

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

(2000/C 282/04)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned 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 () PGI (x)

National application No 10

1. Responsible department in the Member State:

Name: Ministero delle Politiche agricole e forestali

Address: Via XX Settembre, 20, I-00187 Roma

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2. Applicant group

2.1(a) Name: Consorzio valorizzazione limoni e derivati (CO.VA.L.D.)

2.2(a) Address: Via S. Lucia, 3, I-84010 Minori (SA)

2.1(b) Name: Cooperativa amalfitana trasformazione agrumi (CATA)

2.2(b) Address: Via Salita Chiarito, 9, I-84011 Amalfi (SA)

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

3. Type of product: Class 1.6 — lemons in the natural state.

4. Specification:

(Summary of requirements under Article 4(2)):

4.1. *Name:* Limone Costa d'Amalfi

4.2. *Description:* The Amalfi coast lemon has the shape of an elongated oval, with a large pointed umbo and medium thick peel which is lemon-yellow when ripe. The fruit must not weight less than 100 g. The flavedo is rich in essential oil and there is a strong aroma. This lemon is very juicy with yields of not less than 25 %; has a high level of acidity (not less than 3,5 g/100 ml); is straw-yellow in colour and has few pips.

4.3. *Geographical area:* The designated area, in Salerno province, comprises Altrani municipality as a whole and parts of the following municipalities: Amalfi, Cetera, Conca dei Marini, Furore, Maiori, Minori, Positano, Praiano, Ravello, Scala, Tramonti and Vietri sul Mare. This area is internationally known as the Amalfi coast.

The boundaries of this geographical area are shown in an annex to the production specification both in map and descriptive form.

- 4.4. *Proof of origin:* The presence of lemon trees on the Amalfi coast has been well documented throughout the centuries, from the early 11th century and especially since lemons were discovered to be effective in combating scurvy, a disease caused by vitamin C deficiency. It was for this very reason and in light of the studies carried out by the famous Salerno medical school that the Republic of Amalfi ordered ships always to sail with lemons on board. This also encouraged lemon orchard planting in the area, from the 12th to the 14th century, and from then they increasingly occupied an even greater area on the coast and in the surrounding hills.

Evidence of this spread can be seen in numerous documents from the mediaeval period. Camera, the 19th-century historian, claimed that lemons and oranges were first grown in the Amalfi area in 1112, at the latest, on the basis of his discovery of a parchment of the same year. From 1600 reliable documents mention the spread of 'lemon gardens or orchards' along the entire coast, while in 1626 Ferrari was the first to describe the *limon amalphanus* which resembles in almost every detail the modern *Sfusato Amalfitano* variety. From that time onwards, there is also mention of a large market in lemons in the area, with a progressive rise in quantities traded in the 18th century and particularly in the second half of the 19th century when goods were almost exclusively bought by merchants from other areas (Sorrento). After this period the number of new plantings began to decline, which was linked to the lack of new land available, and efforts focused on restructuring the land (into terraces) and reducing the planting distance.

Lemon growers are obliged to register their lemon orchards in a register set up, managed and updated by the region of Campania. Every year, during the last 10 days of the harvest, the lemon growers must declare the quantity they have produced. The inspection body checks that all the technical requirements laid down in the specification for entry in the register are met and that the producers have fulfilled their obligations so that the product lots are sufficiently identifiable.

- 4.5. *Method of production:* The trees are grown and trained, using centuries-old traditional methods, into a globular form under chestnut wood trellises, made from vertical and horizontal posts on which coverings are laid seasonally (e.g. straw matting) to shelter against the weather and slow down ripening. Plantations are established, due to the sometimes steeply sloping land, on terraces surrounded by retaining walls which characterise the landscape in the entire coastal area (the internationally known lemon groves of the Amalfi peninsula).

The growing techniques employed have been in long use in the area and still follow traditional practices (e.g. hand-dug irrigation hollows) which are strongly linked to the hilly nature, soil and environmental characteristics of the area.

Output differs according to harvesting time. Summer harvests are much more profitable and in demand than the winter-spring harvests due to the lesser competition coming from other production areas (e.g. Sicily).

Produce is sold in rigid containers, with a capacity of 0,5 kg minimum and 15 kg maximum. Packaging is marked with the PGI and carries the appropriate label.

4.6. *Link:* The very name of the cultivar 'Sfusato Amalfitano' is evidence of its strong link with the geographical area in question. Added to this is the fact that this variety is grown almost exclusively in this area and the fruit's intrinsic quality characteristics have changed over the centuries in relation to its unique environment. This concerns in particular aroma, perfume, juiciness and the acidity of the juice which have made this fruit famous worldwide. Lemon growing on the Amalfi coast has gradually predominated over the cultivation of all other crops, playing an important role not only in the area's economy but also in shaping the landscape (the recovery in tourism owes much to the marriage of blue sea and citrus greenery) and protecting the hydrogeology of the land.

4.7. *Inspection body:*

Name: Istituto Mediterraneo di certificazione dei processi e dei prodotti agroalimentari (IS.ME.CERT)

Address: c/o Assessorato agricoltura regione Campania — Centro direzionale Isola A6 — I-80143 Napoli.

4.8. *Labelling:* The wording that should appear on the label, in clear and indelible print, is the following: (1) PGI Limone Costa d'Amalfi; (2) producers' business name; (3) quantity of produce contained in the packaging; (4) production year. The label must also feature the selected logo which is composed of a lemon with leaves, placed on the left side of a double circle which on a yellow background contains in black lettering the words 'Limone Costa d'Amalfi'. Inside the double circle there is an outline of the coast from Maiori to Capo Conca, while in the foreground there is a Mediterranean bush. Colorimetric references are given in the production specification.

4.9. *National requirements:* —

EC-No: IT/00116/2000.01.03.

Date of receipt of the full application: 15 March 2000.
