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

(2009/C 271/12)

This publication confers the right to object to the 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.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

‘FARRO DI MONTELEONE DI SPOLETO’

EC No: IT-PDO-0005-0603-11.05.2007

PGI ( ) PDO ( X )

1. Name:
   ‘Farro di Monteleone di Spoleto’

2. Member State or third country:
   Italy

3. Description of the agricultural product or foodstuff:
   3.1. Type of product (Annex II):
       Class 1.6. Fruit, vegetables and cereals, fresh or processed

   3.2. Description of the product to which the name in (1) applies:
       ‘Farro di Monteleone di Spoleto’ emmer wheat is a local ecotype of the Triticum dicoccum species. It is typical of the production area and, through adaptation over time to the area’s climate and soils, has developed the following morphological/physiological characteristics that distinguish it from emmer wheat grown in other geographical areas: spring growth habit; plant height less than 120 cm; degree of tillering: medium; semi-erect growth form at the end of tillering; plants with fine stems and leaves and glaucescence varying from low to medium; small ears, tending to be flat with an off-white colour when fully ripe; glumes adhering closely to the caryopsis; caryopsis characterised by abundant hairs on the apex, pronounced curvature and vitreous fracture; light brown/amber colour, a specific defining characteristic that can be found in all the products even after grinding. ‘Farro di Monteleone di Spoleto’ is marketed in the following forms: FARRO INTEGRALE (whole emmer wheat): elongated, curved, light brown/amber-coloured husked grains, which are firm and dry on the palate; FARRO SEMIPEARLED (semi-pearled emmer wheat): differs from the whole emmer wheat owing to light polishing of the surface of the caryopsis, which remains whole; lighter-coloured and softer on the palate than the whole emmer wheat, and thus recommended for soups and salads; FARRO SPEZZATO (cracked emmer wheat): obtained from grains of whole emmer wheat that are husked and each broken into pieces and subsequently sorted by size using a sifting machine; light brown/amber-coloured with vitreous surfaces; SEMOLINO DI FARRO (emmer wheat semolina): obtained by grinding whole emmer wheat; finer than the cracked emmer wheat but not powdery owing to its characteristic vitreousness; dissolves on the palate with a doughy sensation; very light brown colour.

3.3. Raw materials (for processed products only):

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

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

For the four traditional types of ‘Farro di Monteleone di Spoleto’ PDO emmer wheat — whole, semi-pearled, cracked and semolina — production, scouring, husking, polishing, cracking and grinding must necessarily take place within the production area so as not to adversely affect the quality of the product and in order to safeguard its typical characteristics.

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

‘Farro di Monteleone di Spoleto’ is marketed in 0.5 kg and 1 kg plastic bags guaranteed to preserve the organoleptic characteristics and wholesomeness of the product and in 25 kg paper or nylon sacks. Vacuum packing is used when the product is marketed in plastic bags. All packages of ‘Farro di Monteleone di Spoleto’ PDO must be sealed and the packaging must be new, clean, non-toxic and in line with the relevant Community and national rules in force. The same applies to paper inserts that come into contact with the product.

3.7. Specific rules concerning labelling:

Labels on packages must show, in clear and legible print, the logo of the designation, the Community graphic symbol and related wordings and the information required by law. The logo is made up of a rectangle, featuring, in one part, the profile of a rampant lion with two ears of emmer wheat in its paws and, in another part, six ears of emmer wheat.

If the logo is used on the labelling, it is a requirement for the proportions of the characters to be strictly respected, in line with the graphic representation shown below.

However, the logo may be used in grey-scale or black and white.

Where ‘Farro di Monteleone di Spoleto’ PDO is used, even after preparation and processing, in the preparation of products, such products may be marketed in packages bearing a reference to this designation without the Community logo. This reference to the designation must be as follows: ‘produced using “Farro di Monteleone di Spoleto”’. These provisions are conditional upon the protected designation of origin, certified as such, being the only ingredient of the Triticum dicoccum (Schubler) species used and the reference being made in such a way as to ensure that there is no doubt among consumers as to the fact that the PDO protection concerns only the ingredient and not the processed product.

4. Concise definition of the geographical area:

The production area of ‘Farro di Monteleone di Spoleto’ PDO is in the mountainous area in the south-east of Perugia Province and includes the entire administrative area of the municipalities of Monteleone di Spoleto and Poggiodomo and part of the administrative territories of the municipalities of Cascia, Sant’Anatolia di Narco, Vallo di Nera and Scheggino, at an altitude of at least 700 m above sea level.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The area in which this product is grown is characterised by rugged, calcareous, stony land at an altitude of more than 700 m above sea level, which prevents water collecting during wet periods. The soil has average organic matter content, with high levels of phosphorus and low levels of potassium. The conformation of the plateau is the origin of the area’s particular climatic characteristics, with long, very severe winters, frequent frosts lasting until May and very few summer weeks with high daytime temperatures. The ecotype variety ‘Farro di Monteleone di Spoleto’ resists these climatic conditions well, having adapted over time.
5.2. Specificity of the product:

The characteristic that renders ‘Farro di Monteleone di Spoleto’ PDO unique is the light brown/amber-coloured caryopsis which, when fractured, is vitreous and compact with mealy residues. The final characteristic element of this product is its flat, short, tapered ear with slightly divergent, not particularly long awns.

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 specific physical and organoleptic characteristics of ‘Farro di Monteleone di Spoleto’, and particularly its typical amber-coloured caryopsis with vitreous fracture, are the result of the combined effect of the soil and climate of the production area and, in particular, the calcareous, stony land at an altitude of more than 700 m above sea level which, thanks to its ruggedness prevents water from collecting in wet periods. Tests and scientific studies have shown that the use of ‘Farro di Monteleone di Spoleto’ seeds in other parts of the Valnerina valley gives a product which, over time, loses its specific characteristics. This testifies to the existence of a significant ecotyping process linked to the production area and caused, inter alia, by the fact that it is very geographically isolated. This is enough for the product to constitute a specific local variety. Indeed, one need only move to other nearby areas for the grains to change from vitreous to mealy. The plant has a spring growth habit and is well suited to sowing at the end of winter in mountain areas where the rugged, calcareous, stony land, with soil rich in phosphorous and with low potassium content, prevents water from collecting in wet periods. The area has a typical mountain climate with very severe winters, frequent frosts lasting until May and very few summer weeks with high daytime temperatures. ‘Farro di Monteleone di Spoleto’ has adapted over time to these climatic conditions, which it resists well. The link between the product and its cultivation area is made even more clear by ancient historical finds. Traces of cereals have been found in the ‘tomba della biga’ (tomb of the chariot), an Etruscan tomb dating back to the 6th century BC, including emmer wheat caryopses very probably belonging to the species that is traditionally grown today in Monteleone di Spoleto, namely *Triticum dicoccum*. This demonstrates its wide dissemination and use in cereal cultivation at that time. In the Monteleone di Spoleto area, archival research has made it possible to recover and conserve documentary proof that, as early as the 16th century, emmer wheat was widely grown, and that its use has continued in the area’s agricultural practices in subsequent centuries right down to the present day. It thus appears clear how fundamentally important human ability has been over time as regards techniques for working the land and choosing the correct periods for sewing and harvesting. This ability has been handed down from father to son, and has made it possible to constantly improve and increase production of this excellent cereal with considerable energy-giving and refreshing properties, which is by no means inferior to other cereals. Lastly, traditional recipes for festive and everyday soups and broths have helped this product be appreciated on a wide scale.

Reference to publication of the specification:

This Ministry launched the national objection procedure with the publication of the proposal for recognising ‘Farro di Monteleone di Spoleto’ as a protected designation of origin in *Official Gazette of the Italian Republic* No 76 of 31 March 2007.

The full text of the product specification is available on the internet:

http://www.politicheagricole.it/NR/rdonlyres/euqam6suzienwd43v27wutptjkaoy4fiz2gzh55xu667wylv5wxortoj3hxdlre76rdiamdqyrbk3qfgd57me/20070514_Disciplinare_esameUE_Farro_Monteleone.pdf

or

by going directly to the home page of the 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]’.