

Forbes

Why You Should Visit The Steep, Winding, Beautiful Heart Of Italy's Prosecco Country



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Just as champagne can only originate from the Champagne region of France, so the sparkling wine prosecco can only come from the Veneto and Friuli regions of northern Italy, two of twenty regions comprising the country.

Prosecco is made from the glera grape. To become a sparkling (fizzy) wine, the predominant method includes adding yeast and sugar not to individual bottles (as is done with the method Champenoise for champagne) but to steel tanks of wine where temperature and pressure can be controlled.



Vineyards belonging to Masottina Wines near Conegliano CREDIT: TOM MULLEN

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Zoom in even closer and you reach the bull's eye within Treviso, named the Conegliano Valdobbiadene DOCG production zone. This somewhat of a bulky pistol shaped territory includes the city of Conegliano on the east and Valdobbiadene to the west. This is where DOCG prosecco can be produced.

Today, grapes can only originate within Veneto and Friuli for DOC, and within Conegliano Valdobbiadene for DOCG.



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