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(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2013/C 172/10)

This publication confers the right to oppose the amendment application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs ⁽²⁾****AMENDMENT APPLICATION ACCORDING TO ARTICLE 9****‘ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA’****EC No: IT-PDO-0117-01007-21.06.2012****PGI () PDO (X)****1. Heading in the product 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(s)

- ☐ Amendment to single document or summary sheet

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

⁽²⁾ OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

- ☒ Amendment to specification of registered PDO or PGI for which neither the single document nor the summary 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)

Product description

The purpose of the amendment is to correct material errors regarding the units of measure for the product density and the overall acidity of the product. The characteristic 'density of 20 °C: not less than 1,200 gr/l' is replaced by 'density of 20 °C: not less than 1,200 g/l', as this is the correct unit of measurement (see Presidential Decree No 802 published on 12 August 1982, implementing Directive No 80/181/EEC on units of measurement, published in Official Gazette No 302 of 3 November 1982); furthermore, the wording 'total acidity: not less than 5 degrees (expressed in grams of acetic acid per 100 g of product)' is replaced by 'total acidity: not less than 5 degrees (expressed in grams of acetic acid per 100 ml of product)'; the use of millilitres in the unit of measurement is more appropriate given that the specific weight of this liquid product is critical.

Furthermore, the degree of sugar in the boiled must shall not exceed 40 degrees Brix, rather than at least 30 degrees Brix, so as to avoid prolonged boiling and/or premature concentration of the product.

The term 'sugar and acetic fermentation' has been amended, to now read 'sugar fermentation and acetic oxidation', to use a term that is scientifically correct and that distinguishes between the two phases of processing the boiled must. This amendment is descriptive only, and has no impact on the production process.

The typical wood of the region, such as oak, chestnut, cherry, juniper, mulberry, ash and acacia is specified.

The recommended procedures for presenting the final bottled product and for carrying out the organoleptic analyses have been precisely laid down for the information of both producers and consumers, and specify the times and methods for presenting the lots, sealing and classifying them, and for taking samples for analytical and sensory testing. In particular, the sensory analysis is carried out by a tasting committee, which examines the visual, olfactory and gustative characteristics expressed as numerical values. The overall value is made up of the taster's evaluation and the average of the scores of the individual tasters on the panel. Only products that have been awarded a score equal to or above 240 may be bottled.

Depending on the score awarded following the sensory analyses and the presence of the requisite physico-chemical properties, the bottles will be labelled with one of the three differently coloured stamps bearing progressive numbering to ensure product traceability.

Containers of the same shape, even if of varying capacities, are used to bottle the vinegar. Once they have been filled and corked, the cork is bound with twine; the twine and cork are covered with sealing wax, stamped with a seal bearing the acronyms 'ABTRE — DOP' and a symbol allowing the nature of the content to be identified, as attested by the coloured stamp.

In addition to the containers currently used — types A and B — there are also smaller containers (50 ml) — type C, so that the average consumer can purchase a prestigious, high-value product at an accessible price.

There are also single-dose glass bottles with a capacity of from 5 ml to 10 ml, of unspecified shape but sealed.

Labelling

The bottles are labelled with a coloured stamp based on the sensory analysis score. The 'lobster-pink stamp' for a score of between 240 and 269 points; a 'silver stamp' for a score equal to or over 270; a 'gold stamp' for a score equal to or over 300, and a maturation period of not less than 25 years.

Furthermore, we propose that the wording laid down in the specification be included both on the label and the tag, and that specific labelling rules be provided for single-dose containers.

As provided for in Article 7(1)(g) of Regulation (EU) No 1151/2012, the name and address of the body verifying compliance with the provisions of the product specification has been added.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽³⁾

'ACETO BALSAMICO TRADIZIONALE DI REGGIO EMILIA'

EC No: IT-PDO-0117-01007-21.06.2012

PGI () PDO (X)

1. Name

'Aceto balsamico tradizionale di Reggio Emilia'

2. Member State or third country

Italy

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.8. Other products of Annex I to the Treaty (spices, etc.)

3.2. Description of the product to which the name in point 1 applies

When released on the market, 'Aceto balsamico tradizionale di Reggio Emilia' must comply with the following characteristics: colour: dark brown, clear, gleaming; density: obviously runny and syrupy; aroma: penetrating and persistent, fragrant, with pleasing acidity or characteristic bouquet depending on the wood used — oak, chestnut, cherry, juniper, mulberry, ash and acacia — and long maturation periods; flavour: well-combined sweetness and sourness, distinct acidity and aromatic in compliance with its olfactory properties; total acidity: not less than 5 degrees (expressed in grams of acetic acid per 100 ml of product); density of 20 °C: no less than 1,200 g/ml.

Following the reduction in volume from boiling, the sugar content of the boiled must shall not exceed 40 degrees Brix.

The sugar and acetic fermentation processes give rise to optimal maturity, ageing and refining after a time period of not less than 12 years, which is the minimum period of time that must elapse before placing the PDO product on the market.

The product quality is rated by means of an overall score, awarded by the panel of tasters during the sensory testing.

The tasters are selected from a register, to ensure that the same people are not always consulted, listing only the names of trainers who have been properly trained; the ability of the tasters to ensure correct and homogenous evaluations is constantly verified.

The sensory testing evaluates the following characteristics, awarding an overall score on the basis of the following ranges:

⁽³⁾ Replaced by Regulation (EU) No 1151/2012.

visual characteristics: from 27 to 60 points;

olfactory characteristics: from 44 to 75 points;

gustative characteristics: from 129 to 210 points.

Each characteristic can be described with more specific descriptions, established with regard to tradition and the development of sensory analysis criteria.

A score of less than 240 means the product is not suitable for sale and, therefore, that it cannot be bottled.

The product suitable for sale is rated in the following categories: a score of between 240 and 269 points; a score equal to or over 270; a score equal to or over 300, and maturation for a period of not less than 25 years.

3.3. *Raw materials (for processed products only)*

Grape must is the raw material used to produce 'Aceto balsamico tradizionale di Reggio Emilia'. The grapes come from vineyards entirely or partially planted with the following vine varieties: Lambrusco (all varieties and clones); Ancellotta, Trebbiano (all varieties and clones); Sauvignon, Sgavetta; Berzemino, Occhio di Gatta.

All the vine varieties registered in the PDO in the province of Reggio Emilia.

The grapes used to produce 'Aceto balsamico tradizionale di Reggio Emilia' have to yield must with a sugar content of at least 15 degrees Brix and the maximum grape yield per hectare of vineyard specialising in this crop must not exceed 16 tonnes.

The maximum yield of grapes in must intended for concentration shall not exceed 70 %.

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*

The grapes must be grown in the province of Reggio Emilia and the vinegar entirely produced there, including obtaining and boiling the must and processing and maturing the finished product.

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

The bottling takes place in the province of Reggio Emilia, for reasons of quality and traceability.

The 'Aceto balsamico tradizionale di Reggio Emilia' is produced via a long and complicated production process, in which the fermentation process and acetic oxidation process play a major role; it is a very fragile product, and to conserve the organoleptic characteristics described by the panel of tasters it should not be handled or moved around, and it should be bottled rapidly. Furthermore, bottling is a particularly critical phase with regard to traceability, which is very important as given the high value of the product, it risks being the target of fraudulent imitations. Bottling in the production area helps maintain controls during this process.

'Aceto balsamico tradizionale di Reggio Emilia' is bottled in clear glass containers shaped like an inverted tulip, with a capacity of 5 cl, 10 cl or 25 cl.

Once the bottling has been completed, the bottles filled with 'Aceto balsamico tradizionale di Reggio Emilia' have to be corked and sealed with a twine and sealing wax, stamped with the seal bearing the acronyms 'ABTRE — DOP', in addition to the distinguishing signs of the classification described in point 3.2.

Single-dose glass containers may also be used, with a capacity of between 0,50 cl to 1 cl, of whatever shape and characteristics, packaging and sealing. Each single-dose container has to be inserted in a sealed container so it cannot be reused after opening, and so as to allow all the details of the designation and presentation to appear on the label.

3.7. *Specific rules concerning labelling*

The product description on the PDO label or accompanying tag for the 'Aceto balsamico tradizionale di Reggio Emilia' must be written in clear, indelible letters of the same dimensions and colour and of sufficient size to be distinguished from all other indications on the label.

It is forbidden to add any description whatsoever to the PDO name 'Aceto balsamico tradizionale di Reggio Emilia' other than those expressly stipulated in the present specifications, including the adjectives 'extra', 'fine', 'choice', 'selected', 'reserve', 'superior', 'classic' or the like.

It is forbidden to make any reference to the year of production of the 'Aceto balsamico tradizionale di Reggio Emilia', or to the presumed age of the product or the founding date of the vinegar production plant; however, the term 'extra vecchio' may be used for a product which has been aged for no less than 25 years and with chemical and sensory properties that comply with the specifications listed in point 3.2(c).

This product will be identified on the basis of the classification according to the taste analysis described in point 3.2, by sticking a 'lobster-pink stamp' on the bottle in case 'a'); a 'silver stamp' in case 'b)' and a 'gold stamp' in case 'c)', which can be termed 'extra vecchio'.

4. **Concise definition of the geographical area**

The province of Reggio Emilia is the area where the grapes are grown and where the 'Aceto balsamico tradizionale di Reggio Emilia' is processed and matured as specified in point 3.5 and where it is bottled.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The climate throughout the province's entire territory is cold and temperate. This climate tends to develop notable differences in temperature, both between seasons and during the same season or the same day. Summers are hot, winters harsh and with high variation in temperature in summer. Even the humidity levels vary widely, amounting to, on average, levels of 7-8 % over different years, and over 20 % in the same year.

The expert vinegar-makers check the product with the greatest of care throughout the extremely long maturation period. They have learnt the traditional production techniques by attending specific training courses given by experts and with long years of experience, or by learning within the family when, in accordance with tradition, young people become involved and trained during the productive years of their older relations and experts, thus perpetuating this knowledge from generation to generation.

5.2. *Specificity of the product*

This vinegar is the fruit of the slow processing of a unique starting product: must produced from grapes from vineyards cultivated traditionally in the province of Reggio Emilia, boiled over a direct flame.

It is matured over many years (at least 12) without the addition of ingredients other than the boiled must and without any type of physical or chemical intervention.

'Aceto balsamico tradizionale di Reggio Emilia', of all the most typical and characteristic food products of the province, is the most significant on account of its characteristics, which together with the small-scale production, are the factors which justify its high price and its prestige both nationally and internationally.

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 temperature and humidity of the area of origin influence the slow processes of evaporation and transpiration within the casks that occur with varying intensities depending on the atmospheric variations. The same applies to biological and refining processes, which are more dependent upon temperature and characterised by a variability traditionally said to be linked to the weather. This unique vinegar production process has always been time-consuming and involved alternating between, and stopping and starting, the different fermentation and oxidation processes.

To confirm and support the close link between the product and the climatic and pedological factors of the territory concerned, accelerated and/or artificial ageing techniques are prohibited, including those based on variations induced by altering the temperature, humidity levels and ventilation in the vinegar-making plant.

The actions that may be carried out by the expert vinegar-makers during the long ageing period are clearly specified. Only in this area, thanks to the century-old presence of the vinegar-making plants, are there the necessary skills, which have been passed down from generation to generation, to apply the traditional techniques to produce 'Aceto balsamico tradizionale di Reggio Emilia'.

Another factor linking the product to the geographical area is the fact that the raw material comes exclusively from vineyards situated in the province of Reggio Emilia and used to produce PDO and PGI wines, making the characteristics of the 'Aceto balsamico tradizionale di Reggio Emilia' impossible to reproduce outside this clearly specified area.

Reference to publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006 ⁽⁴⁾)

The Ministry launched the national objection procedure with the publication of the proposal for the amending protected designation of origin 'Aceto balsamico tradizionale di Reggio Emilia' in *Official Gazette of the Italian Republic* No 243 of 18 October 2011.

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

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

⁽⁴⁾ See footnote 3.