

Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2009/C 238/08)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

Amendment application according to Article 9

‘SPRESSA DELLE GIUDICARIE’

EC No: IT-PDO-0105-0252-23.11.2006

PGI () PDO (X)

1. Heading in the specification affected by the amendment:

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other (to be specified)

2. Type of amendment:

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor summary sheet has been published
- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s):

3.1. Description:

The amendment concerns the fat content expressed as a percentage of dry matter, initially described as ranging ‘from a minimum of 29 % to a maximum of 39 %’, which has now been increased to ‘from a minimum of 33 % to a maximum of 43 %’ in order to provide a more accurate description of the product. It should be pointed out that these amended percentages in no way alter the qualities and organoleptic characteristics of the product.

3.2. Proof of origin:

Article 4 of the specification regarding the proof of origin has been amended by adding details on traceability, since at the time that 'Spessa delle Giudicarie' PDO was recognised, the article contained historical references.

The final four subparagraphs of Article 6 of the existing production specification regarding 'Details bearing out the link with the environment' have consequently been removed, as they were concerned with proof of origin, which has been included under Article 4.

Specifically, the penultimate subparagraph of Article 6 of the existing specification, which states: 'The names of cutters are indicated in an appropriate register list' has been entirely reproduced in Article 4 of the amended specification. This transfer in no way changes the version of the production specification on which recognition was based, nor does it bind cutting and packaging to the defined area.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'SPRESSA DELLE GIUDICARIE'

EC No: IT-PDO-0105-0252-23.11.2006

PGI () PDO (X)

1. Name:

'Spessa delle Giudicarie'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product (Annex II):

Class 1.3. Cheeses

3.2. Description of the product to which the name in (1) applies:

'Spessa delle Giudicarie' PDO is marketed as a cylindrical, compact, medium-hard cheese with a straight or slightly convex heel; its rind is brownish-grey or dark ochre in colour. The interior, which is particularly elastic when the cheese is 'young', is white or pale straw in colour, dotted with small to medium-sized holes. The taste, which can vary from sweet to savoury, tends towards a barely perceptible bitterness as the cheese matures. The weight varies from 7 kg to 10 kg, with a diameter of between 30 cm and 35 cm and a heel height of between 8 cm and 11 cm. The fat content expressed as a percentage of dry matter varies from a minimum of 33 % to a maximum of 43 %. The moisture content is also variable, ranging from 32 % to 40 % for a 'young' cheese and from 28 % to 38 % for a 'mature' product; the minimum ripening period being three months and six months respectively.

3.3. Raw materials (for processed products only):

'Spessa delle Giudicarie' cheese is made from the raw milk of Rendena (indigenous species), Bruna (Brown), Grigio Alpina (Alpine grey), Frisona (Friesian) and Pezzata Rossa (Red Pied) cattle breeds. The milk is the product of two or three successive milkings and is partially skimmed by natural surface skimming.

3.4. *Feed (for products of animal origin only):*

The cows are fed on permanent pasture hay, mainly grasses. Milk obtained from cows fed only on grass or fed any type of silage is not used in the production of 'Spessa delle Giudicarie' cheese.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The steps involved in milk production, curdling and cheese treatment (until the ripening period is complete) must all take place in the production area indicated in paragraph 4 in order to guarantee quality, traceability and control.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

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3.7. *Specific rules concerning labelling:*

The cheese is identified by the wording 'Spessa delle Giudicarie' PDO, which is stamped one or more times on the heel, and which should be bigger than any other wording marked on the product. An appropriate marking indicates the number or reference code of the dairy and the production batch. The cheese may be sold whole or cut, but should always carry the identifying marks listed above and where appropriate an indication of whether it is a 'young' or 'mature' type cheese.

4. Concise definition of the geographical area:

The area of production of 'Spessa delle Giudicarie' PDO is the region of the Giudicarie, Chiese, Rendena and Ledro valleys and involves the following municipalities in the province of Trento: Bersono, Bezzecca, Bleggio Inferiore, Bleggio Superiore, Bocenago, Bolbeno, Bondo, Bondone, Breguzzo, Brione, Caderzone, Carisolo, Castel Condino, Cimego, Concei, Condino, Daone, Darè, Dorsino, Fiavé, Giustino, Lardaro, Lomaso, Massimeno, Molina di Ledro, Montagne, Pelugo, Pieve di Bono, Pieve di Ledro, Pinzolo, Praso, Preore, Prezzo, Ragoli, Roncone, San Lorenzo in Banale, Spiazzo, Stenico, Storo, Strembo, Tiarno di Sopra, Tiarno di Sotto, Tione, Vigo Rendena, Villa Rendena, Zuclò.

5. Link with the geographical area:

5.1. *Specificity of the geographical area:*

The production area was historically confined to small areas of the Val del Chiese and Val Rendena, but gradually it spread across the entire region of the Giudicarie and Ledro valleys, without extending into other areas of Trentino or into the neighbouring province of Brescia. This area, identified as the production area of 'Spessa delle Giudicarie', has its own distinctive features, including its mountainous relief, its flora, its alpine-like climate, with cold, dry winters and fairly cool and wet summers, and its traditions, ways and customs, which are largely based on the agricultural-pastoral way of life. The flora is distinctive, partly due to the presence of various indigenous alpine species which grow on the cliffs and also on the pastures and alpine meadows, thanks to the specific climate and high levels of precipitation, which sometimes includes snow.

5.2. *Specificity of the product:*

'Spessa delle Giudicarie' can be distinguished from other cheeses by its distinctive flavour, which can vary from sweet to savoury, with a bitter taste that changes as the cheese matures, and by the texture of its interior, which is particularly elastic when the cheese is young.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The production area of 'Spessa delle Giudicarie' cheese has its own distinctive features, including its mountainous relief, its flora, its alpine-like climate, with cold, dry winters and fairly cool and wet summers, and its traditions, ways and customs, which are largely based on the agricultural-pastoral way of life.

The flora is distinctive, partly due to the presence of various indigenous Alpine species which grow on the cliffs and also on the pastures and Alpine meadows, thanks to the specific climate and high levels of precipitation, which sometimes includes snow.

As a result the cheese, which is made with milk from the defined geographical area using established traditional methods, has distinctive organoleptic qualities which can be identified in its well-defined flavours, aromas and tastes. 'Spessa delle Giudicarie' is historically associated with traditional, homemade production, which until quite recently ago found its *raison d'être* in the local economy and in the typical dietary habits of the people of the Giudicarie region, which go back centuries.

Production of the cheese, its important role in diet and contribution to the local economy have been decisive factors causing large swathes of the population to settle in the area, preventing the destructive phenomenon of depopulation of mountain regions.

According to the most recent figures on 'Spessa delle Giudicarie' cheese production, just over 24 000 wheels of cheese were produced, which were made with 2,7 million litres of milk from 150 livestock farms.

The earliest historic references date as far back as the 'Regola di Spinale e Manez' of 1249. More recently, references to Spessa cheese can be found in Marini's 'Urbario' for 1915 and 1916, which describes 'Spessa da polenta' as a typical cheese.

Other references can be found in invoices and production and sales ledgers for Spessa for 1926-1934 of the Caseificio di Coltura, a cheese dairy in Ragoli, one of the municipalities in the area referred to in paragraph 4 above.

Reference to publication of the specification:

The Government launched the national objection procedure with the publication of the proposal for modifying 'Spessa delle Giudicarie' as a protected designation of origin in Official Gazette of the Italian Republic General Series No 221 of 22 September 2006.

The full text of the product specification is available on the following website:

http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or

by going directly to the home page of the Italian Agriculture Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE [regolamento (CE) n. 510/2006]'.
