C/2025/6773

23.12.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/6773)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Prosecco'

EU reference number: PDO-IT-A0516-AM09 – 7.10.2025

1. **Name of product**

'Prosecco'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wine

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Italy

5. **Member State authority communicating the standard amendment**

Name

Ministry of Agriculture, Food Sovereignty and Forestry

6. **Qualification as standard amendment**

We confirm that the approval and communication of this standard amendment meet the conditions for approval of a standard amendment under Regulation (EU) 2024/1143 and the provisions adopted pursuant thereto.

This amendment falls under the definition of 'standard amendment' laid down in Article 24(4) of Regulation (EU) 2024/1143 because:

— it does not include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

— it does not risk voiding the link to the geographical area referred to in the single document;

— it does not entail any further restrictions on the marketing of the product.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

Title

Extension of the oenological practice of blending, by adding wine products of the Pinot and Chardonnay varieties (up to a maximum of 15 %), to the semi-sparkling type

Description

In line with the oenological practices allowed for sparkling wines and quality sparkling wines, it is proposed that the oenological practice of adding wine products obtained, in compliance with the specification, from Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Nero grapes (fermented off the skins), on their own or in combination, up to a maximum of 15 %, be allowed also for semi-sparkling wines, under the condition that the Glera grapes used in the winemaking process are grown in single-variety vineyards or vineyards where the presence of minority grape varieties grown on the holding on top of those allowed by this practice does not exceed 15 %.

This amendment concerns Articles 2 and 5 of the product specification.

This amendment concerns the 'Winemaking practices' section of the single document.

☑ The amendment affects the single document.

Title

Adjustment to the use of expedition liqueur for sparkling wines and quality sparkling wines

Description

Musts, partially fermented musts and wines (products) that are to be used to produce expedition liqueur for sparkling and quality sparkling wines must come from grapes suitable for the Prosecco designation. Furthermore, sucrose and rectified concentrated must and/or mixtures thereof can still be used to produce expedition liqueur.

This amendment concerns Article 5 of the product specification.

This amendment does not affect the single document.

☐ The amendment affects the single document.

Title

Update to the details of the control body

Description

Following the amendments made to Regulation (EU) No 1308/2013 with the entry into force of Regulation (EU) 2024/1143, the name and address of the authorities or bodies verifying compliance with the provisions of the product specification and their specific tasks no longer need to be indicated in the product specification.

Moreover, Article 40(1) of Regulation (EU) 2024/1143 now requires Member States to make public the names and addresses of the competent authorities, delegated bodies and natural persons referred to in Article 39(3) of that Regulation for each product designated by a geographical indication and must keep that information up to date.

Therefore, the article with references to the control body has been amended, with the information in it replaced by a reference to publication on the official website of the Member State's competent authority.

This amendment concerns Article 10 of the product specification.

This amendment does not affect the single document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Prosecco'

EU reference number: PDO-IT-A0516-AM09 – 7.10.2025

1. **Name(s)**

'Prosecco'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Italy

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine
4. Sparkling wine
5. Quality sparkling wine
6. Quality aromatic sparkling wine
8. Semi-sparkling wine

6. **Description of the wine(s)**

Grapevine product

Prosecco – Wine

Organoleptic characteristics:

Appearance:

Colour: straw yellow.

Aroma:

Fragrance: fine, distinctive, typical of the grapes from which it is made.

Taste:

Taste: from dry to medium sweet, fresh and distinctive.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10,5 %.

Minimum sugar-free extract: 14 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prosecco Spumante – Sparkling wine, quality sparkling wine and quality aromatic sparkling wine

Organoleptic characteristics:

Appearance:

Colour: straw yellow of varying intensity, bright in appearance, with lasting foam.

Aroma:

Fragrance: fine, distinctive, typical of the grapes from which it is made.

Taste:

Taste: from brut nature to medium dry, fresh and distinctive.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 14 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prosecco – Semi-sparkling wine

Organoleptic characteristics:

Appearance:

Colour: straw yellow of varying intensity, bright in appearance, with visible bubble formation.

Aroma:

Fragrance: fine, distinctive, typical of the grapes from which it is made.

Taste:

Taste: from dry to medium sweet, fresh and distinctive.

Additional information regarding organoleptic characteristics:

In the semi-sparkling type traditionally made by fermentation in the bottle, the organoleptic characteristics on consumption can vary.

Colour: possible cloudiness.

Fragrance: pleasant and distinctive with possible notes of bread crust and yeast.

Taste: dry, semi-sparkling, fruity with possible notes of bread crust and yeast.

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,0
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10,5 %.

Minimum sugar-free extract: 14 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prosecco Spumante Rosé – Sparkling wine and quality sparkling wine

Organoleptic characteristics:

Appearance:

Colour: pale pink of varying intensity, bright in appearance, with lasting foam.

Aroma:

Fragrance: fine, distinctive, typical of the grapes from which it is made.

Taste:

Taste: from brut nature to extra dry, fresh and distinctive.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,5
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 14 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice:

Oenological practice for batches of the product used to produce semi-sparkling wine, sparkling wine and quality sparkling wine, including rosé

Type of oenological practice:

Specific oenological practice

Description:

For batches of the product used to produce semi-sparkling wine, sparkling wine and quality sparkling wine, it is permitted to add wine products obtained from Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Nero grapes (fermented off the skins), on their own or in combination, up to a maximum of 15 %, under the condition that the Glera grapes used in the winemaking process are grown in single-variety vineyards or vineyards where the presence of minority grape varieties on top of those allowed by this practice does not exceed 15 %.

For batches of the product used to produce sparkling rosé and quality sparkling rosé wine, it is permitted to add wine products obtained from Pinot Nero grapes (fermented on the skins), in a minimum quantity of 10 % and a maximum of 15 %, under the condition that the Glera grapes used in the winemaking process are grown in single-variety vineyards or vineyards where the presence of Pinot Nero grapes on top of those allowed by this practice does not exceed 15 %.

7.2. *Maximum yields*

All wines/category/variety/type:

Prosecco

Maximum yield:

Maximum yield:	18 000
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Prosecco

Maximum yield:

Maximum yield:	135,0
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Prosecco Spumante Rosé (Glera variety)

Maximum yield:

Maximum yield:	18 000
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Prosecco Spumante Rosé (Glera variety)

Maximum yield:

Maximum yield:	135,0
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Prosecco Spumante Rosé (Pinot Nero variety)

Maximum yield:

Maximum yield:	13 500
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Prosecco Spumante Rosé (Pinot Nero variety)

Maximum yield:

Maximum yield:	101,25
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

Glera B. – Serprino

9. **Concise definition of the defined geographical area**

The grapes used to make wine with the 'Prosecco' protected designation of origin must be grown in the area comprising the following provinces: Belluno, Gorizia, Padua, Pordenone, Treviso, Trieste, Udine, Venice and Vicenza.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

Natural factors relevant to the link

The area of the Prosecco designation, 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, bringing 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 bunches.

At the end of summer, with fewer hours of sunshine and a 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 soils are mostly of alluvial origin with a predominantly silty-clay texture and a considerable soil skeleton content resulting from the erosion of the dolomite rocks and from fluvial deposits, which enables good soil drainage.

Historical and human factors

The earliest documents in which Prosecco wine is mentioned date back to the end of the 17th century. They describe a delicate white wine originating from the karst landscape around Trieste and in particular the Prosecco area.

The production of this wine later shifted, developing predominantly in the hilly region of Veneto and Friuli.

The success of Prosecco is essentially due to the fact that from the early 1900s onwards, skilled operators developed suitable vine-training techniques for the very vigorous Glera variety with a view to limiting the production on each plant, ensuring that the grapes would ripen properly and that their aromatic potential would be preserved. They also devised suitable winemaking techniques based on natural secondary fermentation, initially in the bottle, and more recently in autoclaves.

In the last century, a network of highly skilled scientific and technical professionals developed in the production area with the aim of perfecting the Prosecco production method. This helped enhance the features that make the wine appreciated by both domestic and international consumers. A key factor was the ability of producers to experiment with and improve the winemaking and secondary fermentation technology, including by using black grapes fermented on the skins. This makes it possible to ensure that also a sparkling rosé wine has the distinctive quality characteristics of the designation.

Causal link between the geographical environment and the products' specific characteristics

The mild climate, with rain and hot scirocco winds in summer, is decisive for the vines to develop correctly during their growth phase.

The variation between day and night temperatures and the dry prevailing bora winds during the final grape ripening stage encourage the persistence of acidic substances and the production of a significant number of aromatic precursors, which define the floral and fruity notes typical of Prosecco wine.

The alluvial soils have a silty-clay texture and are very fertile. This makes it possible to achieve excellent yields in quantitative terms, encouraging moderate sugar accumulation and providing the minerals and trace elements needed for the grapes to have a well-balanced chemical and sensory composition. This in turn makes it possible to obtain a base wine for semi-sparkling and sparkling wines with a moderate alcohol content and the fresh, dry and fruity sensory profile characteristic of Prosecco.

The grape type produced – particularly the Glera variety – typically has moderate sugar accumulation and optimal content of acidity and aromatic substances. This provides a pleasantly aromatic base wine with a low alcohol content.

The sparkling and semi-sparkling versions of Prosecco wine are typically dry, with a sensory profile characterised by a bright straw yellow colour, or pale pink in the case of sparkling rosé, and a good balance between fine bubbles and lasting foam.

The wine is fine and elegant on the nose, with distinctive floral notes (white flowers; in the sparkling rosé also red flowers) and fruity notes (apple, pear, exotic fruit and citrus; in the sparkling rosé also hints of strawberry and raspberry). In terms of taste, a good balance between sugary and acidic components and a strong flavour give notes of freshness, smoothness and liveliness on the palate.

To further enhance the characteristics of this particular wine in the sparkling version, the Charmat method is used for natural secondary fermentation of the base wine in large containers or autoclaves.

It is this method which makes it possible for Prosecco to achieve its full aromatic potential and pleasingly fresh and characteristic flavour.

Mention should also be made of the production, albeit limited, of still Prosecco wine, which has a similar sensory profile to the types mentioned above, but with distinctive fruity notes and a fuller, more flavoursome taste.

'Prosecco' PDO wines are recognised by consumers in Italy and elsewhere in the world.

Category of grapevine product

4. Sparkling wine

Summary of the link

Natural factors relevant to the link

The area of the Prosecco designation, 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, bringing 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 bunches.

At the end of summer, with fewer hours of sunshine and a 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 soils are mostly of alluvial origin with a predominantly silty-clay texture and a considerable soil skeleton content resulting from the erosion of the dolomite rocks and from fluvial deposits, which enables good soil drainage.

Historical and human factors

The earliest documents in which Prosecco wine is mentioned date back to the end of the 17th century. They describe a delicate white wine originating from the karst landscape around Trieste and in particular the Prosecco area.

The production of this wine later shifted, developing predominantly in the hilly region of Veneto and Friuli.

The success of Prosecco is essentially due to the fact that from the early 1900s onwards, skilled operators developed suitable vine-training techniques for the very vigorous Glera variety with a view to limiting the production on each plant, ensuring that the grapes would ripen properly and that their aromatic potential would be preserved. They also devised suitable winemaking techniques based on natural secondary fermentation, initially in the bottle, and more recently in autoclaves.

In the last century, a network of highly skilled scientific and technical professionals developed in the production area with the aim of perfecting the Prosecco production method. This helped enhance the features that make the wine appreciated by both domestic and international consumers. A key factor was the ability of producers to experiment with and improve the winemaking and secondary fermentation technology, including by using black grapes fermented on the skins. This makes it possible to ensure that also a sparkling rosé wine has the distinctive quality characteristics of the designation.

Causal link between the geographical environment and the products' specific characteristics

The mild climate, with rain and hot scirocco winds in summer, is decisive for the vines to develop correctly during their growth phase.

The variation between day and night temperatures and the dry prevailing bora winds during the final grape ripening stage encourage the persistence of acidic substances and the production of a significant number of aromatic precursors, which define the floral and fruity notes typical of Prosecco wine.

The alluvial soils have a silty-clay texture and are very fertile. This makes it possible to achieve excellent yields in quantitative terms, encouraging moderate sugar accumulation and providing the minerals and trace elements needed for the grapes to have a well-balanced chemical and sensory composition. This in turn makes it possible to obtain a base wine for semi-sparkling and sparkling wines with a moderate alcohol content and the fresh, dry and fruity sensory profile characteristic of Prosecco.

The grape type produced – particularly the Glera variety – typically has moderate sugar accumulation and optimal content of acidity and aromatic substances. This provides a pleasantly aromatic base wine with a low alcohol content.

The sparkling and semi-sparkling versions of Prosecco wine are typically dry, with a sensory profile characterised by a bright straw yellow colour, or pale pink in the case of sparkling rosé, and a good balance between fine bubbles and lasting foam.

The wine is fine and elegant on the nose, with distinctive floral notes (white flowers; in the sparkling rosé also red flowers) and fruity notes (apple, pear, exotic fruit and citrus; in the sparkling rosé also hints of strawberry and raspberry). In terms of taste, a good balance between sugary and acidic components and a strong flavour give notes of freshness, smoothness and liveliness on the palate.

To further enhance the characteristics of this particular wine in the sparkling version, the Charmat method is used for natural secondary fermentation of the base wine in large containers or autoclaves.

It is this method which makes it possible for Prosecco to achieve its full aromatic potential and pleasingly fresh and characteristic flavour.

Mention should also be made of the production, albeit limited, of still Prosecco wine, which has a similar sensory profile to the types mentioned above, but with distinctive fruity notes and a fuller, more flavoursome taste.

'Prosecco' PDO wines are recognised by consumers in Italy and elsewhere in the world.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

Natural factors relevant to the link

The area of the Prosecco designation, 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, bringing 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 bunches.

At the end of summer, with fewer hours of sunshine and a 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 soils are mostly of alluvial origin with a predominantly silty-clay texture and a considerable soil skeleton content resulting from the erosion of the dolomite rocks and from fluvial deposits, which enables good soil drainage.

Historical and human factors

The earliest documents in which Prosecco wine is mentioned date back to the end of the 17th century. They describe a delicate white wine originating from the karst landscape around Trieste and in particular the Prosecco area.

The production of this wine later shifted, developing predominantly in the hilly region of Veneto and Friuli.

The success of Prosecco is essentially due to the fact that from the early 1900s onwards, skilled operators developed suitable vine-training techniques for the very vigorous Glera variety with a view to limiting the production on each plant, ensuring that the grapes would ripen properly and that their aromatic potential would be preserved. They also devised suitable winemaking techniques based on natural secondary fermentation, initially in the bottle, and more recently in autoclaves.

In the last century, a network of highly skilled scientific and technical professionals developed in the production area with the aim of perfecting the Prosecco production method. This helped enhance the features that make the wine appreciated by both domestic and international consumers. A key factor was the ability of producers to experiment with and improve the winemaking and secondary fermentation technology, including by using black grapes fermented on the skins. This makes it possible to ensure that also a sparkling rosé wine has the distinctive quality characteristics of the designation.

Causal link between the geographical environment and the products' specific characteristics

The mild climate, with rain and hot scirocco winds in summer, is decisive for the vines to develop correctly during their growth phase.

The variation between day and night temperatures and the dry prevailing bora winds during the final grape ripening stage encourage the persistence of acidic substances and the production of a significant number of aromatic precursors, which define the floral and fruity notes typical of Prosecco wine.

The alluvial soils have a silty-clay texture and are very fertile. This makes it possible to achieve excellent yields in quantitative terms, encouraging moderate sugar accumulation and providing the minerals and trace elements needed for the grapes to have a well-balanced chemical and sensory composition. This in turn makes it possible to obtain a base wine for semi-sparkling and sparkling wines with a moderate alcohol content and the fresh, dry and fruity sensory profile characteristic of Prosecco.

The grape type produced – particularly the Glera variety – typically has moderate sugar accumulation and optimal content of acidity and aromatic substances. This provides a pleasantly aromatic base wine with a low alcohol content.

The sparkling and semi-sparkling versions of Prosecco wine are typically dry, with a sensory profile characterised by a bright straw yellow colour, or pale pink in the case of sparkling rosé, and a good balance between fine bubbles and lasting foam.

The wine is fine and elegant on the nose, with distinctive floral notes (white flowers; in the sparkling rosé also red flowers) and fruity notes (apple, pear, exotic fruit and citrus; in the sparkling rosé also hints of strawberry and raspberry). In terms of taste, a good balance between sugary and acidic components and a strong flavour give notes of freshness, smoothness and liveliness on the palate.

To further enhance the characteristics of this particular wine in the sparkling version, the Charmat method is used for natural secondary fermentation of the base wine in large containers or autoclaves.

It is this method which makes it possible for Prosecco to achieve its full aromatic potential and pleasingly fresh and characteristic flavour.

Mention should also be made of the production, albeit limited, of still Prosecco wine, which has a similar sensory profile to the types mentioned above, but with distinctive fruity notes and a fuller, more flavoursome taste.

'Prosecco' PDO wines are recognised by consumers in Italy and elsewhere in the world.

Category of grapevine product

6. Quality aromatic sparkling wine

Summary of the link

Natural factors relevant to the link

The area of the Prosecco designation, 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, bringing 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 bunches.

At the end of summer, with fewer hours of sunshine and a 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 soils are mostly of alluvial origin with a predominantly silty-clay texture and a considerable soil skeleton content resulting from the erosion of the dolomite rocks and from fluvial deposits, which enables good soil drainage.

Historical and human factors

The earliest documents in which Prosecco wine is mentioned date back to the end of the 17th century. They describe a delicate white wine originating from the karst landscape around Trieste and in particular the Prosecco area.

The production of this wine later shifted, developing predominantly in the hilly region of Veneto and Friuli.

The success of Prosecco is essentially due to the fact that from the early 1900s onwards, skilled operators developed suitable vine-training techniques for the very vigorous Glera variety with a view to limiting the production on each plant, ensuring that the grapes would ripen properly and that their aromatic potential would be preserved. They also devised suitable winemaking techniques based on natural secondary fermentation, initially in the bottle, and more recently in autoclaves.

In the last century, a network of highly skilled scientific and technical professionals developed in the production area with the aim of perfecting the Prosecco production method. This helped enhance the features that make the wine appreciated by both domestic and international consumers. A key factor was the ability of producers to experiment with and improve the winemaking and secondary fermentation technology, including by using black grapes fermented on the skins. This makes it possible to ensure that also a sparkling rosé wine has the distinctive quality characteristics of the designation.

Causal link between the geographical environment and the products' specific characteristics

The mild climate, with rain and hot scirocco winds in summer, is decisive for the vines to develop correctly during their growth phase.

The variation between day and night temperatures and the dry prevailing bora winds during the final grape ripening stage encourage the persistence of acidic substances and the production of a significant number of aromatic precursors, which define the floral and fruity notes typical of Prosecco wine.

The alluvial soils have a silty-clay texture and are very fertile. This makes it possible to achieve excellent yields in quantitative terms, encouraging moderate sugar accumulation and providing the minerals and trace elements needed for the grapes to have a well-balanced chemical and sensory composition. This in turn makes it possible to obtain a base wine for semi-sparkling and sparkling wines with a moderate alcohol content and the fresh, dry and fruity sensory profile characteristic of Prosecco.

The grape type produced – particularly the Glera variety – typically has moderate sugar accumulation and optimal content of acidity and aromatic substances. This provides a pleasantly aromatic base wine with a low alcohol content.

The sparkling and semi-sparkling versions of Prosecco wine are typically dry, with a sensory profile characterised by a bright straw yellow colour, or pale pink in the case of sparkling rosé, and a good balance between fine bubbles and lasting foam.

The wine is fine and elegant on the nose, with distinctive floral notes (white flowers; in the sparkling rosé also red flowers) and fruity notes (apple, pear, exotic fruit and citrus; in the sparkling rosé also hints of strawberry and raspberry). In terms of taste, a good balance between sugary and acidic components and a strong flavour give notes of freshness, smoothness and liveliness on the palate.

To further enhance the characteristics of this particular wine in the sparkling version, the Charmat method is used for natural secondary fermentation of the base wine in large containers or autoclaves.

It is this method which makes it possible for Prosecco to achieve its full aromatic potential and pleasingly fresh and characteristic flavour.

Mention should also be made of the production, albeit limited, of still Prosecco wine, which has a similar sensory profile to the types mentioned above, but with distinctive fruity notes and a fuller, more flavoursome taste.

'Prosecco' PDO wines are recognised by consumers in Italy and elsewhere in the world.

Category of grapevine product

8. Semi-sparkling wine

Summary of the link

Natural factors relevant to the link

The area of the Prosecco designation, 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, bringing 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 bunches.

At the end of summer, with fewer hours of sunshine and a 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 soils are mostly of alluvial origin with a predominantly silty-clay texture and a considerable soil skeleton content resulting from the erosion of the dolomite rocks and from fluvial deposits, which enables good soil drainage.

Historical and human factors

The earliest documents in which Prosecco wine is mentioned date back to the end of the 17th century. They describe a delicate white wine originating from the karst landscape around Trieste and in particular the Prosecco area.

The production of this wine later shifted, developing predominantly in the hilly region of Veneto and Friuli.

The success of Prosecco is essentially due to the fact that from the early 1900s onwards, skilled operators developed suitable vine-training techniques for the very vigorous Glera variety with a view to limiting the production on each plant, ensuring that the grapes would ripen properly and that their aromatic potential would be preserved. They also devised suitable winemaking techniques based on natural secondary fermentation, initially in the bottle, and more recently in autoclaves.

In the last century, a network of highly skilled scientific and technical professionals developed in the production area with the aim of perfecting the Prosecco production method. This helped enhance the features that make the wine appreciated by both domestic and international consumers. A key factor was the ability of producers to experiment with and improve the winemaking and secondary fermentation technology, including by using black grapes fermented on the skins. This makes it possible to ensure that also a sparkling rosé wine has the distinctive quality characteristics of the designation.

Causal link between the geographical environment and the products' specific characteristics

The mild climate, with rain and hot scirocco winds in summer, is decisive for the vines to develop correctly during their growth phase.

The variation between day and night temperatures and the dry prevailing bora winds during the final grape ripening stage encourage the persistence of acidic substances and the production of a significant number of aromatic precursors, which define the floral and fruity notes typical of Prosecco wine.

The alluvial soils have a silty-clay texture and are very fertile. This makes it possible to achieve excellent yields in quantitative terms, encouraging moderate sugar accumulation and providing the minerals and trace elements needed for the grapes to have a well-balanced chemical and sensory composition. This in turn makes it possible to obtain a base wine for semi-sparkling and sparkling wines with a moderate alcohol content and the fresh, dry and fruity sensory profile characteristic of Prosecco.

The grape type produced – particularly the Glera variety – typically has moderate sugar accumulation and optimal content of acidity and aromatic substances. This provides a pleasantly aromatic base wine with a low alcohol content.

The sparkling and semi-sparkling versions of Prosecco wine are typically dry, with a sensory profile characterised by a bright straw yellow colour, or pale pink in the case of sparkling rosé, and a good balance between fine bubbles and lasting foam.

The wine is fine and elegant on the nose, with distinctive floral notes (white flowers; in the sparkling rosé also red flowers) and fruity notes (apple, pear, exotic fruit and citrus; in the sparkling rosé also hints of strawberry and raspberry). In terms of taste, a good balance between sugary and acidic components and a strong flavour give notes of freshness, smoothness and liveliness on the palate.

To further enhance the characteristics of this particular wine in the sparkling version, the Charmat method is used for natural secondary fermentation of the base wine in large containers or autoclaves.

It is this method which makes it possible for Prosecco to achieve its full aromatic potential and pleasingly fresh and characteristic flavour.

Mention should also be made of the production, albeit limited, of still Prosecco wine, which has a similar sensory profile to the types mentioned above, but with distinctive fruity notes and a fuller, more flavoursome taste.

'Prosecco' PDO wines are recognised by consumers in Italy and elsewhere in the world.

11. **Further applicable requirements**

Title of the requirement/derogation

Prosecco PDO

Legal framework:

EU legislation

Type of further requirement/derogation:

Derogation concerning production in the defined geographical area

Description of the requirement/derogation:

By way of the derogation provided in Article 5(1)(a) of Commission Delegated Regulation (EU) 2019/33, operations to make all of the wine types can also be carried out in the administrative territory of municipalities in the province of Verona adjacent to the defined production area, as long as the grapes are from vineyards that were actively farmed as at 30 November 2011. Moreover, these operations can also be carried out in other provinces adjacent to the defined production zone with individual permits granted by the Ministry.

Subject to individual permits granted by the Ministry and taking account of traditional production locations, secondary fermentation of the base wine for the 'semi-sparkling' and 'sparkling' categories can also be carried out in the immediate proximity of the defined geographical area, pursuant to Article 5(2) of Commission Delegated Regulation (EU) 2019/33.

Title of the requirement/derogation

Prosecco PDO – Additional geographical unit

Legal framework:

EU legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

For the Prosecco designation it is permitted to include on the label a reference to the 'province of Treviso' or 'Treviso', to the 'province of Trieste' or 'Trieste' or 'Pokrajina Trst' or 'Trst', if the respective batches consist exclusively of grapes harvested from vineyards located in the relevant provinces and if the product is made and packaged in the same province where the grapes are produced, as provided in Article 55 of Commission Delegated Regulation (EU) 2019/33 and Article 120(1)(g) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council.

Title of the requirement/derogation

Prosecco PDO

Legal framework:

EU legislation

Type of further requirement/derogation:

Bottling within the defined geographical area

Description of the requirement/derogation:

The provisions on bottling within the defined area have been laid down in line with EU law (Article 4(2) of Commission Delegated Regulation (EU) 2019/33). In accordance with the aforementioned legislation, bottling must take place in the defined geographical area in order to safeguard the quality and reputation of Prosecco PDO wine, and to guarantee its origin and ensure the effectiveness of the relevant checks. The particular characteristics and qualities of Prosecco wine, which are linked to the geographical area of origin, and the reputation of the designation, are better guaranteed if the wine is bottled in the production area, as the application of and compliance with all the technical rules concerning transport and bottling are entrusted to operators in the area with the necessary knowledge and know-how as well as an interest in preserving the reputation earned. Moreover, the requirement ensures that wine producers are subject to an efficient system of bottling checks by the competent bodies, as all the potential risks of transporting the product outside the area for bottling are avoided. This provision therefore benefits the wine producers themselves, who are mindful of and responsible for safeguarding the quality and reputation of the designation.

Title of the requirement/derogation

Prosecco PDO – Spumante Rosé

Legal framework:

EU legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The year of production of the grapes must be indicated on the label of this type of wine, in accordance with Article 49(1) of Commission Delegated Regulation (EU) 2019/33.

Electronic (URL) reference to the publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23481