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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/3119)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ⁽¹⁾.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Monreale’

PDO-IT-A0787-AM02

Date of communication: 8 February 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Deletion and addition of types of wine

Description: the following types of wine have been removed:

‘Monreale’ Ansonica/Inzolia, ‘Monreale’ Catarratto, and ‘Monreale’ Grillo; ‘Monreale’ Chardonnay; ‘Monreale’ Pinot Bianco; ‘Monreale’ Bianco Superiore, ‘Monreale’ Pinot Nero; ‘Monreale’ Sangiovese; ‘Monreale’ Calabrese/Nero d’Avola; ‘Monreale’ Perricone, ‘Monreale’ Cabernet Sauvignon; ‘Monreale’ Merlot; ‘Monreale’ Vendemmia Tardiva; ‘Monreale’ Novello.

The following types have been added: ‘Monreale’ Syrah Riserva and Rosato.

Reason: the purpose is to use the varieties traditionally grown in the area to make the designation more distinctive.

The amendment below concerns all the articles of the specification and the following sections of the single document: ‘Description of wines’, ‘Maximum yields’, ‘Wine grape varieties’ and ‘Link with the geographical area’.

2. Amendment to the grape varieties

Description: there is an amendment to the grape varieties used for ‘Monreale’ Bianco, ‘Monreale’ Rosso including Riserva, and ‘Monreale’ Rosato.

The types of wine no longer provided for in Article 1 have been deleted.

Reason: the purpose is to use only the varieties traditionally grown in the area to make the designation more distinctive.

The amendment below concerns Article 2 of the specification.

3. Deletion / New addition of yields and minimum natural alcoholic strengths

Description: the following monovarietal wines have been removed: Ansonica/Inzolia, Catarratto, Grillo, Chardonnay, Pinot Bianco, Pinot Nero, Calabrese/Nero d’Avola, Perricone, Cabernet Sauvignon, Merlot, and the term ‘Vendemmia Tardiva’ [late harvest].

The yield and minimum natural alcoholic strength of the grapes have been added for Syrah Rosato and Syrah Riserva.

Reason: the purpose is to use only the varieties traditionally grown in the area to make the designation more distinctive.

The amendment below concerns Article 4 of the specification and the section on ‘Maximum yields’ of the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

4. **Deletion of references and amendment to the minimum ageing period for the Rosso Riserva type**

Description: references to the following terms have been deleted: 'Superiore' and 'Uve sottoposte ad appassimento' [raisined grapes].

The minimum ageing period for the Rosso Riserva type has been amended and is now expressed in months.

Reason: amendments as a result of the amendment to the preceding articles, and Articles 1 and 2.

The amendment below concerns Article 5 of the specification.

5. **Amendment and inclusion of chemical and physical characteristics of the wines**

Description: the characteristics on consumption have been amended with an increase in the sugar-free extract of 'Monreale' Rosso, 'Monreale' Riserva and 'Monreale' Syrah. Tasting characteristics have been added for 'Monreale' Syrah Riserva, 'Monreale' Syrah Rosato and 'Monreale'.

For 'Monreale' Bianco, the minimum total alcoholic strength by volume has been increased to 11,50 %.

Reason: the purpose is to use only the varieties traditionally grown in the area to make the designation more distinctive.

The amendment below concerns Article 6 of the specification and the section on 'Description of the wine(s)' of the single document.

6. **Specific terms permitted on labelling**

Description: Insertion in Article 7 to make the specification more coherent. The term 'Novello' has been deleted. There is now the option use the term 'Vigna' and the broader geographical unit 'Sicilia'.

Reason: amendments as a result of the amendment to the preceding articles, and to allow producers to be part of the regional 'Sicilia' scheme by including the reference to the region permitted in the specification of the PDO 'Sicilia'.

The subsequent amendment concerns Article 7 of the specification and the section on 'Further conditions' of the single document.

SINGLE DOCUMENT

1. **Name of the product**

Monreale

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of wine products**

1. Wine

4. **Description of the wines**

1. 'Monreale' Rosso

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity;

Aroma: pleasant, smooth, fruity;

Taste: harmonious, richly structured;

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 22,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

2. 'Monreale' Rosato

CONCISE TEXTUAL DESCRIPTION

Colour: pale pink of varying intensity;

Aroma: fruity, fragrant;

Taste: harmonious, fresh, can be lively;

Minimum total alcoholic strength by volume: 11,00 %;

Minimum sugar-free extract: 15,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

3. 'Monreale' Bianco

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity.

Aroma: smooth, elegant;

Taste: delicate, typical;

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 17,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):

- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

4. 'Monreale' Rosso Riserva

CONCISE TEXTUAL DESCRIPTION

Colour: from deep ruby red to garnet;

Aroma: intense, harmonious;

Taste: distinctive, structured;

Minimum total alcoholic strength by volume: 12,50 %;

Minimum sugar-free extract: 24,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

5. 'Monreale' Syrah

CONCISE TEXTUAL DESCRIPTION

Colour: intense ruby red;

Aroma: distinctive, fruity;

Taste: richly structured, harmonious, pleasantly tannic;

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 23,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

6. 'Monreale' Syrah Riserva

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity;

Aroma: pleasant, smooth, fruity;

Taste: harmonious, richly structured;

Minimum total alcoholic strength by volume: 12,50 %;

Minimum sugar-free extract: 24,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

7. 'Monreale' Syrah Rosato

CONCISE TEXTUAL DESCRIPTION

Colour: pale pink of varying intensity;

Aroma: fruity, fragrant;

Taste: harmonious, fresh, can be lively;

Minimum total alcoholic strength by volume: 11,00 %;

Minimum sugar-free extract: 15,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

5. **Wine-making practices**5.1. *Specific oenological practices*

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5.2. Maximum yields

1. 'Monreale' Rosso

12 000 kilograms of grapes per hectare

2. 'Monreale' Rosso Riserva

12 000 kilograms of grapes per hectare

3. 'Monreale' Bianco

12 000 kilograms of grapes per hectare

4. 'Monreale' Syrah

10 000 kilograms of grapes per hectare

5. 'Monreale' Syrah Rosato

10 000 kilograms of grapes per hectare

6. 'Monreale' Syrah Riserva

10 000 kilograms of grapes per hectare

6. Demarcated geographical area

Grapes for the production of wine with the designation of origin 'Monreale' must come from vineyards within the stated area:

The territory of the municipality of Monreale with the exception of the following areas:

- the northern part of the municipal territory bordered to the south by the territorial boundary with the municipality of Borgetto; by contour 600 which runs from Monte Mirto to Monte della Fiera, Monte della Signora and Pizzo Aiello; by the territorial boundary with the municipality of San Giuseppe Jato; by Cozzo Frantanoni and the path which leads from Serra del Frassino to the main road between Piana degli Albanesi and San Giuseppe Jato up to the territorial borders with the municipality of Piana degli Albanesi;
- the south eastern part between the municipal territorial boundaries and the following road network:
 - highway No 118 from the territorial boundary with the municipality of Marineo up to the Ficuzza crossroads; the municipal road from the Ficuzza crossroads to the village of Ficuzza; the track from Ficuzza to the district of Nicolosi, following contour 600 to the territorial boundaries with the municipality of Corleone.

The municipality of Piana degli Albanesi excepting the following area:

- the northern area bordered to the south by the territorial boundary with the municipality of Monreale; Piana degli Albanesi - San Giuseppe Jato; the main road from Piana degli Albanesi to Santa Cristina Gela up to the territorial boundaries with the municipality of Santa Cristina Gela.

The entire territory of the municipality of Camporeale.

The entire territory of the municipality of San Giuseppe Jato.

The entire territory of the municipality of San Cipirello.

The entire territory of the municipality of Santa Cristina Gela.

The entire territory of the municipality of Corleone.

The entire territory of the municipality of Roccamena.

7. **Wine grape variety(ies)**

Ansonica B – Inzolia

Calabrese N – Nero d'Avola N

Catarratto Bianco Comune B – Catarratto

Catarratto Bianco Lucido B – Catarratto

Perricone N

Syrah N

8. **Description of the link(s)**

Monreale

The demarcated geographical area covers an area in north-western Sicily. It includes part of the municipality of Monreale and part of the municipality of Piana degli Albanesi, as well as the entire territory of the municipalities of Camporeale, San Giuseppe Jato, San Cipirello, Santa Cristina Gela, Corleone and Roccamena, all in the province of Palermo.

The soils in the production area are composed as follows:

- combination of regosols, brown soils and slightly leached brown soils, with a texture ranging from sandy to clay;
- combination of brown soils, brown vertisols and vertisols, which is the typical combination in gently rolling low hills with an elevation mostly between 300 and 600 metres above sea level. The average altitude of the vineyards ranges between 300 and 600 metres above sea level.

The climate corresponds to 'Lauretum type II', sub-area ranging from warm to cold (phytoclimatic area in the Mayr-Pavari classification). The average annual temperature ranges from 12 to 17 ° in the cold sub-area, and 15 to 23 ° in the warm sub-area.

The average temperature of the coldest month is above 3 ° in the cold sub-area and above 7 ° in the warm sub-area. The average annual rainfall is 800 millimetres, mainly in the autumn and winter months. The dry season lasts from May to October with sporadic storms in August.

The human factors linked to the production area are of fundamental importance. Through established tradition, they have contributed to the production of wines with the 'Monreale' PDO.

The geographical area of production is part of what was once the powerful Archbishopric of Monreale, established during the Norman period. Around the mid 1170s, Norman king William II of the House of Hauteville founded the Abbey of Santa Maria Nuova in Monreale, granting it an extensive set of privileges and possessions and, soon after, 'promoting' it to archbishopric.

In 1182, a solemn act written in the three official languages of the Norman era - Greek, Latin and Arabic - established the boundaries of the land granted, with numerous districts dedicated to vineyards. For several centuries, the whole area would have Monreale and its powerful archbishopric as its point of reference, endowing it with its own political, cultural and economic identity. All economic activity in the area was controlled and planned by the archbishop of Monreale, the lord spiritual and temporal of a huge territory. The latter was a constant source of income which was used both for religious works and for maintaining a vast bureaucratic apparatus, as well as for the upkeep of the majestic Monreale Cathedral.

Over the centuries, wine-growing played a very important role in the area, and still does today. Recent history has seen a positive development of the designation, with new vineyards being planted, new holdings being formed, and the professionalism of operators contributing to increasing the quality and reputation of the 'Monreale' PDO. This is demonstrated by the recognition at national and international level for wines with the Monreale PDO produced in holdings in the geographical area.

Throughout history, human factors have been at play, in particular with regard to defining in detail the following technical and productive considerations, which represent an integral part of the specification. The landscape of the production area is mostly hilly and the aspect of the vineyards is beneficial. These factors contribute to creating an environment with adequate ventilation and light, and with soils from which run-off drains away naturally: an environment especially suitable for growing vines.

The age-old history of wine-growing in this area, from the Hellenistic and Roman eras to our own, is attested in numerous documents. It provides fundamental proof of the close connection and interaction between the human factors and the quality and individual characteristics of wines with the 'Monreale' PDO. In other words, it is testimony that wine-growing has been closely linked to the life of the population since the earliest times. It shows how the contribution of people has, over the course of centuries, passed on the traditional techniques of vine cultivation and oenology, and how certain terminology has also been passed on over centuries. Indeed, a proclamation from the archives dating from 1616 sets out the difference between grapes termed 'latina' and grapes termed 'da lignaggio'. The former are grapes grown on ungrafted vines. The latter term, which is still used in some areas around Monreale, means grapes produced from grafted vines.

All of these traditional practices and techniques exist in the modern age and are continuously being improved thanks to the unstoppable scientific and technical progress, for the purpose of producing the famous 'Monreale' wines.

9. **Essential further conditions (packaging, labelling, other requirements)**

Use of the broader geographical unit on the label

Legal framework:

EU legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The broader geographical unit 'Sicilia' may be used on the labelling and in the presentation of wines with the 'Monreale' PDO, in accordance with the legislation in force.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/20594>