

## The Story of Prosecco DOC

EATALY MAGAZINE (December 12, 2016)



This holiday season, add sparkle to your festivities with a glass of Prosecco DOC, Italy's effervescent vino that will make you forget all about France's Champagne.

Aromatic, floral, and crisp, Prosecco is the number-one sparkling wine produced in Italy. To achieve its DOC status (refresh your wine classification expertise [here](#)), the wine is made following strict rules in a specific area historically renowned for its Prosecco production.

Made primarily from Glera grapes, Prosecco DOC is named for an Italian village in the heart of the stunning production zone in Veneto and Friuli Venezia Giulia. The Alps to the north and the Adriatic Sea to the south create the perfect temperate climate to produce the wine's distinctive characteristics. The grapes grow in a mostly clay and loam soil, which is heavy in minerals.

In addition to this ideal terroir, Prosecco DOC is unique thanks to the traditional winemaking technique, the Martinotti method. After the must is fermented, it undergoes a secondary fermentation in large pressurized containers, giving Prosecco its famous bubbles and flavors.



The resulting wine is a bright straw-yellow shade in the glass with fresh flowery and fruity notes and a light flavor full of verve. Easy to drink, Prosecco DOC has an elegant nose of apple, peach, and pear, with a hint of citrus fruit that fades into a floral undertone with light tropical notes.

Excellent on its own, Prosecco DOC may also be stirred with peach nectar to make festive Bellini cocktails or mixed with Aperol and seltzer and garnished with an orange slice for an Aperol spritz.

At the table, the versatile wine pairs well with a range of dishes; at Eataly, our chefs like to pair it with simple antipasti, fresh seafood, and desserts such as panettoni. Prosecco DOC can be enjoyed throughout the meal – and the holiday season!

**Source URL:** <http://ftp.iitaly.org/magazine/dining-in-out/eataly-magazine/article/story-prosecco-doc>

### Links

[1] <http://ftp.iitaly.org/files/proseccojpg-1>