

## OTHER ACTS

## COMMISSION

**Publication of an 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**

(2007/C 160/07)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objection must reach the Commission within six months from the date of this publication.

## SUMMARY

**COUNCIL REGULATION (EC) No 510/2006****'CIPOLLA ROSSA DI TROPEA CALABRIA'****EC No: IT/PGI/005/0369/20.9.2004****PDO ( ) PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*

Name: Ministero delle Politiche agricole e forestali  
Address: Via XX Settembre, 20  
I-00187 Roma  
Tel.: (39) 06 481 99 68  
Fax: (39) 06 42 01 31 26  
e-mail: QTC3@politicheagricole.it

2. *Group:*

Name: Accademia tutela Cipolla Rossa di Tropea  
Address: Via Provinciale — Santa Domenica  
I-89865 Ricadi (VV)  
Tel.: (39) 0963 66 95 23  
Fax: (39) 0963 66 95 23  
e-mail: —  
Composition: Producers/processors ( X ) Other ( )

<sup>(1)</sup> OJL 93, 31.3.2006, p. 12.

3. *Type of product:*

Class 1.6.: Fresh or processed fruit, vegetables and cereals

4. *Specification:*

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name: 'Cipolla Rossa di Tropea Calabria'

4.2. Description: The protected geographical indication (PGI) '*Cipolla Rossa di Tropea Calabria*' denotes bulbs of the species *Allium Cepa* exclusively from the local ecotypes listed below, which have a characteristic shape and are produced early, owing to the effect of the photoperiod:

- '*Tondo Piatta*', an early crop;
- '*mezza campana*', a mid to early crop;
- '*Allungata*', a late crop.

There are three types of product:

- '*Cipollotto*':
  - Colour: white to pink or purple.
  - Taste: sweet and mild.
  - Diameter size: see the standards applicable under EU rules.
- '*Cipolla da consumo fresco*' (for consumption fresh):
  - Colour: white to pink or purple.
  - Taste: sweet and mild.
  - Diameter size: see the standards applicable under EU rules.
- '*Cipolla da serbo*' (for storage):
  - Colour: white to purple.
  - Taste: sweet and crunchy.
  - Diameter size: see the standards applicable under EU rules.

4.3. Geographical area: The production area of '*Cipolla Rossa di Tropea Calabria*' PGI covers suitable land in all or part of the following municipalities in the region of Calabria:

- Province of Cosenza: part of the municipalities of Fiumefreddo, Longobardi, Serra d'Aiello, Belmonte and Amantea.
- Province of Catanzaro: part of the municipalities of Nocera Terinese, Falerna, Gizzeria, Lamezia Terme and Curinga.
- Province of Vibo Valentia: part of the municipalities of Pizzo, Vibo Valentia, Briatico, Parghelia, Zambrone, Zaccanopoli, Zungri, Drapia, Tropea, Ricadi, Spilinga, Joppolo and Nicotera.

4.4. Proof of origin: A certification scheme was set up to protect the geographic indication and also serves the purpose of ensuring the traceability of all stages in the production process. Producers and processors of '*Cipolla Rossa di Tropea Calabria*' and the land parcels on which it is grown are entered in registers managed by the inspection body.

- 4.5. Method of production: The production process can be summarised as follows: the seeds of '*Cipolla Rossa di Tropea Calabria*' are sown from August onwards. The planting distances vary according to the land and the method used, ranging from 4-20 cm in rows to 10-22 cm in between rows, with a density of between 250 000 plants/hectare and 900 000 plants/hectare, the latter where there are four bulbs per hole for final radication. One of the regular operations is to provide irrigation, varying according to precipitation levels. After the *cipollotto* bulbs have been harvested, the earth-covered outer layer is removed, the foliage is cut at 40 cm and the bulbs are then placed in trays in bundles. In the case of *cipolla da consumo fresco*, the outer layer of the bulbs is also removed and foliage is cut if it is longer than 60 cm. The onions are then tied in bundles of 5-8 kg and placed in trays or crates. For *cipolla da serbo*, the bulbs are placed on the ground in windrows covered with their own foliage and left for 8 to 15 days to dry, become more compact and resistant and develop a bright red colour. Once dried, the bulbs may be topped or the foliage left for plaiting.

Persons intending to produce the protected geographical indication '*Cipolla Rossa di Tropea Calabria*' must fully comply with the specification submitted to the EU. The product must be packaged in the area defined in point 4.3 in order to ensure product traceability and control and to maintain product quality.

- 4.6. Link: The application to register the PGI '*Cipolla Rossa di Tropea Calabria*' is justified by the product's reputation and recognition thanks partly to a number of advertising campaigns, as shown in historical and bibliographical references.

'*Cipolla Rossa di Tropea Calabria*' is known for its qualitative and organoleptic characteristics including its mildness, sweetness, high digestibility and very low level of sulphates in the bulbs, which make them less sharp and sour and more easily digestible. These characteristics enable '*Cipolla Rossa di Tropea Calabria*' also to be consumed raw, in greater quantities than for normal onions.

Historical and bibliographical references credit the arrival of onions in the Mediterranean basin and Calabria first to the Greeks and then to the Phoenicians. Highly appreciated in the Middle Ages and during the Renaissance, it was considered a staple food and key to the local economy where it was bartered for, sold, and exported by sea to Tunisia, Algeria and Greece. The many travellers who went to Calabria between 1700 and 1800 and visited the Tyrrhenian coast between Pizzo and Tropea frequently refer to the red onions commonly found there. Onions have always been a feature of the rural diet and of local production. Dr Albert, who travelled to Calabria in 1905 and visited Tropea, was struck by the poverty of the local people who ate only onions. In the early 1900s, onion growing in Tropea moved from the family garden and vegetable patch and became a major crop. In 1929, the Valle Ruffa aqueduct paved the way for irrigation and, as a result, better yields and quality. The product became more widespread during the Bourbon period, reaching north European markets and swiftly becoming sought after and prized, as described in *Studi sulla Calabria — 1901*, which refers to the shape of the bulb, the red oblong onions from Calabria. The first organised statistical information on onion-growing in Calabria is contained in the Reda agricultural encyclopaedia (1936-39). Because of its unique characteristics, which have helped forge a nationwide reputation and, above all, its historical and cultural significance in the area concerned, a significance that is still reflected today in farming practices, cooking, in everyday language and folkloric events, attempts have been made to imitate the product and make unauthorised use of the designation.

'*Cipolla Rossa di Tropea Calabria*' is grown in medium, sand-rich loam or in heavy loam rich in clay or lime, in the coastal area or around alluvial rivers and streams which, despite the gravel, does not restrict the growth and development of the bulbs. Coastal land is ideal for growing early onions for fresh consumption. Inland areas with heavier, clay-rich soil are ideal for growing late onions for storage. Today as in the past, red onions are grown in family vegetable patches and in large crops and form part of the rural landscape, local food and dishes and traditional recipes.

The soil and climate conditions in the defined area contribute to the high quality and uniqueness of the product, which is widely acclaimed the world over.

4.7. Inspection body:

Name: Associazione Italiana Agricoltura Biologica (A.I.A.B.)

Address: via Piave, 14  
I-00187 Roma

Tel.: —

Fax: —

e-mail: —

- 4.8. Labelling: Bulbs carrying the PGI 'Cipolla Rossa di Tropea Calabria' must be packaged as follows in order to be released for consumption: *cipollotti* must be tied in bundles and placed in cardboard, plastic or wooden trays ready for sale. *Cipolla da consumo fresco* must be tied in 5-8 kg bundles and placed in trays or crates. *Cipolle da serbo* must be packaged in bags or trays of varying weights up to a maximum of 25 kg. There must be at least six bulbs, regardless of their diameter, to be presented in plaits and the number and weight in any one package must be the same. The containers must bear the wording 'Cipolla Rossa di Tropea Calabria' PGI with the type specified, either 'cipollotto', 'cipolla da consumo fresco' or 'cipolla da serbo' and the logo. The containers must also carry the name, company name and address of the producer and packager of the product and the net weight at origin. The logo consists of the rock of Tropea with the Benedictine sanctuary of Santa Maria dell'Isola rising above it. Further details on the logo are set out in full in the product specification.

Products prepared using the PGI 'Cipolla Rossa di Tropea Calabria', even after processing and treatment, may be released for consumption in packaging bearing the reference to this PGI without using the EU logo provided that:

- the PGI product, certified as such, is the sole component of the product group concerned;
- users of the protected geographical indication are authorised by the holders of the intellectual property right concerned, grouped together in a syndicate and assigned a supervisory role by the Ministry for Agricultural and Forestry Policy. The syndicate will be responsible for registering them and keeping watch on correct use of the protected geographical indication. In the absence of a supervisory syndicate, these functions are to be carried out by the Ministry for Agricultural and Forestry Policy, as the national authority responsible for implementing Regulation (EC) No 510/2006.

Non-exclusive use of the PGI is limited to a reference thereto in the list of the ingredients of the product containing the processed or treated PGI, in accordance with the rules applicable.

---