

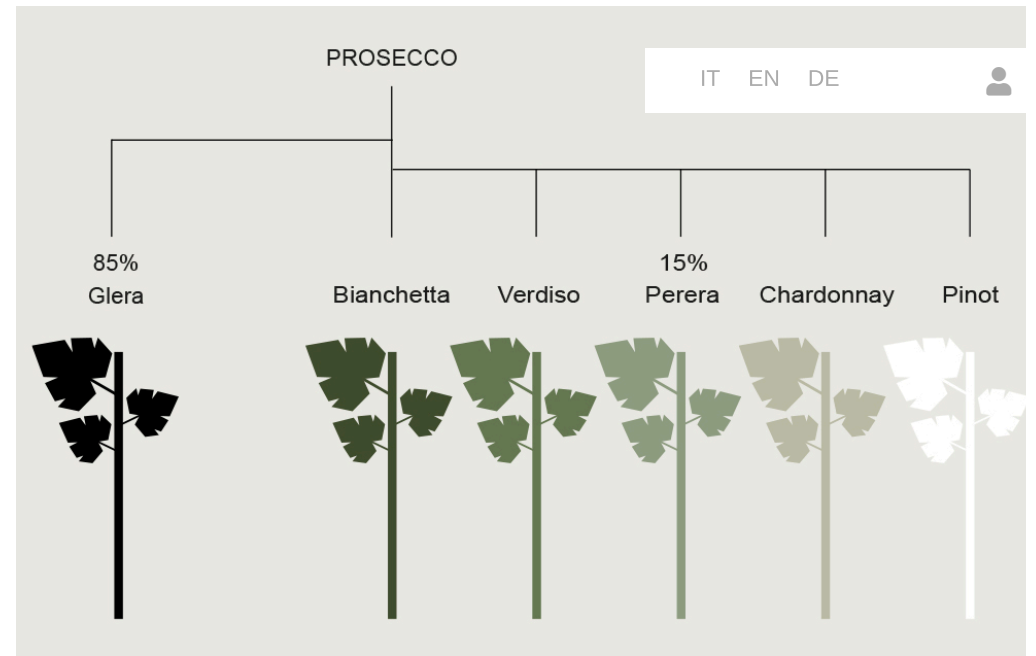


**Prosecco is a wine that can be produced exclusively in the North-East part of Italy, in the Veneto and Friuli Venezia Giulia regions.**

## The vine

“Glera” is the main grape variety used in the vinification. Prosecco wine must be produced with at least 85% Glera grapes. The remaining 15% can derive from 4 indigenous varieties Verdiso, Bianchetta Trevigiana, Perera and long Glera, and from 4 international varieties: Pinot Blanc, Pinot Gris, Pinot Noir and Chardonnay.

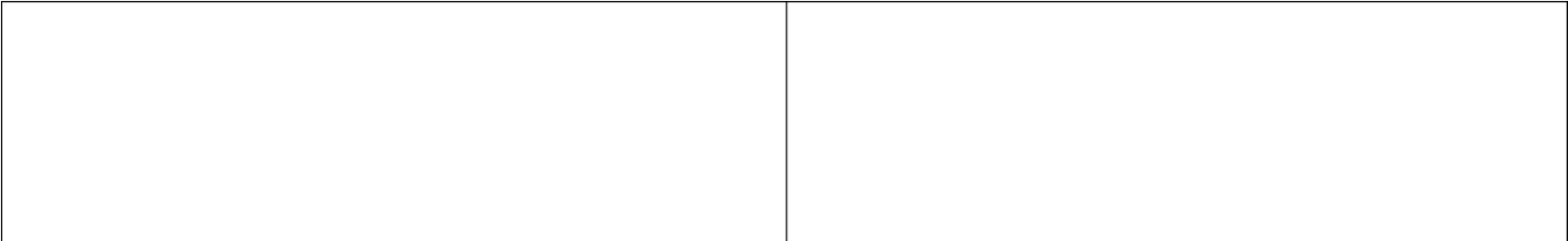




Types of

# PROSECCO

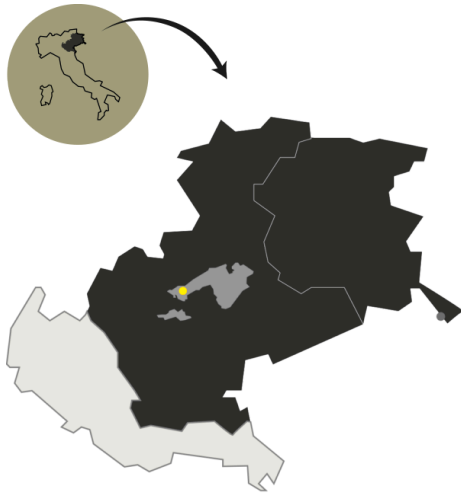
# 1) Distinction based on the territory of origin of the grapes



PROSECCO DOC

PROSECCO SUPERIORE DOCG

SUPERIORE DI CARTIZZE



## PROSECCO DOC

Designation of  
Controlled Origin

- / Wider area of production.
- / New vineyards cultivated almost entirely on the plains by mechanical means.
- / Very high volumes and low

## PROSECCO SUPERIORE DOCG

Designation of  
Controlled Origin  
and Guaranteed

- / Area that includes the Conegliano-Valdobbiadene and Asolo denominations.
- / Hilly surfaces and a mild climate create a natural habitat for the Glera

## SUPERIORE DI CARTIZZE

Valdobbiadene Prosecco  
DOCG  
Superiore di Cartizze

- / Prosecco's "Grand Cru". In this area the most exclusive of all Prosecco wines is produced: Cartizze sparkling wine. This area is called the "GOLDEN PENTAGON" due to its pentagon

production costs.  
/ Product designed to meet the needs  
of a growing international market of  
large-scale distribution.  
/ Yield: 18 Tons / hectare.

grape variety.  
/ Vineyards cultivated by hand, difficult  
to reach with machinery due to the  
steep slopes.  
/ Reduced production to favor the  
quality of the wine.  
/ “RIVE” selection is produced on the  
steeper slopes.  
/ Yield: 13-13,5 Tons / hectare.

shape.  
/ It is a selection    IT   EN   DE  
where grape production is reduced to  
a minimum, ensuring the best quality  
of the grapes and a higher sugar  
content. Unique organoleptic  
properties are typical of this wine of  
excellence.  
/ Yield: 12 Tons / hectare.



2) Distinction based on the production process used

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This is a still version of Prosecco with absence of bubbles. It is obtained by bottling the wine at the end of the first fermentation, without implementing any second fermentation process.



This version must have a bottle pressure lower than 2.5 Atmospheres, favoring the creation of a slight bubble. It involves a second fermentation given by the addition of yeast and sugar which can take place in an autoclave tank or in the bottle.



This version is the most widespread and covers about 90% of the entire Prosecco production. The pressure in the bottle must be higher than 3 Atmospheres, favoring a persistent and creamy bubble. At the end of the first fermentation, the wine undergoes a second fermentation given by the addition of selected yeasts and sugar which allows the formation of carbon dioxide and slightly increases the alcohol content. The second fermentation takes place in most cases in an autoclave tank following the Martinotti / Charmat method. At the end of the second fermentation in the autoclave tank, the wine is filtered and bottled at controlled temperature and pressure. This technologically advanced process allows to produce clean, fresh and fruity wines. The second fermentation can



otherwise take place in the bottle following the traditional method “Sui Lieviti”(on the yeasts) or the Classic / Champenoise method. In the first case it is possible to obtain a slight haze due to the deposit of yeasts on the bottom of the bottle, while in the second case the yeasts are removed with the classic technique of “degorgement” used in Champagne.

### 3)Distinction based on the residual sugar (only in the Sparkling “Spumante” version)

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IT EN DE

Prosecco Brut:  
from 0 to 12 g / L of  
residual sugar in the  
bottle.

Prosecco Extra Dry:  
from 13 to 17 g / L of  
residual sugar in the  
bottle.

Prosecco Dry:  
from 18 to 32 g / L of  
residual sugar in the  
bottle.

Prosecco Demi Sec:  
from 32 to 50 g / L of  
residual sugar in the  
bottle.



Strada Cartizze, 5  
31049 Valdobbiadene (TV), Italia

Winetours:  
Tel: +39 347 8344395  
Email: [visit@cartizzePDC.com](mailto:visit@cartizzePDC.com)

Office:  
Tel: +39 347 8344395  
Email: [info@cartizzePDC.com](mailto:info@cartizzePDC.com)

Pietro: +39 3471122636

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