



*Ministero dell'agricoltura, della sovranità alimentare e delle foreste*

DGPQAI – Uff. Pqai 4

**Production regulations for the Controlled and Guaranteed Designation of Origin  
wines "Asolo Prosecco" or "Asolo"**

<b>Approval or modification decision</b>		<b>Publication</b>	
Recognized within the DOC "Montello and Colli Asolani-	with	DPR 27.06.77	GU. 304 - 08.11.77
Approved as DOCG "Colli Asolani Prosecco or Asolo Prosecco"	with	DM 17.07.2009	G.U. 173 - 28.07.2009
Modified	with	DM 30.11.2011	G.U. 295 - 20.12.2011 Sito ufficiale Mipaaf - Qualità - Vini DOP e IGP
Modified	with	DM 07.03.2014	Sito ufficiale Mipaaf - Qualità - Vini DOP e IGP
Rectified	with	DM 12.07.2019	GU 171 – 23.7-2019
Modified (amended Not Minor pursuant to art. 61 EU Regulation no. 2019/33) also with a variation of the name from Colli Asolani – Prosecco or Asolo – Prosecco to Asolo Prosecco or Asolo	with	Reg. UE di esecuzione N. 2023/1412 del 29.06.2023	GUUE n. L170 del 6.07.2023

**Article 1**

**Designation and wines**

1. The controlled and guaranteed designation of origin "Asolo Prosecco" or "Asolo" is reserved for wines that meet the conditions and requirements established by this production specification, for the following types:

- "Asolo Prosecco" or "Asolo" (wine category);
- "Asolo Prosecco" or "Asolo" sparkling (sparkling wine category);

- "Asolo Prosecco" sparkling accompanied by the mention "superiore" or "Asolo" sparkling (sparkling wine, quality sparkling wine, and quality sparkling wine of aromatic type categories), this type may be accompanied by the mention "on lees".

## **Article 2**

### **Ampelographic base**

1. Wines with the designation of controlled and guaranteed origin "Asolo Prosecco" or "Asolo" must be made from grapes originating from vineyards consisting of the Glera grape variety. Additionally, up to a maximum of 15% in the company's scope, grapes from the Verdiso, Bianchetta trevigiana, Perera, and Glera lunga grape varieties can be used alone or in combination.

2. Wines intended for traditional practice regulated by article 5, paragraph 8, must be made from grapes originating from vineyards within the area specified in article 3, paragraph 1, letter B) and registered in the vineyard register for the DOCG "Asolo Prosecco" or "Asolo". These vineyards consist of the Pinot Bianco, Pinot Nero, Pinot Grigio, and Chardonnay grape varieties, either individually or in combination.

## **Article 3**

### **The production area**

1. The production area for grapes used in the production of wines with the controlled and guaranteed designation of origin "Asolo Prosecco" or "Asolo", which falls within the production area of the controlled designation of origin "Prosecco", is delimited as follows:

A) The production area for grapes used in the production of DOCG wines "Asolo Prosecco" or "Asolo", as defined in Article 1, includes the entire territory of the municipalities of Castelluccio, Cornuda, and Monfumo and parts of the territory of the municipalities of Asolo, Borso del Grappa, Caerano S. Marco, Cavaso del Tomba, Crespano del Grappa, Crocetta del Montello, Fonte, Gaverana del Montello, Maser, Montebelluna, Nervesa della Battaglia, Paderno del Grappa, Pederobba, Possagno, S. Zenone degli Ezzelini, and Volpago del Montello.

This area is delimited as follows: from the locality of Ciano in the municipality of Crocetta del Montello, the boundary continues east along the "Panoramica del Montello" provincial road until the point of exit onto it of the transverse road of Montello numbered 14; from the intersection, a vertical line is followed with respect to the "Panoramica" until reaching the edge of the hill overlooking the Piave River. From this point, the boundary follows the upper part of the Montello escarpment, which runs alongside the Piave River, to the location known as Case Saccardo in the municipality of Nervesa della Battaglia. It then continues southeast along the border between the municipalities of Nervesa and Susegana and along the Piave coast road, which, passing the hydrometer, leads to the

township of Nervesa, where it turns west along State Road No. 248 "Schiavonesca Marosticana" until reaching the border between the province of Treviso and the province of Vicenza, near approximately km 42.500, in the municipality of S. Zenone degli Ezzelini. At this border, it then turns north along the boundary between the province of Treviso and the province of Vicenza, until intersecting within the municipality of Borso del Grappa, the contour corresponding to an altitude of 400 meters above sea level. The boundary then continues east, always along the aforementioned contour, passing over the villages of the municipalities of Borso del Grappa, Crespano del Grappa, Possagno, Cavaso del Tomba, and Pederobba. Upon reaching the municipality of Pederobba, it follows the Calpiana road south from the point of intersection with the 400-meter contour, which, passing near the Pedemontana colony, leads southeast to the "Pedemontana del Grappa." It then descends along this road and, upon returning to the "Pedemontana del Grappa," the boundary runs alongside it until its point of intersection with State Road No. 348 "Feltrina," once the inhabited center of Pederobba has been passed.

The boundary then follows this state road until Onigo di Pederobba, at which point it turns east, following the road towards Covolo, passing through Pieve and Rive, running alongside the Brentella canal up to an altitude of 160 meters above sea level, and then heading northeast to reach Covolo, pass it, and arrive in Barche, where it reaches an altitude of 146 meters above sea level near the Piave River bank. From the 146-meter altitude, it continues along the road south until intersecting with the road to Crocetta del Montello near approximately km 27.800.

Along this road, it continues south and at the height of the town of Fornace, it turns southeast towards Rivasecca, passes it, and continues southeast along the road that runs along the Castelviero canal, reaching the town of Ciano where the delineation began.

B) The production area for the grapes of the varieties Pinot Bianco, Pinot Nero, Pinot Grigio, and Chardonnay for the traditional practice mentioned in Article 5, includes the administrative territory of the following municipalities in the Province of Treviso: Cappella Maggiore; Cison di Valmarino; Colle Umberto; Conegliano; Cordignano; Farra di Soligo; Follina; Fregona; Miane; Pieve di Soligo; Refrontolo; Revine Lago; San Fior; San Pietro di Feletto; San Vendemiano; Sarmede; Segusino; Sernaglia della Battaglia; Susegana; Tarzo; Valdobbiadene; Vidor; Vittorio Veneto; Asolo; Caerano S. Marco; Castelluccio; Cavaso del Tomba; Cornuda; Crocetta del Montello; Fonte; Gavera del Montello; Maser; Monfumo; Montebelluna; Nervesa della Battaglia; Paderno del Grappa; Pederobba; Possagno; S. Zenone degli Ezzelini; Volpago del Montello; Borso del Grappa, and Crespano del Grappa.

#### **Article 4**

##### **Standards for viticulture**

1. The environmental and cultivation conditions of vineyards intended for the production of DOCG "Asolo Prosecco" or "Asolo" wines must be traditional to the area or otherwise

capable of giving the grapes and derived wines their specific quality characteristics. Therefore, only well-exposed vineyards located on hilly and/or foothill soils are considered suitable for inclusion in the viticultural register for DOCG "Asolo Prosecco" or "Asolo," excluding valley vineyards and those exposed to the north wind.

2. Only simple espalier training systems are allowed. The Region may allow different training systems if they improve vineyard management without having negative effects on grape characteristics. For new plantings or replantings carried out after the approval of this disciplinary, the number of vines per hectare, calculated on the planting distance, must not be less than 3,000.

3. Forcing practices are prohibited; emergency irrigation is allowed.

4. For wines with controlled and guaranteed designation of origin, the maximum yield per hectare in specialized cultivation must not exceed 13.5 tons, and the minimum natural alcoholic volume content of grapes for winemaking must be 9.50% vol. Grapes intended for the production of sparkling and fizzy wines with controlled and guaranteed designation of origin "Asolo Prosecco" or "Asolo" may have a minimum natural alcoholic volume content of 9.00% vol, provided that the destination of grapes suitable for processing is expressly indicated in the official cellar documents and in the annual grape declaration. However, in the event of unfavorable climatic conditions, a derogation may be granted in accordance with Annex II, point C, paragraph 2, of EU Regulation No. 934/2019.

In the case of mixed cultivation vineyards, the above-mentioned yield limit per hectare must be calculated in relation to the actual surface area covered by the vines.

Even in favorable vintages, the quantities of grapes obtained for the production of wines with the "Asolo Prosecco" or "Asolo" Controlled and Guaranteed Designation of Origin must be within the aforementioned limits, provided that the overall production does not exceed the same limits by more than 20%. Except for other permitted destinations under current regulations, this share of the product cannot be used for the production of wines with a typical geographical indication referring to the name of the Glera variety, or varietal sparkling wine with the same variety name. Furthermore, the Veneto Region, upon motivated request from the Consortium for Protection and after consulting the relevant industry organizations, may establish additional different uses/destinations for the aforementioned grapes before the harvest.

In the case of sparkling wines, in particularly favorable vintages, the Veneto Region, upon proposal from the Consortium for Protection and after consulting the relevant industry organizations, may allocate the maximum surplus yield of 20% provided in the fourth paragraph (while respecting the maximum limit stated therein, beyond which no further surplus is allowed) to be used as a vintage reserve for the same designation. The use of musts and wines obtained from quantities of grapes exceeding the maximum yield of 13.5 t/ha is regulated according to the provisions of the subsequent Article 5.

## **Article 5**

### **Standards for winemaking**

1. The vinification operations for the wines referred to in Article 2 must be carried out within the delimited production area mentioned in Article 3, paragraph 1, point A). However, considering the traditional production situations, it is allowed for these operations to also be carried out in the entire territory of the municipalities partially included in the aforementioned production area mentioned in Article 3, paragraph 1, point A) and in the following municipalities: Altivole, Crespano del Grappa, Borso del Grappa, Arcade, Trevignano, Riese Pio X, Conegliano, San Vendemiano, Colle Umberto, Vittorio Veneto, Tarzo, Cison di Valmarino, San Pietro di Feletto, Refrontolo, Susegana, Valdobbiadene, Farra di Soligo, Follina, Miane, Vidor, and Pieve di Soligo.

2. The grapes of the Pinot Bianco, Pinot Nero, Pinot Grigio, and Chardonnay varieties, intended for the traditional practice referred to in this article, can be vinified throughout the area provided for in Article 3, paragraph 1, point B).

3. The operations for the production of sparkling and semi-sparkling wine, such as practices for sparkling and stabilization, sweetening in permitted types, as well as bottling and packaging operations, can also be carried out throughout the territory of the province of Treviso. Moreover, these operations can be carried out in neighboring provinces, with individual authorizations issued by the Ministry of Agricultural, Food and Forestry Policies, after obtaining the opinion of the Veneto Region, provided that the companies involved submit the corresponding request within 3 months from the date of the decree authorizing temporary labeling, in accordance with Article 13 of Ministerial Decree November 7, 2012, in compliance with Article 72 of EC Regulation No. 607/2009.

4. In accordance with national and European Union regulations, the bottling of Controlled and Guaranteed Designation of Origin wines "Asolo Prosecco" or "Asolo" must be carried out within the territory mentioned in the previous paragraph, motivated by the need to safeguard the quality of the wines, ensure their origin, and ensure the timeliness, effectiveness, and cost-effectiveness of controls.

In fact, transportation and bottling outside the production area can compromise the quality of "Asolo Prosecco" or "Asolo" wine, exposing it to oxidation-reduction phenomena, temperature fluctuations, and microbiological contamination, which can have negative effects on its chemical-physical characteristics (minimum total acidity, minimum non-reducing extract, etc.) and organoleptic characteristics (color, aroma, and taste).

These risks are greater the longer the distance covered. Bottling in the region of origin, without moving wine batches or with minimal movement, instead allows for the preservation of the product's characteristics and qualities. These aspects, combined with the experience and deep technical-scientific knowledge of the special qualities of wines, acquired over the years by producers of the "Asolo Prosecco" or "Asolo" designation of origin, allow for bottling in the region of origin with the best technological precautions,

aimed at preserving all the physical, chemical, and organoleptic characteristics of the wines provided for in the production regulations.

The bottling within the production area also aims to ensure control by the competent Organization with maximum efficiency, effectiveness, and cost-effectiveness; requirements that cannot be equally met outside the production area. In fact, the controlling organization can timely schedule inspection visits to all the companies involved in the bottling of "Asolo Prosecco" wine within the production area, in accordance with the relevant control plan. This is done to systematically verify that only batches of DOP "Asolo Prosecco" or "Asolo" wine are actually bottled, achieving the best results in terms of control effectiveness and at a low cost for producers, in order to provide consumers with the highest guarantee regarding the authenticity of the packaged wine.

Furthermore, in accordance with current national legislation and to safeguard pre-established rights, bottling companies can obtain an exemption to continue bottling in their own facilities outside the delimited area, provided they submit a specific request to the Ministry of Agriculture, Food and Forestry Policies, along with suitable documentation proving the bottling of DOP "Asolo Prosecco" or "Asolo" for at least two years, even if not continuous, in the five years preceding the entry into force of the modification that introduces the obligation to bottle within the area.

5. The controlled and guaranteed designation of origin wine "Asolo Prosecco" or "Asolo" produced in the sparkling version must be marketed in the types ranging from "Extra Brut" to "Demisec," as provided by current regulations.

Controlled and guaranteed designation of origin wine "Asolo Prosecco" or "Asolo" produced in the sparkling categories and obtained through in-bottle fermentation without separation of fermentation residues must bear the "sui lieviti" (on lees) reference on the label. This sparkling wine is obtained using wines from a single vintage with in-bottle fermentation to be initiated between March 1st and June 30th following the grape harvest. At the start of in-bottle fermentation, the batch must not have an excess pressure exceeding 0.5 bar.

The sparkling wine with the "sui lieviti" reference must be marketed as "Brut Nature" and its corresponding translations.

The sparkling wine with the "sui lieviti" reference must be made available for consumption after at least ninety days of fermentation and aging on the lees of the entire batch.

6. The controlled and guaranteed designation of origin wine "Asolo Prosecco" or "Asolo" produced in the frizzante version must be marketed in the types ranging from "Secco" to "Amabile," as provided by current regulations.

7. The maximum grape yield for wine production must not exceed 70% for all wines. If the grape-to-wine yield exceeds the limits mentioned above but does not exceed 75%, the excess is not entitled to the controlled and guaranteed designation of origin. This portion of the product cannot be used for the production of wines with a typical

geographical indication referring to the name of the Glera variety or varietal sparkling wine with the name of the same variety. Beyond this limit, the entire batch loses the right to the controlled and guaranteed designation of origin.

8. Only traditional oenological practices, or practices aimed at giving wines their unique characteristics, are allowed in winemaking.

9. In the production of sparkling wine referred to in Article 1, the traditional practice of adding wines obtained from the vinification of Pinot bianco, Pinot nero, Pinot grigio, and Chardonnay grapes, either alone or together, from vineyards registered in the appropriate registers and located in the delimited area referred to in the previous Article 3, paragraph 1, letter B), is allowed, provided that the product contains at least 85% of wine made from the Glera grape variety. In case of substitution, the corresponding quantity cannot be used for the production of wines with a typical geographic indication referring to the name of the Glera variety, or for the production of varietal sparkling wine, always with the same variety name.

10. The musts and wines obtained from quantities of grapes exceeding the yield of 13.5 t/ha referred to in Article 4, paragraph 4, seventh subparagraph, are kept in bulk and cannot be used before the regional provisions referred to in the following paragraph.

11. The Veneto Region, by means of its own measure(s) to be taken by the harvest following the production of the musts and wines concerned, upon proposal by the Protection Consortium resulting from the verification of production and market conditions, allocates all or part of the quantities of musts and wines referred to in the previous paragraph to the certification of Controlled and Guaranteed Designation of Origin. In the absence of measure(s) by the Veneto Region, all musts and wines exceeding the yield mentioned above, or the portion not affected by the measure, shall be classified according to the provisions of Article 4, paragraph 4.

## **Article 6**

### **Characteristics of consumption**

1. The DOCG wines referred to in Article 1, upon release for consumption, must meet the following characteristics:

"Asolo Prosecco" or "Asolo":

color: straw yellow, more or less intense;

aroma: fruity;

flavor: from dry to medium, round, characteristic;

total minimum alcohol content: 10.50% vol;

minimum total acidity: 5.0 g/l;

minimum non-reducing extract: 15.0 g/l.

"Asolo Prosecco" spumante superiore or "Asolo" spumante:

color: straw yellow, more or less intense, bright, with persistent bubbles;

aroma: pleasant and fruity;

flavor: from extra brut to medium, full-bodied, pleasantly fruity, characteristic;

total minimum alcohol content: 11.00% vol;

minimum total acidity: 5.0 g/l;

minimum non-reducing extract: 15.0 g/l.

"Asolo Prosecco" spumante superiore or "Asolo" spumante with the reference 'sur lie':

bubbles: fine and persistent;

color: straw yellow, more or less intense, and possible presence of haze;

aroma: pleasant and fruity, with possible hints of bread crust and yeast;

flavor: fresh, harmonious, fruity, with possible hints of bread crust and yeast;

total minimum alcohol content: 11.00% vol;

minimum total acidity: 4.0 g/l;

minimum non-reducing extract: 14.0 g/l.

"Asolo Prosecco" or "Asolo" frizzante:

color: straw yellow, more or less intense, with the formation of bubbles;

aroma: pleasant and fruity;

flavor: from dry to sweet, fruity, characteristic;

total minimum alcohol content: 10.50% vol;

minimum total acidity: 5.0 g/l;

minimum non-reducing extract: 15.0 g/l.

## **Article 7**

### **Designation and labeling**

1. In the labeling of sparkling wine, the denomination "Asolo Prosecco" or "Asolo" is accompanied by the mention "superiore" (superior).
2. In the designation of DOCG wines, any additional qualification other than that provided by this regulation is prohibited for "Asolo Prosecco" or "Asolo," including adjectives such as "scelto" (selected), "selezionato" (chosen), and similar.
3. The use of indications referring to names, company names, private brands that are not laudatory and are not likely to deceive the buyer is permitted.
4. Indications that aim to specify the agricultural activity of the bottler, such as "viticoltore" (vine grower), "fattoria" (farm), "tenuta" (estate), "podere" (farmstead), "cascina" (farmhouse), and other similar terms are allowed in compliance with EC provisions.



5. In labeling, the denomination "Prosecco" must follow the name of the denomination "Asolo" and have characters of the same size or smaller.

6. In the designation of sparkling wine, it is allowed to include the term "millesimato" (vintage) followed by the year of grape harvest. The mention "millesimato" cannot be used for the "Asolo Prosecco" or "Asolo" type accompanied by the mention "sui lieviti" (on the lees).

7. The mention "sui lieviti" must be accompanied by the year of grape harvest. The mentions "superiore," "millesimato," "sui lieviti," and the indication of the vintage must use characters with a maximum size equal to two-thirds of the name of the denomination.

## **Article 8**

### **Packaging**

1. Wines with the controlled and guaranteed designation of origin "Asolo Prosecco" or "Asolo" must be consumed in traditional bottles, in accordance with current national and EU regulations, up to a maximum capacity of 12 liters. The range of glass colors can vary in various intensities and shades of white, yellow, green, brown, and gray-black. The use of any materials/devices of any shape and size (e.g. sleeves) that modify the aforementioned range of glass colors is not allowed.

2. For the closure of bottles of the still version of the product, only the use of cork mouth stoppers and long-sleeve screw caps is permitted; containers with a capacity of not more than 0.375 liters may use screw caps. For the sparkling type, the use of the aforementioned closures or cork mushroom stoppers is allowed. It is also allowed for the cylindrical cork stopper to be secured by the traditional twine closure. For the sparkling type, the containers must be sealed with a cork mushroom stopper marked with the name of the designation. For containers with a capacity of not more than 0.200 liters, the use of a screw cap with a plastic mushroom over-cap is allowed.

## **Article 9**

### **Link with the geographical environment**

#### *Natural factors relevant to the bond*

The production area of the DOCG wine "Asolo Prosecco" or "Asolo" is located in the Veneto region north of Venice, in the province of Treviso, on the hilly areas of Montello and the Colli Asolani, at the foothills of the Dolomites, between Nervesa della Battaglia to the east and the town of Fonte to the west. These two hilly systems are characterized by an altitude ranging from 100 to 450 meters above sea level. The landscape, a strongly distinctive element, has a strong integrity and a layout with slopes and curves that give it sweetness and harmony. The pedogenic layer has given rise, especially on Montello, to frequent karst phenomena, evidenced by over 2000 "sinkholes" with soil

cavities of different sizes forming a perfect underground drainage system. The hills are composed of large formations of tenacious conglomerate formed by rocks cemented together and covered by easily workable and weathered marl-clay or marl-sandy soil, with the typical red color that testifies to their ancient origin. The soils are decarbonated and acidic, of average depth, with good water-holding capacity and good mineral content. Having not undergone violent reworking interventions, they retain their original characteristics with intact stratigraphy and undisturbed textures, and have a high microbiological activity on organic matter which ensures a good availability of nutrients. The climatic peculiarity of the territory consists of mild springs, not too hot summers, and mild autumns, thanks to the favorable south-facing exposure of the vineyard slopes and the conformation of the reliefs that are orthogonal to the cold winds coming from the northeast. Summer temperatures have average values of 22.6 °C, with the highest values in July. Autumns are warm and dry, thanks to the presence of breezes and strong day-night temperature variations.

Precipitation is about 700 mm from April to September, with a fairly regular distribution. This rainfall is always correlated with the hilly location of the soils and therefore with the easy disposal of excess water and the loose nature of the soil, which allows for rapid subsurface infiltration.

#### *Relevant historical and human factors for the bond*

The presence and development of grapes on the Colli Asolani and Montello is due to the Benedictine monks first and the presence of the Venetian Republic later.

The Benedictine monks settled in the area around the year 1000, particularly in the monastery of S. Bona in Vidor and in the Certosa del Montello in Nervesa. With their work, they have had a very important influence on the agrarian and wine history of the territory, determining a deep culture for vines and wine that still persist today, to the point that the specialization of the vineyards is highlighted in historical texts. In the second half of the 14th century, when this area passed to the Venetians, the Colli Asolani and Montello were immediately recognized as an important wine area, and its wines were already exported abroad in the 15th century. In the 16th century, which saw the triumph of Venetian nobility with the construction of villas, barchesse (agricultural buildings), and hunting lodges with their vineyards, an aristocratic thought of seeking beauty and goodness spread in the area, which influenced popular viticultural and oenological knowledge. The hills were admired by the most prestigious personalities and the wine was a sought-after product that competed in Venice with wines brought from Greece. One-third more was taxed for this wine because it was considered better than those from other areas.

Today, this wine, which has been protected since 1977 with the recognition of the DOC "Montello e Colli Asolani," has found wide consensus in many European and non-European countries, where its high quality and excellent quality-price ratio are appreciated. Thanks to its typical characteristics and strong bond with the geographical area, it has received numerous national and international awards and is featured in prestigious industry guides. Since June 2009, the Ministry, recognizing its value, has awarded this wine the DOCG "Colli Asolani - Prosecco" or "Asolo - Prosecco."

The landscape, a highly distinctive human expression, is characterized by a strong integrity that has allowed the conservation of original soils, which are therefore very favorable for cultivation. The morphological characters have been preserved and the above-ground reminds of what was described by past travelers, where the non-invasive presence of the vineyard still divides the space with other crops, reminding us of the ancient family management.

Over time, the enological techniques have been refined through the natural refermentation in bottle of residual sugars not completed in autumn, arriving at the sparkling wine production process in autoclave, according to the Martinotti method, which has produced a wine that has met the tastes of the international market. In this process, the presence of the Enological School of Conegliano just a few kilometers away is fundamental, as it is one of the oldest schools and has determined the growth and refinement of operators' knowledge, giving them the tools to develop the personality of wines that are an expression of their own territory.

*There is a causal link between quality, product characteristics, and the geographical environment with natural and human factors.*

*"Asolo Prosecco" or "Asolo" sparkling wine, also accompanied by the mention "sur lie" and sparkling - category Sparkling wine (4), Quality sparkling wine (5), Quality aromatic sparkling wine (6), and Frizzante wine (8).*

The wines of the controlled and guaranteed designation of origin "Asolo Prosecco" in the types of sparkling superior and frizzante present a more or less intense straw yellow color, with persistent foam in the sparkling type and evident formation of bubbles in the frizzante type.

In terms of organoleptic analysis, the wines have characteristics of lightness which, together with a delicate aroma, give them pleasantness and excellent drinkability. The sense of smell perceives a fresh aroma with notes of ripe fruit (apple, tropical), as well as pear, peach, and apricot, with an evident floral note and pleasant minerality. In terms of taste, acidity and minerality are always present to harmonize a taste and olfactory profile enhanced by a balanced relationship between acids and sugars.

In the sparkling superior type, traditionally produced by bottle fermentation and indicated by the mention "sur lie", the wines have a fine and persistent foam and a more or less intense straw yellow color with possible presence of haziness. In terms of smell and taste, they are pleasant, harmonious, fruity, and with possible hints of bread crust and yeast.

These characteristics are the result of the combination of the pedoclimatic conditions of the production area and the human factors that traditionally, and still to this day, have influenced the enological potential of the grapes and the processing techniques.

In particular, the predominantly marly and loose soils, with a good supply of limestone and supported by a good moisture content, favor the uptake of many important microelements not only for the vegetative-productive growth of the "Glera" vine but also and above all for the organoleptic complexity of the musts and base wines for sparkling production.

The climatic environment of the production area is characterized by mild springs to support very early budding, not too hot summers to avoid premature ripening and to maintain a high acid-sugar ratio, as well as mild autumns to allow complete ripening.

The values of temperature fluctuation between night and day, with the airflow descending from the higher slopes, highlight a close relationship with the synthesis and preservation of some terpenic aromatic compounds, typical of the "Glera" vine. This factor is particularly evident in the medium-low hill portions of the territory, where the thermal inversion is more pronounced, thus influencing the fixation of greater fruity aromas such as apple, pear, peach, and apricot, which are then preserved through processing, guaranteeing the distinctive aromaticity in different typological expressions.

Therefore, the freshness, acidity, and aromatic intensity of the sparkling and frizzante wines of the PDO "Asolo Prosecco" are guaranteed by the interaction between orography, soil nature, and vine, together with the consolidated tradition of processing.

*"Asolo Prosecco" or "Asolo" translates to "Asolo Prosecco": Wine category (1).*

The Controlled and Guaranteed Designation of Origin wine "Asolo Prosecco" is presented with a light straw yellow color and a pleasant floral and citrus aroma, accompanied by a soft taste and delicate body.

The climate, characterized by mild springs to support early budding and never too hot summers, allows for an optimal balance between pronounced acidity and sugars.

The hilly topography ensures a good temperature inversion, which, combined with the loose nature of the marly soil, allows for balanced vigor and good fixation of terpene substances that are closely related to the synthesis of aromatic compounds, typical of the "Glera" grape variety, which are then preserved during processing, guaranteeing the peculiar aroma of the wine.

Therefore, the pronounced floral scents and fresh aromaticity of the wine are ensured by the interaction between topography, soil nature, climatic conditions, and grape variety, along with the consolidated winemaking tradition.

## **Article 10**

### **References to control structure**

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Valoritalia is the Control Body authorized by the Ministry of Agricultural, Food and Forestry Policies, in accordance with article 64 of law no. 238/2016. It carries out the annual verification of compliance with the provisions of this regulation, in accordance with article 19, paragraph 1, 1st subparagraph, letters a) and c), and article 20 of EU Regulation No. 34/2019, for products benefiting from the PDO designation of origin, through a combined control methodology (systematic and sampling) throughout the entire production chain (viticulture, processing, packaging), in accordance with the aforementioned article 20, paragraph 1, 2nd subparagraph.

In particular, this verification is carried out in accordance with a predetermined control plan approved by the Ministry, in accordance with the model approved by Ministerial Decree of August 2, 2018, published in the Official Gazette of the Italian Republic No. 253 of October 30, 2018.