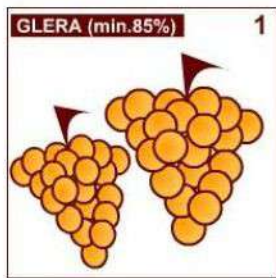
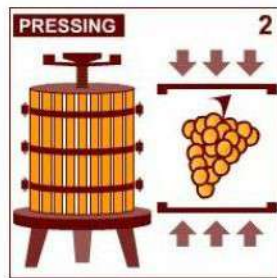


Prosecco: production method

Here follow a list of the steps necessary for the production of Prosecco, the famous Italian wine:



According to the procedural guideline, Prosecco must be produced with at least **85% of 'Glera' grapes**.



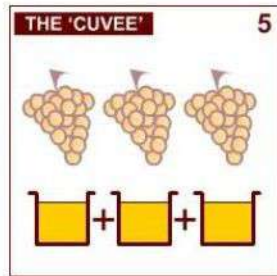
The grapes are softly pressed (the **'pressing'**), obtaining the **'must'** ('mosto'): a liquid substance dense and turbid.



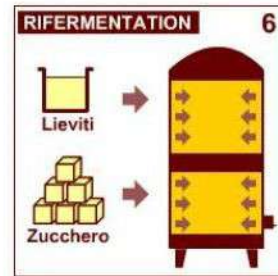
The must is put to rest in special tanks. Its heaviest parts decant.



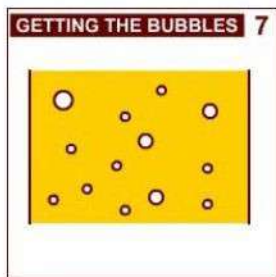
The clear part is decanted in steel cylinders at a controlled temperature. The addition of selected yeasts triggers the **'fermentation'**: sugar is transformed into alcohol and carbon dioxide, the must becomes wine.



This **'base wine'** is enriched with other batches of base wines differing from each other for specific organoleptic characteristics, for the origin and for the time of the harvest. The **'cuvée'** is born.



The wine is decanted in **large pressure chambers**, the **'autoclaves'**. **Yeasts and sugar** are added, triggering a second fermentation, the **'refermentation'**.



During the refermentation, the yeasts metabolize the sugar, **producing alcohol and carbon dioxide**. The latter, retained by the pressure, stays 'imprisoned' in the wine, making it **'sparkling'**.



The procedure can last **from a minimum of 30 days up to 90**. After this period, the sparkling wine is **ready for bottling**. Forty more days will be necessary before selling it.

Read more:

<https://www.webfoodculture.com/prosecco-wine-history-info-interesting-facts/>