

**PRODUCT SPECIFICATION OF THE WINE CONTROLLED  
DESIGNATION OF ORIGIN "PROSECCO"**

Art. 1.

Designation and wines

1. The controlled designation of origin «Prosecco» applies exclusively to wines that meet the conditions and requirements set out in these production specifications regarding the following types of wine: «Prosecco»; «Prosecco» spumante [sparkling]; «Prosecco» spumante [sparkling] rosé; «Prosecco» frizzante [semi-sparkling].

Art. 2.

Ampelographic base

1. The controlled designation of origin wine «Prosecco», «Prosecco» spumante and «Prosecco» frizzante must be obtained from grapes coming from vineyards made up of the Glera vine species; within a company's production processes, the following vine species may be included - alone or combined - up to a maximum of 15%: Verdiso, Bianchetta Trevigiana, Perera, Glera Lunga, Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Nero (vinified as a white wine).

The controlled designation of origin wine «Prosecco» spumante rosé must be obtained from grapes coming from vineyards made up of the Glera vine species for a minimum of 85% and up to a maximum of 90%; within a company's

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production processes, the Pinot Nero vine (vinified as a red wine) must be included for a minimum of 10% and up to a maximum of 15%.

2. The products intended for the practice governed by art. 5, paragraph 6 here below, to obtain the «Prosecco» spumante wines, must be obtained from grapes coming from vineyards made up of Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Nero grape varieties (vinified as a white wine), either alone or in combination, located in the production area referred to in art. 3 and suitable for inclusion in the relevant section of the vineyard register. These vineyards must meet the requirements set out in art. 4 here below.

3. The product intended for the practice governed by art. 5, paragraph 7 here below, to obtain the «Prosecco» spumante rosé wines, must be obtained from grapes coming from vineyards made up of Pinot Nero grape varieties (vinified as a red wine), located in the production area referred to in art. 3 and suitable for inclusion in the relevant section of the vineyard register. These vineyards must meet the requirements set out in art. 4 here below.

### Art. 3.

#### Grape growing area

1. Grapes destined for the production of the controlled designation of origin wine «Prosecco» must be grown in the area which includes the provinces of: Belluno,

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Gorizia, Padua, Pordenone, Treviso, Trieste, Udine, Venice and Vicenza.

### Art. 4.

#### Viticulture regulations

1. Environmental conditions and growing methods of vineyards destined for the production of controlled designation of origin «Prosecco» wines shall conform to local traditions, and shall in any case be such as to produce grapes, and resulting wines, with the specific quality characteristics of the area.

2. Therefore terrain with a good exposure shall be deemed suitable, with the exclusion of that having a high saturation from the rising of the water-table, or peaty soil.

3. Planting patterns, growing forms and pruning systems must be those generally used, and in any case shall be such as to preserve, unaltered, the characteristics of the grapes and wines. For vineyards planted following the approval of these specifications, the only cultivation forms consented shall be single or double espalier, and the minimum plantation density shall not be less than 2,300 vines per hectare. Plantation techniques shall exclude pergola or "wheel-spoke" layouts. However, these types of vineyards, if planted prior to the entry into force of the production specifications approved by Italian Ministerial Decree of 17<sup>th</sup> July 2009, may obtain the authorization for the

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production of the designation. Pruning operations must likewise guarantee a maximum bud load of 80,000 per hectare for all permitted forms of cultivation.

4. The Veneto and Friuli-Venezia Giulia regions, upon proposal by the Consortium for the protection of the designation, after consultation with the relevant category organisations, may adopt measures, in accordance with unambiguous technical-administrative criteria, to establish limitations, even of a temporary nature, to the inclusion of land in the appropriate register of vineyards. These regions are required to communicate the provisions adopted to the Italian Ministry of Agricultural, Food and Forestry and Tourism Policies and the competent Control Body.

5. All forcing practices are prohibited; however, supplemental irrigation is allowed.

6. The maximum allowed yield of grapes for the production of the wines specified in art. 1 and the relevant minimum natural alcoholic strengths by volume are the following:

Type	Grapes tons maximum production/ha	Minimum natural alcoholic strengths by %Vol
Prosecco	18	9.5%
Prosecco spumante	18	9.0%
Prosecco spumante rosé		
- Glera	18	
- Pinot nero	13.5	9.0%

## English translation

Prosecco frizzante	18	9.0%
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The yield shall be reduced to the aforesaid limits through a meticulous selection of the grapes so that the production does not exceed the maximum limit by more than 20%. This percentage of product in any case may not be destined for the production of wines with typical geographical indication with reference to the name of the vine variety Glera or for the production of varietal sparkling wine always with the name of the same vine variety. Furthermore, upon justified request by the Consortium (Consorzio di Tutela) and after consultation with the relevant viti-viniculture organisations concerned, the Veneto and Friuli Venezia Giulia regions may establish, prior to the harvest, by means of independent measures to be adopted in concert with explicit technical-administrative criteria, other different uses/destinations of the aforementioned grapes. Upon proposal by the Consortium for the protection of the designation, having heard the relevant organisations, the Veneto and Friuli-Venezia Giulia regional councils may also, prior to the harvest, with own measures to be adopted in concert with explicit technical-administrative criteria, establish a maximum limit of use of grapes per hectare for the production of the controlled designation of origin wines «Prosecco» that is lower than the limit laid down by these specifications. The regions are obliged to notify the

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adopted provisions to the Italian Ministry of Agricultural, Food Forestry and Tourism Policies and the competent Control Body.

Grapes intended for the production of «Prosecco» in the sparkling, rosé sparkling and semi-sparkling types must ensure a minimum natural alcoholic strength by volume of 9.0%, provided the destination of the grapes to be processed is expressly declared in the official documents of the wine producer and in the annual grapes harvest report.

7. In particularly favourable vintages, the Veneto and Friuli-Venezia Giulia Regions - upon proposal of the Consortium (Consorzio di Tutela), having consulted the professional associations concerned - before the harvest, with their own measures, to be adopted in accordance with clear technical-administrative criteria, may also increase, even for individual types, by up to max. 20 per cent the maximum yield per hectare to be allocated to the harvest reserve, in accordance with the regulations in force, subject to the maximum limit referred to in paragraph 6, which should be not exceeded. The use of the aforesaid musts and wines is regulated according to the provisions of art. 5 (paragraphs 8 and 9) here below. The regions are required to notify the Italian Ministry for Agricultural, Food Forestry and Tourism Policies and the competent Control Body of the provisions issued.

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### Art. 5.

#### Vinification regulations

1. Vinification operations of the grapes indicated under art. 2, including those performed in the production of spumante and frizzante wines, i.e. the oenological processes involved in the re-fermentation, stabilization, sweetening (in the types where it is permitted), as well as the bottling and packaging operations, must take place in the territory set out under art. 3 of these specifications. Vinification operations may also be carried out in estate wineries or wine-making cooperatives located in the administrative territory of the municipalities of the Province of Verona bordering the delimited production area specified under art. 3, limited to grapes coming from managed vineyards as of 30<sup>th</sup> November 2011.

2. However, given the traditional production practices, processing operations involved in the production and bottling of «Prosecco» Spumante and «Prosecco» Frizzante, including the practice provided for by paragraphs 6 and 7 of this article, in the types permitted, as well as the relevant bottling, may also be carried out, subject to individual authorizations issued by the Italian Ministry of Agricultural, Food Forestry and Tourism Policies, after consultation with the Veneto and Friuli-Venezia Giulia regions - in factories located in provinces adjoining the area set out in paragraph 1,

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provided the relevant companies file a motivated request, attaching suitable documentation to prove that they have employed the traditional processes in question for at least 5 successive viticultural seasons prior to the coming into force of the product specifications approved by the Italian Ministerial Decree dated 17<sup>th</sup> July 2009.

3. Permission may also be obtained to perform operations involved in the production and bottling of «Prosecco» Spumante and «Prosecco» Frizzante, including the practice provided for by paragraphs 6 and 7 of this article, in the types permitted, as well as the relevant bottling, - provided they are practices traditionally in use in a certain area prior to 1<sup>st</sup> March 1986 - pursuant to specific European Union regulations, outside the zone described in paragraph 2, subject to specific individual authorizations issued by the Italian Ministry of Agricultural, Food Forestry and Tourism Policies, after consultation with the Veneto and Friuli-Venezia Giulia regions, provided that: interested companies file an application within thirty days of the date of publication of the decree of approval of these specifications; the above-mentioned application is filed complete with suitable documents proving that the traditional processes in question were employed for at least 5 successive viticultural seasons prior to the coming into force of the product specifications approved by the

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Italian Ministerial Decree dated 17<sup>th</sup> July 2009.

4. The «Prosecco» Spumante type shall be obtained exclusively through natural autoclave fermentation, using musts or wines obtained from grapes of the species indicated under art. 2, with a minimum natural alcoholic strength by volume of 9%. This product shall be marketed in the brut nature, extra brut, brut, extra dry, dry and demi-sec types. The «Prosecco» spumante rosé type shall be obtained exclusively through natural autoclave fermentation, for a processing period of not less than sixty days, using musts or wines obtained from grapes of the species indicated under art. 2, with a minimum natural alcoholic strength by volume of 9%. This product shall be marketed in the brut nature, extra brut, brut and extra dry types. The Frizzante type shall be obtained exclusively through natural in-bottle or autoclave fermentation, using musts or wines obtained from grapes of the species indicated under art. 2, with a minimum natural alcoholic strength by volume not less than 9%.

5. The maximum grapes/wine yield shall not exceed 75%. Should such yield be above the aforementioned limits, but not above 80%, the quantity in excess shall not be entitled to the designation of origin. This percentage of product in any case may not be destined for the production of wines with typical geographical indication with reference to the name of the vine variety Glera or for the production of varietal sparkling wine always

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with the name of the same vine variety. Should the grapes/wine yield exceed 80%, the entitlement to the controlled designation of origin shall be lost for the whole product.

6. In batches of products intended for the preparation of the «Prosecco» spumante wine as referred to in art. 1, the addition of products obtained from the vinification of Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Nero (vinified as a white wine) grapes, alone or in combination, in quantities not exceeding 15%, shall be permitted, provided that the vineyard from which the Glera grapes used in winemaking come is cultivated as a pure varietal or that the presence of grapes of the minor varieties referred to in article 2, paragraph 1, in addition to those allowed for this practice, does not exceed 15%.

In batches of products intended for the preparation of the «Prosecco» spumante rosé wine as referred to in art. 1, the addition of products obtained from the vinification of Pinot Nero (vinified as a red wine) grapes, in quantities not less than 10% and not exceeding 15%, shall be permitted, provided that the vineyard from which the Glera grapes used in winemaking come is cultivated as a pure varietal or that the presence of Pinot nero grapes referred to in article 2, paragraph 1, in addition to those allowed for this practice, does not exceed 15%.

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8. Musts and wines obtained from quantities of grapes exceeding the yield referred to in art. 4, paragraph 6, subsection 2, shall be blocked in bulk and cannot be used before the regional provisions referred to in the paragraph below.

9. The Friuli-Venezia Giulia and Veneto regions, with their own measures, to be adopted in accordance with clear technical-administrative criteria, upon proposal of the Consortium (Consorzio di Tutela) following checks on production and market conditions, shall allocate all or part of the quantities of the musts and wines referred to in the paragraph above to certification as a Denominazione di Origine Controllata (Controlled Designation of Origin). In default of measures by the Friuli-Venezia Giulia and Veneto regions, all musts and wines in excess of the above yield, or the part thereof not subject to such measures, shall be classified in accordance with the provisions of art. 4, paragraph 6, subsection 2, second sentence.

10. The typologies «Prosecco» frizzante, «Prosecco» spumante and «Prosecco» spumante rosé must be marketed by the producer as from the first of January of the year following the harvest. However, even in the period prior to that date, the oenological practice of vintage blending is permitted using the product obtained from the last available harvest, provided that this does not exceed a maximum percentage of 15%.

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In addition, taking into account the processing method, should particular climatic or market conditions occur, provided that the above-mentioned wines have attained the minimum chemical-physical and organoleptic characteristics set forth in Article 6 below, the Veneto and Friuli Venezia Giulia Regions, after consultation with the relevant category Organisations, upon documented request of the Consortium, may by their own measures, to be adopted in concert with univocal technical-administrative criteria, authorise, even for individual typologies, the introduction onto the market prior to the above-mentioned date and in any case within a maximum of three months with respect to the aforesaid date.

### Art. 6.

#### Marketing characteristics

1. Upon their introduction onto the market, the wines listed under art. 1 shall have the following characteristics:

«Prosecco»:

colour: straw-yellow;

bouquet: fine, characteristic, typical of the grapes it derives from;

flavour: from dry to sweet, fresh and characteristic;

minimum natural alcoholic strength by volume: 10.50%;

total minimum acidity: 4.5 g/l;

minimum non-reducing extract: 14.0 g/l.

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### «Prosecco» Spumante

colour: straw-yellow, more or less intense, bright, with persistent foam;

bouquet: fine, characteristic, typical of the grapes it derives from;

flavour: from brut nature to demi-sec, fresh and characteristic;

minimum natural alcoholic strength by volume: 11.00%;

total minimum acidity: 4.5 g/l

minimum non-reducing extract: 14.0 g/l.

### «Prosecco» Spumante rosé

colour: soft pink, more or less intense, bright, with persistent foam;

bouquet: fine, characteristic, typical of the grapes it derives from;

flavour: from brut nature to extra dry, fresh and characteristic;

minimum natural alcoholic strength by volume: 11.00%;

total minimum acidity: 4.5 g/l

minimum non-reducing extract: 14.0 g/l.

### «Prosecco» Frizzante:

colour: straw-yellow, more or less intense, bright, with a conspicuous formation of bubbles;

bouquet: fine, characteristic, typical of the grapes it derives from;

flavour: from dry to sweet, fresh and characteristic;

minimum natural alcoholic strength by volume: 10.50%;

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total minimum acidity: 4.5 g/l;

minimum non-reducing extract: 14.0 g/l.

In the type traditionally produced through in-bottle fermentation, the presence of haziness is possible. In this case the labels shall bear the mandatory wording «in-bottle re-fermentation». The characteristics of bouquet and flavour and total minimum acidity of this wine are the following: bouquet: pleasant and characteristic, with possible aromas of bread crust and yeast; flavour: dry, effervescent, fruity, with possible aromas of bread crust and yeast; total minimum acidity: 4.0 g/l.

Art. 7.

### Labelling

1. In designating wine types indicated under art. 1, the addition of qualifications other than those listed in these specifications, including such adjectives as «fine», «choice», «selected», etc., is prohibited. However, reference to names, corporate names, private brand names - provided they are without laudatory meaning and not likely to deceive the consumer - is permitted.

2. In designating wine types indicated under art. 1, labels may bear the reference «Province of Treviso» or «Treviso», provided the batch of wine consists exclusively of grapes harvested in vineyards located in that province, and the product is processed and bottled in the same province.

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3. In designating wine types indicated under art. 1, labels may bear the reference «Province of Trieste» or «Trieste», or “Pokrajina Trst” or “Trst”, provided the batch of wine consists exclusively of grapes harvested in vineyards located in that province, and the product is processed and bottled in the Friuli-Venezia Giulia Autonomous Region.

4. Without prejudice to the provisions of paragraphs 2 and 3, any reference to geographical or toponymic indications of administrative divisions or wards, areas, zones, or localities from which the grapes originate is prohibited.

5. Without prejudice to more restrictive general norms, the font used on the label for optional references – with the exception of trademarks and company names – shall not be larger or more conspicuous than that used for the controlled designation of origin.

6. In the marketing phase, labels of the wine types indicated under art. 1 can optionally show the vintage year if also present in the documentation required by the specific provisions regulating registrations and accompanying documents.

7. In the designation of the «Prosecco» spumante wine, where the term ‘millesimato’ [vintage] is used, the indication on the label of the year of production of the grapes shall be compulsory, provided that the product is made from at least 85% of the wine of the reference

## English translation

vintage.

8. In the designation of the «Prosecco» spumante rosé wine, the indication on the label of the term 'millesimato', followed by the year the grapes were harvested, shall be compulsory.

Art. 8.

### Bottling

1. The controlled designation of origin wine «Prosecco» shall be marketed exclusively in traditional glass bottles closed with a stopper flush with the bottle top; however, for bottles containing up to 0.375 litres, a screw cap is also allowed. The traditional direct sale of bottled «Prosecco» wine from glass demijohns containing up to 60 litres is also permitted.

2. The controlled designation of origin wine «Prosecco» of the spumante type shall be marketed exclusively in traditional glass bottles containing up to 9 litres. Upon request from interested operators, subject to a specific authorization of the Italian Ministry of Agricultural, Food, Forestry and Tourism Policies, the temporary use of containers of a different volume is allowed on the occasion of particular trade exhibitions or promotional events. The closure of bottles of spumante wines is governed by specific European Union and national regulations governing this specific subject, in any case the use of caps with a percentage of cork less than 51% (by weight) is excluded and, however, the part of the

## English translation

stopper which comes into contact with the wine shall have a percentage of cork not less than 51% (by weight). However, for bottles containing up to 0.200 litres, a screw cap with optional mushroom-shaped wire cage, or a plastic tear-strip closure is also allowed.

3. The controlled designation of origin wine «Prosecco» of the frizzante type shall be marketed exclusively in traditional glass bottles containing up to 5 litres, with the stopper flush with the bottle top, made of natural cork or of synthetic material, or a screw cap, under the conditions set out in the specific European Union and national regulations. The use of a cylindrical stopper made of natural cork, or synthetic material, held in place by the traditional string fastening is also allowed. For the frizzante wine whose label bears the wording «in-bottle re-fermentation» a crown cap is also permitted. For the frizzante wine, which is not designated with the geographical references referred to in article 7, paragraphs 2 and 3, the use of a personalized crown cap with the mark of the bottler or of the crown cap covered with a capsule is also permitted.

4. Spumante and frizzante wines may only be bottled in traditional glass bottles of one single colour and shade. However, it is permitted the use of devices covering the bottle of a single colour and shade. In this case, subject to compliance with the rules for labelling and

## English translation

presentation of mandatory and optional indications on the aforementioned devices covering the bottle, signs, indications and images pursuant to law, having a colour other than that of the covering device, which shall be included in a square area, the side of which shall not exceed the larger diameter of the bottle, are permitted.

### Art. 9

#### Link with the geographical environment

##### a) Specificity of the geographical area:

###### *Natural factors*

the distribution area of the «Prosecco» designation, located in the north-eastern part of Italy, features a flat type plain with some hilly areas. The climate of this Veneto-Friuli area is temperate: to the north the mountainous chain of the Alps acts as barrier to cold northern currents and to the south the Adriatic Sea is the main route through which the Sirocco winds arrive, giving rise to sufficient rainfall especially during the summer months, lowering the temperature and bringing the necessary quantity of water to the vine in the stages of shoot and cluster growth.

At the end of summer, with the decrease in the hours of sunlight and with mostly dry *bora* winds from the east, there is a large temperature range between day and night and a good presence of aromatic substances are to be found in the grape in the final ripening stage.

The production area is full of minerals and

## English translation

microelements; the soils are mostly of alluvial origin and have a mainly clay-loam texture, with a good presence of subsoil coming from the erosion of the Dolomites and from fluvial deposits, which allow good drainage of the land.

### *Historical and human factors*

The first documents that mention a «Prosecco» wine date back to the late 1600s and describe a delicate white wine, which originated on the Trieste karst and in particular in the «Prosecco» area, still indicated by the possibility of using the word "Trieste".

Afterwards, in the 1700s and 1800s, the production of this wine moved and developed mostly in the hilly Veneto-Friuli area, as mentioned by "Roccolo" in 1754 "*Di Monteberico questo perfetto Prosecco ...*" (From Monteberico this perfect Prosecco ...) and later confirmed, in 1869, in the "*Collezione Ampelografia provinciale Trevigiana*" (Trevisan Provincial Ampelographic Collection), in which it is stated: "*fra le migliori uve bianche per le qualità aromatiche adatte alla produzione di vino dal fine profilo sensoriale*" (one of the best white grapes in terms of aromatic qualities suitable for the production of wine with a fine sensory profile).

«Prosecco» has found its choice *terroir* in these areas of foothills and in particular the hills of the Treviso province, where the conformation and sloping ground of

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the hilly belt, the soils and the climate allow the peculiarities of the vine species to be exploited. Thanks to the renown of the DOC "Prosecco di Conegliano Valdobbiadene", recognised by the Italian Ministry in 1969, the cultivation of grapes suitable for producing sparkling and semi-sparkling wines started to occupy also level ground, spreading first into the province of Treviso, indicated by the possibility of using the word "*Treviso*", and then into other provinces of the Veneto and the Friuli-Venezia Giulia regions.

In the 1970s the growing demand and the renown of the quality of «Prosecco» made it necessary to protect the name of the product in order to protect both producers and consumers; «Prosecco» was therefore put on the list of "Vini da tavola a Indicazione Geografica" (Table Wines with Geographical Indication), in implementation of the Italian Ministerial Decree of 31<sup>st</sup> December 1977. Further improvement in quality over the next few decades and the need for greater protection of the name at an international level resulted in 2009 in obtaining recognition of the «Prosecco» Controlled Designation of Origin (Italian Ministerial Decree of 17<sup>th</sup> July 2009).

The skills of the operators, combined with practices refined over the years, have therefore made it possible to guarantee consumers the same distinctive quality characteristics of the Prosecco denomination, even for a spumante rosé wine.

## English translation

The vine grower must use the right cultivation technique for growing such a vigorous variety as Glera, which envisages not only the vertical training of the shoots and removal of the surplus ones, but also topping and tying, so as to obtain a special microclimate near the cluster that allows the fruit to develop their full aromatic potential, limiting the yield per plant. Moreover, the adequate production yield and the correct management of the leaf canopy, after the veraison phase, allow the grapes to be vinified as a red wine to accumulate suitable concentrations of polyphenolic substances that give the characteristic pink colour to the spumante rosé wine type.

The success of «Prosecco» is basically due to the ability of the operators to develop, from the early 1900s onwards, suitable techniques of natural secondary fermentation, first in the bottle and then in autoclave, as mentioned in texts from 1937 "*Prosecco (...) messo in botte si vende all'inizio della primavera destinandolo alla bottiglia ove riesce spumante*" (Prosecco (...) put in the cask is sold at the start of Spring, to be bottled when it is sparkling).

Last century saw the development and establishment of a network of highly professional technical-scientific figures in the production area with the intention of refining the «Prosecco» processing and production method in order to enhance the features that make the wine

## English translation

recognisable and appreciated by national and international consumers. A decisive factor has been the skill of operators in experimenting and improving the «Prosecco» vinification and secondary fermentation technologies through which oenologists manage to preserve the aromas of the grape in the aromatic profile of the wine.

The professional skills of the operators in enhancing to the full the peculiarities of «Prosecco» have enabled this wine to win many national and international awards and to be present in the best international food and wine guides.

### b) Specificity of the product

The base grape variety from which «Prosecco» is obtained is semi-aromatic Glera; eight other vine varieties, from the native Bianchetta, Perera, Verdiso, Glera lunga to the international varieties Chardonnay, Pinot bianco, Pinot grigio and Pinot nero, may be added up to a maximum of 15%.

The type of grapes produced and of Glera in particular, is characterised by a moderate accumulation of sugars and by a good presence (maturity) of acidity and aromatic substances, which allow a base wine with low alcoholic strength and pleasant aromaticity to be obtained for the production of «Prosecco».

«Prosecco» wine, whether spumante or frizzante, is typically dry and its sensory profile is one of a bright

## English translation

straw yellow or soft pink in rosé sparkling type with fine perlage, in equilibrium with the persistence of the effervescence.

The wine is characterised by elegant and fine marked floral (white flowers, in the sparkling type, in the rosé sparkling also red flowers) and fruity notes (apple, pear, exotic and citrus fruits; in the sparkling rosé type there are also hints of strawberry and raspberry) on the nose. The flavour offers a good balance between the sugary and acidic components, which together with the tastiness leaves sensations of freshness, smoothness and liveliness on the palate.

To enhance the features of this particular wine in the spumante version, the "Martinotti" method is used, which entails the natural secondary fermentation of the base wine in large containers or autoclaves where the «Prosecco» acquires that verve which makes it so lively on the palate.

The full pleasing, typical and fresh aromatic potential of «Prosecco» is brought out in this way, which makes it a wine that is appreciated and demanded by both national and international consumers.

The production of still «Prosecco» wine, although small, is worthy of note and the wine has a sensory profile that is similar to the preceding types, but with marked hints of fruit and a fuller, more decisive flavour.

b) Cause-effect relationship between environment and

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«Prosecco»

The temperate climate, with rains and warm sirocco winds during the summer influence correct development of the plant during the vegetative stage.

The temperature range between day and night and the mainly dry bora winds in the final stage of ripening of the fruit encourage the persistence of the "acid" substances as well as the production of significant amounts of aromatic precursors that define the floral and fruity hints typical of «Prosecco» wine and adequate concentrations of polyphenolic substances in the grapes to be vinified as a red wine for the production of the rosé sparkling wine type.

The fertility of the alluvial soils with clay-loam texture is good, enabling excellent productions to be obtained in terms of quantity and helping to produce a moderate sugar accumulation as well as making minerals and microelements available that are necessary for obtaining the balanced chemical-sensory composition of the fruit.

These lands, with the particular climatic contribution of the area, are suitable for cultivating the varieties destined for the production of «Prosecco», because they allow a base sparkling wine to be obtained that is not excessively alcoholic and has a fresh, dry and fruity sensory/tasting profile that is typical of «Prosecco», making it recognisable to national and international

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consumers.

### Art. 10

#### References to the inspection structure

Valoritalia srl

Administrative Offices: Via San Gaetano, 74 - 36016  
Thiene (Vicenza).

The company Valoritalia is the Control Authority authorised by the Ministry of Agriculture, Food and Forestry Policies, pursuant to section 64 of the Italian Law No. 238/2016, which conducts the annual verification of compliance with the provisions of these specifications, in conformity with EU legislation in force, through an organised method of controls (systematic and by sample) over the whole production chain (viticulture, processing, packaging).

This check is conducted in particular in compliance with a pre-established control plan approved by the Ministry, in conformity with the model approved with Italian Ministerial Decree of 2<sup>nd</sup> August 2018, published in the Official Gazette of the Italian Republic No. 253 dated 30<sup>th</sup> October 2018.