Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2004/C 31/02)

This publication confers the right to object to the application pursuant to Articles 7 and 12d of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in a Member State, in a WTO member country or in a third country recognized in accordance with Article 12(3) within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: ARTICLE 5

PDO (x)  PGI ( )

National Application No: —

1. Responsible department in Member State

Name: Ministero delle Politiche agricole e forestali
Address: Via XX Settembre, 20 — I-00187 Roma
Tel. (39-06) 481 99 68
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2. Applicant group

2.1. Name: (a) AJO (Associazione Jonica Olivicoltori)
       (b) AJPROL (Associazione Jonica Produttori Olivicoli)

2.2. Address: (a) Via Duca degli Abruzzi, 37 — I-74100 Taranto
       (b) Via Duca degli Abruzzi, 21 — I-74100 Taranto

2.3. Composition: producer/processor (x) other ( )

3. Type of product: Oils and fats — Extra virgin olive oil — Class 1.5

4. Specification
   (summary of requirements under Article 4(2))

4.1. Name: ‘Terre Tarentine’

4.2. Description: Extra virgin olive oil with the following characteristics:
   — colour: yellow/green,
   — fluidity: average,
   — flavour: fruity, with average bitterness and a hint of spiciness,
   — minimum score in the panel test: 6.5,
   — maximum total acidity expressed as oleic acid by weight: up to 0.6 g per 100 g of oil,
—— peroxide number: ≤ 12 mEq O₂/kg,
—— $K_{232}$: ≤ 1.70,
—— $K_{276}$: ≤ 0.15,
—— linoleic acid: ≤ 10 %,
—— linolenic acid: ≤ 0.6 %,
—— oleic acid: ≥ 70 %,
—— campesterol: ≤ 3.3 %,
—— trilinolein: ≤ 0.2 %

4.3. Geographical area: The area in which the olives intended for the production of Terre Tarentine extra virgin olive oil are grown and pressed comprises the entire administrative territory of the following Taranto province municipalities: Taranto (limited to territory marked ‘A’ on the land register), Ginosa, Laterza, Castellaneta, Palagianello, Palagiano, Mottola, Massafra, Crispiano, Statte, Martina Franca, Monteiasi and Montemesola.

4.4. Proof of origin: Although olives trees have been present in the area for the past 8 000 years (M. Moscardino, Il museo paleontologico di Maglie e la civiltà premessapica, Bari (1965), p. 12), olive-growing as such was almost certainly introduced by the Messapii, a group of settlers — probably of Illyrian origin — who came to the area in about 1000 BC and were later followed by the Ancient Greeks and the Phoenicians. The numerous vestiges of Basilian settlements found in caves along the Massafra Gorge include stones, etc. used for crushing olives.

Among the exhibits at the National Museum in Taranto there are amphoras and other containers decorated with mythological scenes depicting olive trees, and local coins dating back to the 5th–6th century BC with satyrs wearing crowns made of olive branches.

In ancient Greek times Taranto was famous for its unguents and balsams, this being echoed in archaeological finds featuring intricately made ceramic and bronze containers.

The olives come from groves, situated in the area of production, which are entered in a register kept and regularly updated by the inspection body.

Production, pressing and packing/bottling are carried out in the designated area, and producers who intend to market extra virgin olive oil under the designation concerned must, in order to ensure the traceability of the product, have the details of their facilities entered in special registers kept and regularly updated by the inspection body and must declare annually the total quantities of olives pressed and olive oil produced.

4.5. Method of production: Terre Tarentine extra virgin olive oil is made from olives grown on Leccino, Coratina, Ogliarola and Frantoio trees which, alone or as a group, must account for 80 % or more of the total. Lesser varieties present in olive groves situated in the area of production may account for the remaining 20 %.

Olive production may not exceed 60 kg per tree in the case of intensive groves or 120 kg in the case of traditional groves.

Harvesting must take place from October onwards and must be completed by the end of January. The olives must be picked direct from the tree.
The olives must be sent to the mill — in containers which provide guaranteed protection for the olives — on the day they are harvested.

Before being pressed the olives may be kept at the mill for up to 72 hours in rigid aerated containers.

The extraction of Terre Tarentine extra virgin olive oil must take place, at approved mills, using potable water at a temperature not exceeding 30 °C.

The oil yield of the olives may not exceed 22 %.

4.6. Link: Olive-growing is a major component of production and plays a key role in the economy of the area.

The area of production of Terre Tarentine extra virgin olive oil is situated on Taranto’s western slope. With a southern exposure and protected to the North by the Murge heights, it boasts certain agronomic features and favourable characteristics with regard to soil and climate (the latter being mild) that are specific to the Arco Ionico Tarantino. The soils — mainly red and brown — are sandy and deep with zero to abundant soil skeleton consisting of silica and chalk-marble pebbles; the permeability varies from medium-high to very high. The maximum percentages of clay and chalk in the soil are 20 % and 5 % respectively.

The climate is hot and dry; average rainfall ranges from around 10 mm in July to about 80 mm in November; the average annual temperature is about 15-16 °C, with highs and lows of 30 °C and 9 °C respectively.

The link between oil production and the province of Taranto is echoed in the history of the area, in the numerous historical and literary documents that bear witness to the importance of the role olive trees play, in both socio-economic and landscape terms, at local level.

4.7. Inspection body

Name: Camera di Commercio di Taranto

Address: Viale Virgilio, 19 — I-74100 Taranto

4.8. Labelling: The containers in which the extra virgin olive oil is released for consumption may not exceed five litres.

The designation must appear in clear, legible and indelible characters — the colour of which must contrast sufficiently with the background colour used — and must be clearly distinct from the rest of the information on the label.

4.9. National requirements: —

EC No: IT/00259/05.11.2002.

Date of receipt of full application: 21 November 2003.