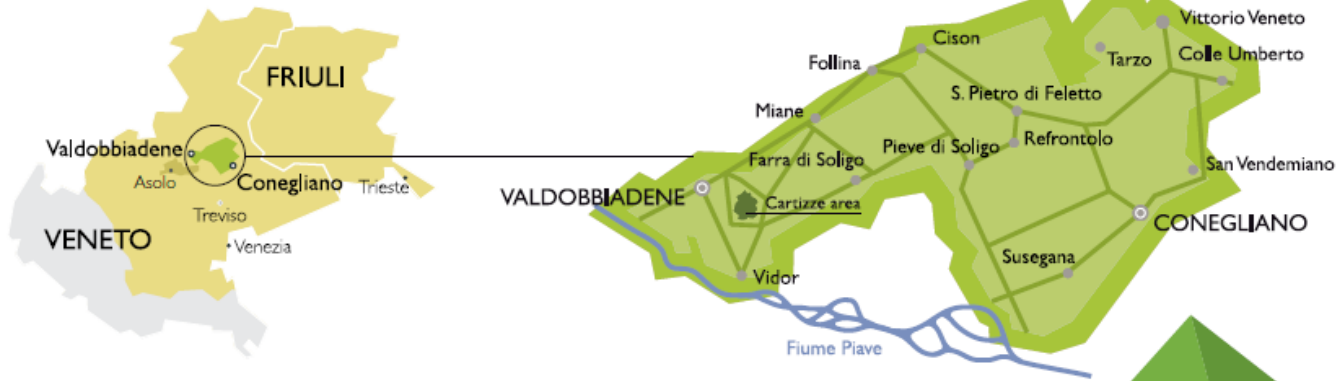
Conegliano Valdobbiadene DOCG
Prosecco Superiore **15 municipalities**

Colli Asolani DOCG Prosecco Superiore
17 municipalities

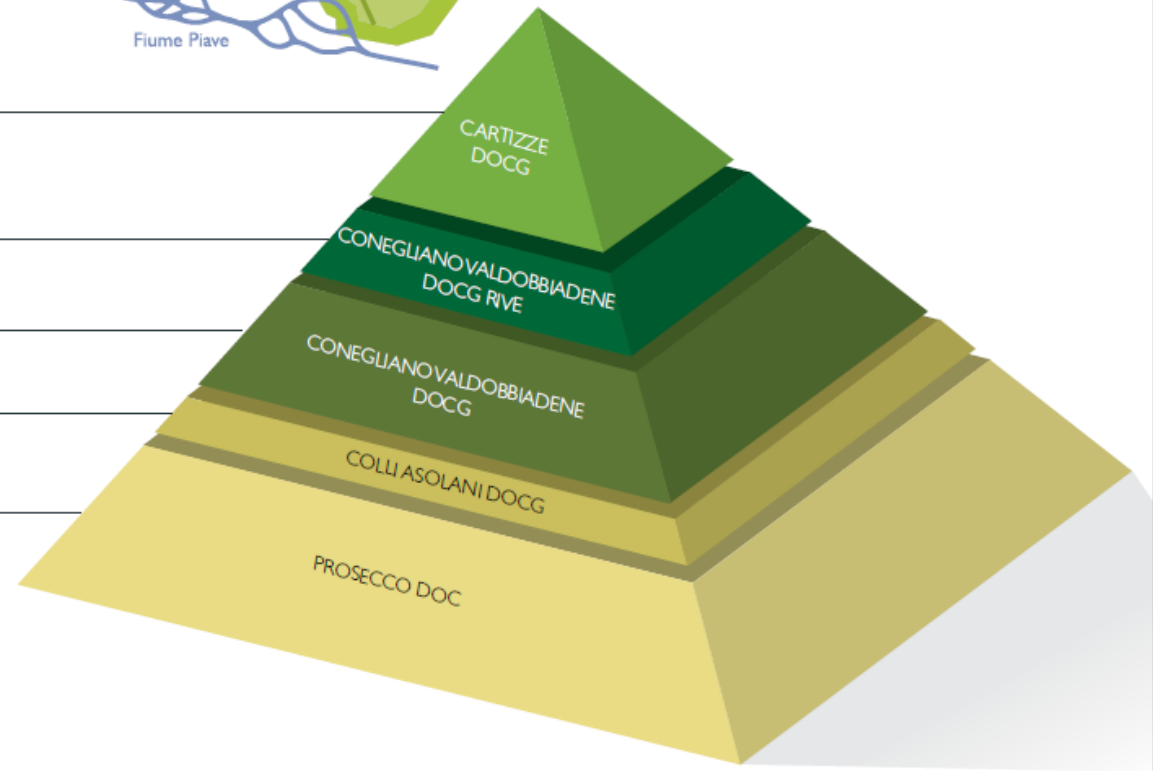
Prosecco DOC Treviso **95 municipalities**
Prosecco DOC **556 municipalities**



THE WORLD OF PROSECCO



- Valdobbiadene Superiore di Cartizze DOCG
107 hectares
- Conegliano Valdobbiadene DOCG Prosecco Superiore Rive **43 "Rive"**
- Conegliano Valdobbiadene DOCG Prosecco Superiore **15 municipalities**
- Colli Asolani DOCG Prosecco Superiore **17 municipalities**
- Prosecco DOC Treviso **95 municipalities**
Prosecco DOC **556 municipalities**



THE WORLD OF PROSECCO (2016 FIGURES)



	Conegliano Valdobbiadene DOCG	Prosecco DOC
Production (in bottles)	90.382.800	410.000.000
Production area (ha)	7.549	23.250
Sparkling wine producers	178	350

THE CONEGLIANO - VALDOBBIADENE AREA

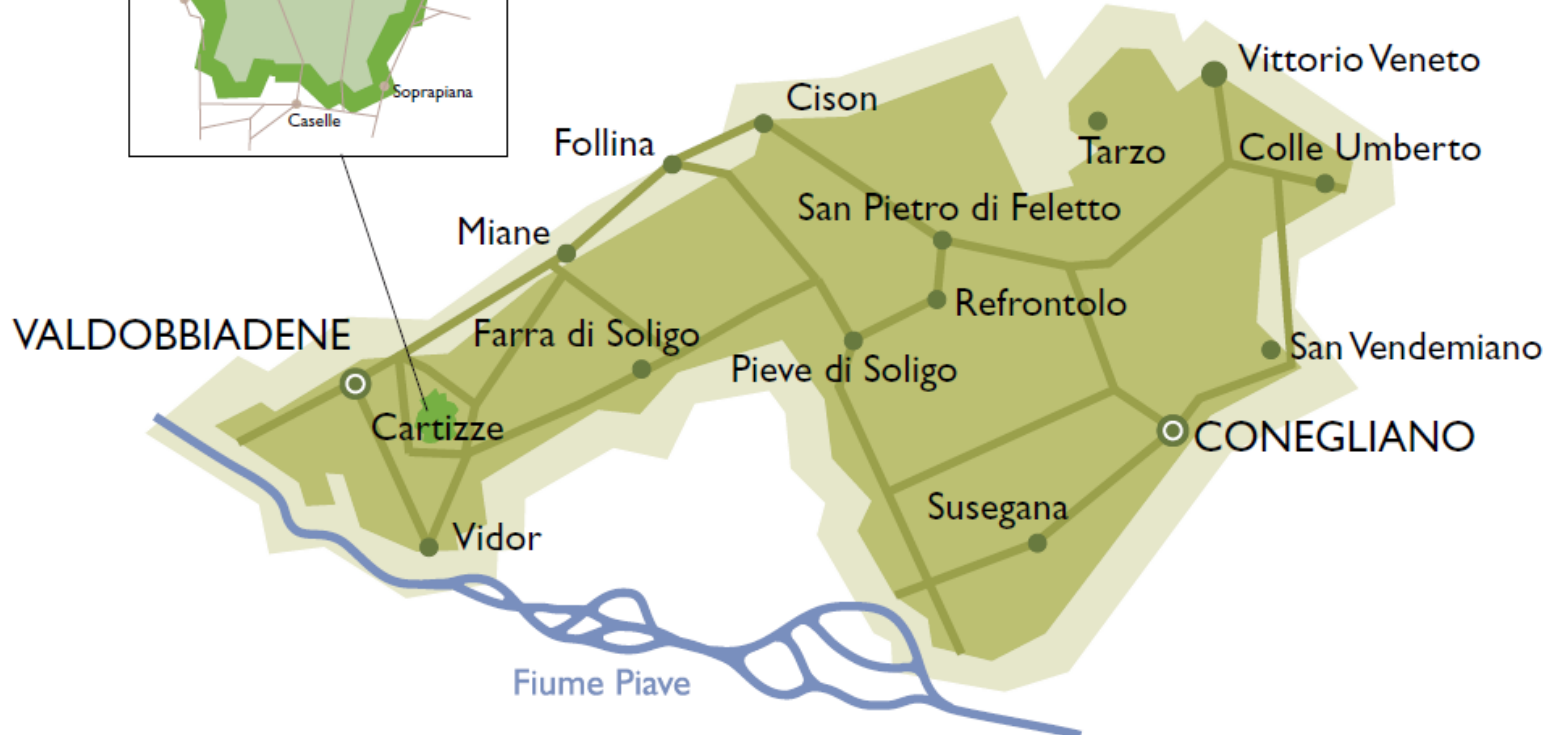
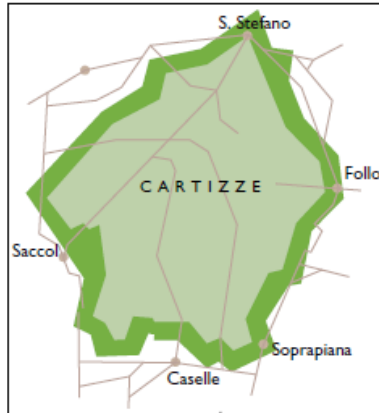


The area of Conegliano-Valdobbiadene lies only 50 km from Venice and from the Dolomites and is situated in a **hilly territory** where man has dedicated himself to vine-growing for centuries, creating a landscape that is so appealing that it is now a candidate to become a **UNESCO World Heritage Site**.

The small towns of **Conegliano and Valdobbiadene**, situated 40 km from each other, are the two «capitals» that give the denomination its name and they differ in terms of their specific roles in history and production.

THE CONEGLIANO - VALDOBBIADENE AREA

Cartizze area



CONEGLIANO



The cultural capital of the **D.O.C.G.**, where the **Agricultural Academies** were founded as long ago as the **18th century**. It is the site of the oldest **School of Oenology** in Italy (founded in **1876**), of the **Experimental Institute for Viticulture** (**1923**) and of the **University**.



VALDOBBIADENE



The **production capital** of the Conegliano Valdobbiadene Prosecco D.O.C.G..

The headquarters of many **producers**, located in a vine-growing environment of **particular natural beauty**.



A NATURAL VOCATION FOR VITICULTURE



- The hills of Conegliano Valdobbiadene are situated in an **ideal position** for viticulture, **between the sea and the foothills of the Alps**, and offer a mild, temperate climate (average annual temperature 12.3°C; 54°F).
- Their extension **from East to West** favours **the exposure to sunlight** of the vineyards, which lie on south-facing slopes.
- **The substantial rainfall** (average: 1,250 mm; 49.2 in.) favours the cultivation of the Glera variety.



THE DIFFERENCE BETWEEN THE SOILS: CONEGLIANO / VALDOBBIADENE

01. The zone of **Conegliano** is characterized by clayey soils of **alluvial** and **morainic** origin which yield richly-structured wines with particularly fruity aromas.
02. The zone of **Valdobbiadene** stands out thanks to its soils of very ancient origin, composed of **moraines**, **sandstone** and clays that yield wines of great finesse, with rich fruity and especially floral aromas.

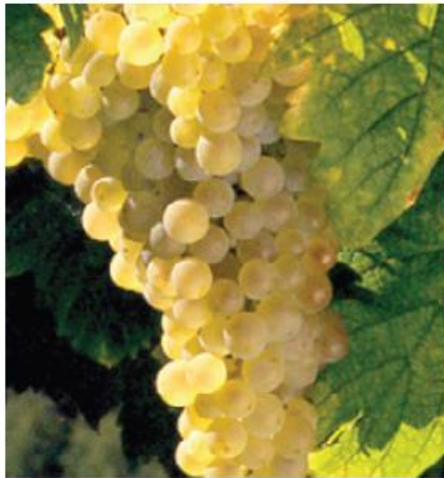


THE VARIETIES

For the production of Conegliano Valdobbiadene only the following varieties are permitted:

- **Glera:** with a minimum of 85%
- **Other varieties:** up to a maximum of 15%
- **Local varieties:** Verdiso, Bianchetta, Perera and Glera Lunga
- **International varieties:** Pinot and Chardonnay
(for sparkling wines)

Glera



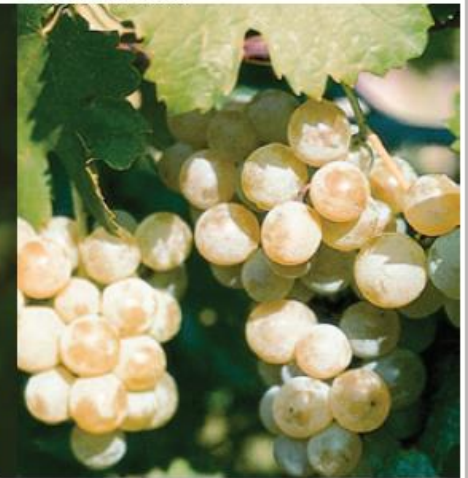
Perera



Verdiso



Bianchetta



THE PRODUCTION METHOD

The production of Conegliano Valdobbiadene D.O.C.G. wines takes place according to the **set of norms** that regulate the **cultivation of the grapes**, their **fermentation** and subsequent natural “**prise de mousse**”. The sparkling wines are produced using the **«Italian Method»**, perfected over the years thanks to the research of *Professor De Rosa*.

This method calls for **re-fermentation in pressurized tanks (autoclaves)** and highlights the wines' primary and secondary fragrances and their fruity and floral aromas, whilst preserving all of their elegance, liveliness and freshness.



GOVERNMENT D.O.C.G. STRIP



Every bottle of Conegliano Valdobbiadene must bear a Government D.O.C.G. strip, which guarantees the quality of the wine and certifies that it has passed a large number of tests, from those in the vineyard to the chemical and organoleptic analysis of the finished product.

Consortium Logo

Name of the Denomination



Identifying number that makes every bottle unique

2016 FIGURES



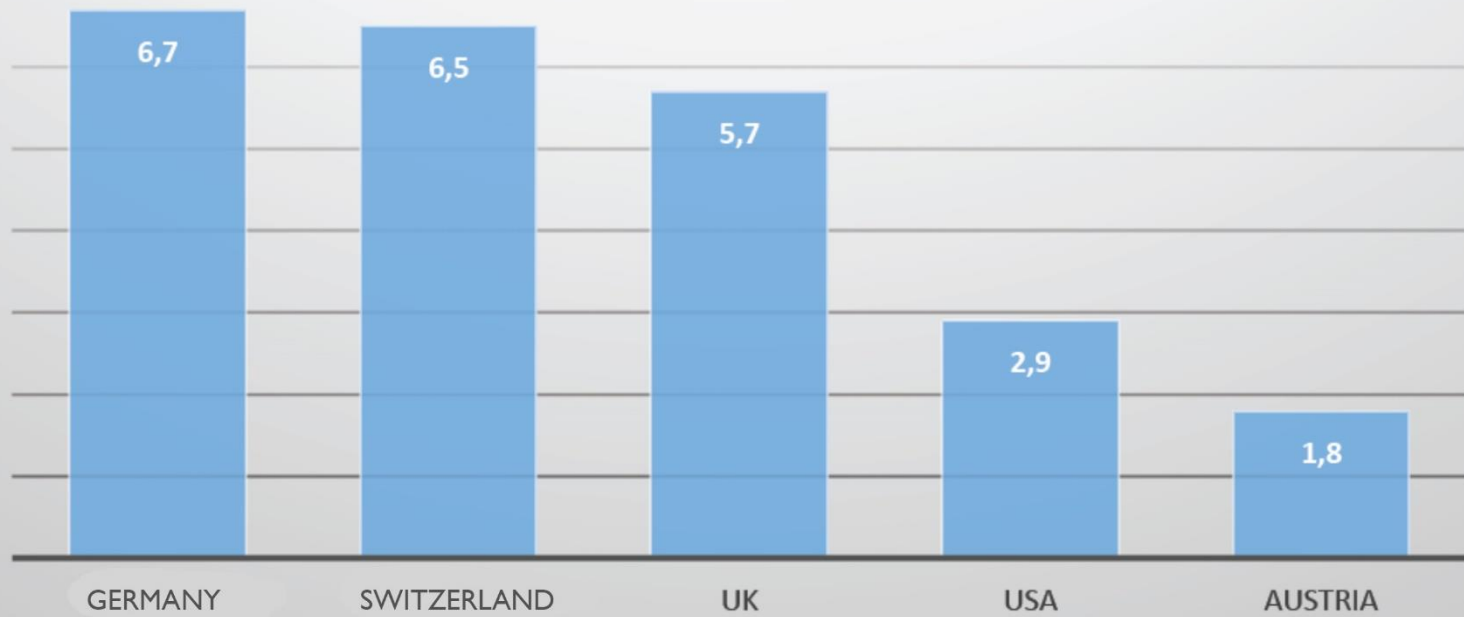
Area of vineyards registered as D.O.C.G.	7.549
Area of "Superiore di Cartizze"	107 ha
Sparkling wine producers	178
Total no. of bottles produced	90.382.800
Total no. of bottles of sparkling wine produced	86.622.133
Percentage of bottles of sparkling wine exported	41%
Value of the product to the production*	497 million Euro

*Estimated figures provisionally

EXPORT FIGURES



Export 2015 Volume (million bottles)



THE STYLES



The styles of Conegliano Valdobbiadene
Prosecco Superiore D.O.C.G.

- Spumante
- Frizzante
- Tranquillo



THE STYLES



The styles of Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

- **Brut** up to 12 g/l residual sugar
- **Extra Dry** from 12 to 17 g/l residual sugar
- **Dry** from 17 to 32 g/l residual sugar



THE RIVE - MUNICIPALITIES DENOMINATION

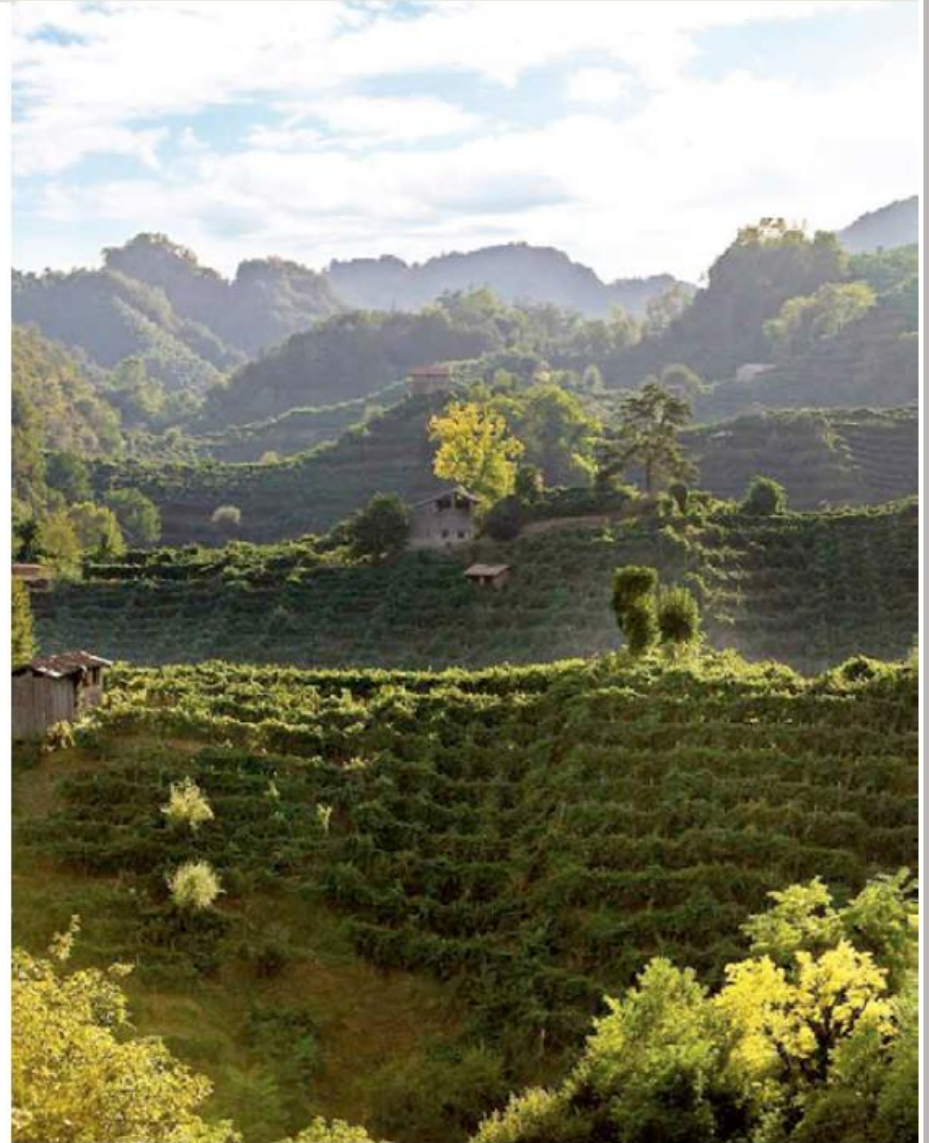


THE RIVE - MUNICIPALITIES DENOMINATION



The term **Rive** indicates, in the **local dialect**, those vineyards situated on steep sites.

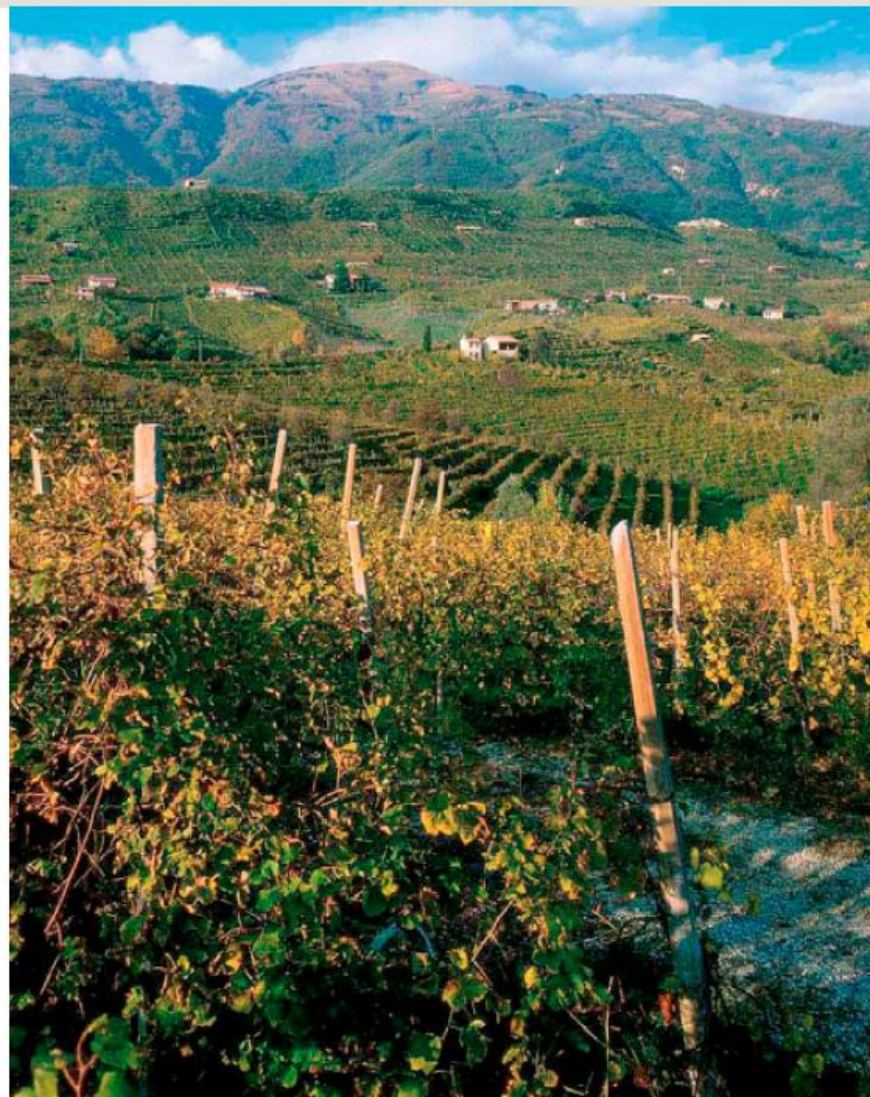
These wines are produced exclusively in the sparkling version, from **hand-picked grapes** coming from a single commune or hamlet. This category was introduced in the **new production regulations** in order to highlight the stylistic variety of **Conegliano Valdobbiadene**.



VALDOBBIADENE SUPERIORE DI CARTIZZE



“The Cru” of Conegliano Valdobbiadene: it comes from just 107 hectares of vineyards amid the steep hills of the hamlets of San Pietro di Barbozza, Santo Stefano and Saccol, in the commune of Valdobbiadene. A perfect combination of a gentle microclimate and very ancient soils, composed of moraines, sandstone and clays.



STORAGE AND SERVICE



The bottles should be stored in a cool, dry place, away from light and sources of heat. The wine expresses itself at its best in the year following the harvest.

Conegliano Valdobbiadene wine should be served at a **temperature** of between **6° and 8°C (43°-46°F)**, in a large tulip-shaped glass. The «Prosecco» glass is ideal.





PROSECCO SUPERIORE
DAL 1876

www.prosecco.it