

JUST WINE

Champagne vs. Prosecco – What’s the Difference?

Champagne and Prosecco – two delicious types of bubbles for celebrating any special occasion, but what’s the difference between these two sparkling wines?

— BY TRACY-LYNNE MACLELLAN ON DECEMBER 11, 2018 —

The two types of sparkling wine that most people think of are Champagne and Prosecco. It used to be that Champagne was consistently in the lead for global sparkling wine sales. However, for the past couple of years Prosecco, a sparkling wine from northwestern Italy, has been the most purchased sparkling wine worldwide.

How Is Prosecco Made?

Prosecco is made using the “Tank Method”

Instead of the second fermentation being induced in the bottle, sugar and yeast are added to a pressurized tank. This traps the CO2 and the yeast is filtered out. Because the yeast doesn’t have prolonged contact with the juice, the pastry notes are absent leaving the wine with lively fruit aromas.

Prosecco is not aged before being sold and the production time is shorter than Champagne.

What Does Prosecco Taste Like?

Fresh and fruity best describe Prosecco. It has a floral aroma with a straightforward flavour profile of citrus, pear, green apple and sometimes hints of honey.

There are two main quality levels for Prosecco. Without getting too technical on you, when you see Prosecco **DOC** on the label, that’s the most common quality level. DOC-level Prosecco must adhere to minimum regulations, but like any other style of wine, some wineries take more pride and make better quality wine than others. The next Level is **DOCG** which limits grape growing to smaller regions and the regulations become tighter. Within the DOCG are specific regions that are ranked in quality, with *Valdobbiadene Superiore di Cartizze DOCG* considered the highest quality Prosecco produced.

