



C/2025/3207

6.6.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 ⁽¹⁾

(C/2025/3207)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

‘dell’Emilia / Emilia’

PGI-IT-A0509-AM07 – 10.3.2025

1. Name of product

‘dell’Emilia / Emilia’

2. Geographical indication type

- Protected Designation of Origin (PDO)
- Protected Geographical Indication (PGI)
- Geographical Indication (GI)

3. Sector

- Agricultural products
- Wines
- Spirit drinks

4. Country to which the geographical area belongs

Italy

5. Member State authority communicating the standard amendment

Ministry of Agriculture, Food Sovereignty and Forestry

6. Qualification as standard amendment

These amendments meet the definition of standard amendment in Article 24(4) of Regulation (EU) 2024/1143 since they do not come under the definitions in Article 24(3) of the same Regulation. In other words:

- they do not include a change in the name or in the use of name, or in the category of product;
- they do not void the link to the geographical area referred to in the single document;
- they do not entail further restrictions on the marketing of the product.

⁽¹⁾ Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. Description of the approved standard amendment(s)

1. *Addition of category specification*

Description:

The category to which the 'dell'Emilia / Emilia' sparkling wines belong has been specified ('sparkling wines').

Reason:

The amendment has been made to clarify the categories of sparkling wine produced.

The amendment concerns Article 1 of the product specification.

2. *Addition of a new Ancellotta Rosato (rosé) type in the versions 'wine', 'semi-sparkling wine', 'sparkling wine' and 'partially fermented must'*

Description:

The new Ancellotta Rosato type has been introduced (in the versions 'wine', 'semi-sparkling wine', 'sparkling wine' and 'partially fermented must') and the term 'Rosso' [red] has been added to the existing Ancellotta type in order to distinguish between the two types.

Reason:

In recent decades, oenological techniques have improved appreciably and significantly and it is now easy to produce rosé wines from grapes with strong colour intensity. Moreover, in recent decades, demand for rosé wines, although it fluctuates, has increased markedly because such wines appeal to consumers. The possibility of producing rosé wines from Ancellotta grapes is therefore intended to provide an additional opportunity for producers, to allow them to exploit the specific characteristics of the variety and, at the same time, revitalise the Ancellotta type to broaden their offer to consumers.

The amendment concerns Articles 1 and 6 of the product specification and the 'Description of the wine(s)' section of the single document.

3. *Addition of the 'partially fermented must' version for the Lambrusco Rosato type*

Description:

The 'partially fermented must' version has been added for the Lambrusco Rosato type.

Reason:

The 'partially fermented must' version already exists for the Lambrusco Rosso and Lambrusco Vinificato in Bianco [fermented off skins] types. Therefore, the most plausible reason for its absence from the Lambrusco Rosato type appears to be an accidental omission. In addition, it should be borne in mind that the concept of wines being 'red' or 'rosé' is rather variable in the various territories and depends on local traditions and customs, particularly in the Emilia and Lombardy area where the Lambrusco grape variety is grown. It is therefore proposed that 'partially fermented grape must' be added to the Lambrusco Rosato type, both to correct an obvious error and to avoid disputes as to the colour of the product at any level, whether between operators in the sector or vis-à-vis the control and/or supervisory bodies.

The amendment concerns Articles 1 and 6 of the product specification and the 'Description of the wine(s)' section of the single document.

4. *Removal of Annex 1 and references to it*

Description:

Annex 1, which contains the list of varieties that may be grown in the Emilia-Romagna region, has been deleted, and thus all references to it in the product specification have also been deleted.

Reason:

It is considered that Annex 1 is not necessary since the relevant provision in the specification, which refers to varieties suitable for cultivation for the Emilia-Romagna region, is already exhaustive, given that the regional authority keeps up to date the list of varieties that may be grown. Indeed, if the list of varieties is set out in an annex to the specification (Annex 1), the annex becomes obsolete every time a change is made to the regional list, making repeated amendments to the specification necessary.

The amendment concerns Article 2 of the product specification and involves removing Annex 1.

5. *Addition of two new Lambrusco varieties to the combination of grape varieties*

Description:

The varieties Lambrusco Benetti and Lambrusco del Pellegrino have been added to the combination of grape varieties for the Lambrusco Rosso, Rosato and Vinificato in Bianco types.

Reason:

The Lambrusco Benetti and Lambrusco del Pellegrino varieties are included in the regional list of wine grape varieties that may be grown in the Emilia-Romagna region and are therefore grown in the production area. Adding these varieties to the combination of varieties for the Lambrusco types (Rosso, Rosato and Vinificato in Bianco) allows the producers concerned to increase the value of their products by using them for the various Lambrusco types under the dell'Emilia / Emilia typical geographical indication. It also brings the product specification for the 'dell'Emilia / Emilia' typical geographical indication into line with the specifications of PDO wines in the same area bearing the name of a Lambrusco grape variety, thus allowing products with identical combinations of grape varieties to be reclassified.

The amendment concerns Article 2 of the product specification and the 'Wine grape varieties' section of the single document.

6. *Regulatory updates and editorial corrections*

Description:

References to legislation have been updated and editorial corrections have been made in various points of the specification.

Reason:

The changes have been made to include the correct references to legislation and to make the text clearer and easier to read.

The amendment concerns Articles 5, 7 and 10 of the product specification.

7. *Addition of a specification on the grape/wine processing yield for types bearing the name of a Lambrusco grape variety*

Description:

A new paragraph has been added to specifically regulate the grape/wine processing yield for types bearing the name of a Lambrusco variety; for these types, the permitted yield from Lambrusco grapes has been set at 75 %, while the remaining yield of 5 % – up to the maximum yield of 80 % – must be labelled without the name of the grape variety, or be reclassified as wine without a PDO/PGI.

Reason:

The amendment has been made in order to avoid the Lambrusco grapes being over-exploited, with the objective of curbing production while defending the economic value of Lambrusco wines.

The amendment concerns Article 5 of the product specification.

8. *Definition of the colour intensity*

Description:

A paragraph has been added to regulate the maximum colour intensity allowed for the trading of types with the name of a Lambrusco variety, as regards the relevant products upstream of the wine, the wines, bottled semi-sparkling and sparkling wines, and bulk wines sold to the final consumer using the typical geographical indication 'dell'Emilia / Emilia'.

Reason:

The amendment has been made in order to keep dell'Emilia / Emilia IGT products bearing the name of a Lambrusco grape variety within a well-defined colour intensity range and to avoid market distortions.

The amendment concerns Article 5 of the product specification.

9. *Clarification of the wording on the origin of products added during oenological practices such as sweetening and secondary fermentation*

Description:

The wording of the paragraph on the grape varieties used for types bearing the name of a grape variety, with particular reference to the quantities of products added in oenological practices such as sweetening and secondary fermentation, has been amended by adding a reference to the production area.

Reason:

The amendment has been made in order to clarify that this article does not refer to vineyards, but rather to the territory of the geographical indication demarcated by the administrative boundaries.

The amendment concerns Article 5 of the product specification.

10. *Addition of a specification to protect the varietal identity of the types bearing the name of a Lambrusco variety*

Description:

A paragraph has been added specifying that any products obtained from varieties other than those of the Lambrusco family – added at any stage of the processing and preparation of types bearing the name of a Lambrusco variety, including possible blending, up to 15 %, with products obtained from grapes harvested outside the production area – may only be blended with products obtained from vineyards growing exclusively Lambrusco varieties.

Reason:

The amendment is intended to protect the varietal identity of the Lambrusco types, in the interest of consumers and in order to enhance the value of the products obtained from this variety and to allow greater control of production and products added at the various stages of processing, up until the packaged wine is released for consumption, with positive effects on the quality of the wines produced and the economic value of the products.

The amendment concerns Article 5 of the product specification.

11. *Correction of characteristics on consumption and addition of characteristics for the new types*

Description:

Some of the characteristics on consumption of the existing types have been corrected, and the characteristics on consumption of the new types have been added. In addition, a paragraph has been added on the possibility for 'dell'Emilia / Emilia' typical geographical indication semi-sparkling and sparkling wines produced by secondary fermentation in the bottle to be cloudy due to fermentation residues.

Reason:

This amendment was necessary in order to remove terms that were inaccurate, vague or inconsistent with the product category, to add the characteristics of the new types and to improve and update the product descriptions.

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

12. *Addition of the term 'vivace' (lively)*

Description:

The possibility has been added to use the traditional term 'vivace', as regulated by current EU rules.

Reason:

The amendment has been made because consumers in this area, which is characterised by the age-old production of bubbly wines, appreciate wines with a certain effervescence, even in still wine types.

The amendment concerns Article 7 of the product specification.

13. *Addition of the possibility to use the term 'rosé'*

Description:

The possibility has been added to use the term 'rosé', as an alternative to the term 'Rosato', on the labelling of all versions of rosé wines, including those wines bearing the name of a grape variety, as well as in respect of the Pinot Grigio grape variety when it is made into rosé wine through maceration on the skins.

Reason:

The amendment has been made in order to meet the demands of the market and producers.

The amendment concerns Article 7 of the product specification.

14. *Possibility of using the term 'rifermentazione in bottiglia' (secondary fermentation in the bottle) on the label*

Description:

A paragraph has been added to allow the term 'rifermentazione in bottiglia' to be used on the label.

Reason:

This amendment has been made in order to correctly inform consumers about the use of the production technique involving secondary fermentation in the bottle, used more frequently in recent years, to obtain semi-sparkling wines. Often the fermentation lees are not removed from the wines, and the presence of residues often makes the wine appear 'cloudy'.

The amendment concerns Article 7 of the product specification.

15. *Addition of a specification on the direct sale of bulk Emilia IGT wines with regard to the Lambrusco types*

Description:

A specification has been added allowing Lambrusco-type 'dell'Emilia / Emilia' PGI wines with a minimum residual sugar content of 5 grams per litre, necessary for their subsequent natural fermentation in the bottle, to be sold in non-pressurised containers with a capacity of between 10 and 60 litres.

Reason:

The amendment has been made because it is traditional for these types, having been appropriately sweetened, to be sold in bulk to the final consumers ('sale in demijohn'). The consumers then bottle the wine at home themselves to obtain the traditional Lambrusco semi-sparkling wine by means of secondary fermentation in the bottle. This custom is rooted in Emilia, so much so that it has already been codified in all the specifications for Lambrusco PDO wines, which lay down that only the semi-sparkling type may be released for consumption in this way.

The amendment concerns Article 8 of the product specification.

16. *Update to the link with the geographical environment*

Description:

The article on the link with the geographical environment has not been amended, but it was decided to rewrite the 'Link with the geographical area' section of the single document.

Reason:

To include in the single document the information already provided for in the product specification. It is therefore a purely editorial change.

The amendment concerns the 'Link with the geographical area' section of the single document.

SINGLE DOCUMENT

1. **Name(s)**

dell'Emilia / Emilia

2. **Geographical indication type**

PGI – Protected Geographical Indication

3. **Categories of grapevine products**

1. Wine
4. Sparkling wine
8. Semi-sparkling wine
11. Partially fermented grape must
15. Wine from raisined grapes

3.1. *Combined Nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

4. **Description of the wine(s)**

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1. *'dell'Emilia / Emilia' Bianco (white)*

BRIEF WRITTEN DESCRIPTION

Colour: straw yellow of varying intensity;

Aroma: of good intensity, with prevalent floral and/or fruity notes that vary according to the grape varieties used and the growing environment;

Taste: from dry to sweet, flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

2. *'dell'Emilia / Emilia' Bianco Frizzante (white semi-sparkling)*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow;

Aroma: of good intensity, with essentially fresh floral and fruity notes that vary according to the grape varieties used;

Taste: from dry to sweet, flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 13 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

3. *'dell'Emilia / Emilia' Bianco Spumante (white sparkling)*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow of varying intensity;

Aroma: delicate, fragrant and distinctive with floral and fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

4. *'dell'Emilia / Emilia' Bianco Passito (white raisined)*

BRIEF WRITTEN DESCRIPTION

Colour: golden yellow tending to amber;

Aroma: delicately fragrant;

Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

5. *'dell'Emilia / Emilia' Bianco Mosto di uve parzialmente fermentato (white partially fermented grape must)*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow;

Aroma: of good intensity, with essentially fresh floral and fruity notes that vary according to the grape varieties used;

Taste: sweet;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

6. *'dell'Emilia / Emilia' Rosso (red)*

BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying intensity;

Aroma: vinous, with notes of more or less ripe fruit, sometimes accompanied by floral notes, usually violets, and spicy notes, depending on the grape varieties used and the growing area;

Taste: from dry to sweet, smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

7. *'dell'Emilia / Emilia' Rosso Frizzante (red semi-sparkling)*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: from dry to sweet, flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

8. *'dell'Emilia / Emilia' Rosso Spumante (red sparkling)*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: ruby or garnet red of varying intensity;

Aroma: delicate, fragrant and broad with floral notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

9. *'dell'Emilia / Emilia' Rosso Novello (red young)*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

10. *'dell'Emilia / Emilia' Rosso Passito (red raisined)*

BRIEF WRITTEN DESCRIPTION

Colour: intense garnet red;

Aroma: delicately fragrant; Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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: 4,0 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

11. *'dell'Emilia / Emilia' Rosso Mosto di uve parzialmente fermentato (red partially fermented grape must)*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

12. *'dell'Emilia / Emilia' Rosato (rosé)*

BRIEF WRITTEN DESCRIPTION

Colour: pink of various intensities and tones;

Aroma: with prevailing fruity notes;

Taste: from dry to sweet with just the right smoothness and freshness, flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 14 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

13. *'dell'Emilia / Emilia' Rosato Frizzante (rosé semi-sparkling)*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pink of various intensities and tones;

Aroma: with slight floral notes, accompanied by more pronounced fruity notes;

Taste: from dry to sweet with just the right smoothness and freshness, flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 14 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

14. 'dell'Emilia / Emilia' Rosato Spumante (rosé sparkling)

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: pink of varying intensity;

Aroma: fragrant, distinctive with floral and fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

15. 'dell'Emilia / Emilia' Rosato Mosto di uve parzialmente fermentato (rosé partially fermented grape must)

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pink of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: Sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 14 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

16. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosso*

BRIEF WRITTEN DESCRIPTION

Colour: intense ruby red;

Aroma: vinous, with ripe fruity notes, sometimes accompanied by floral notes;

Taste: from dry to sweet, with just the right amount of acidity;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

17. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosso Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: intense ruby red;

Aroma: vinous, with fresh fruity notes;

Taste: from dry to sweet, flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

18. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosso Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: ruby or garnet red of varying intensity;

Aroma: delicate, fragrant and broad with fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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

19. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosso Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

20. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosso Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

21. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosato*

BRIEF WRITTEN DESCRIPTION

Colour: pink of varying intensity;

Aroma: with predominant fruity notes accompanied by floral notes;

Taste: from dry to sweet, smooth, fresh, flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 14 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

22. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosato Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pink of varying intensity;

Aroma: with predominant fruity notes accompanied by floral notes;

Taste: from dry to sweet, smooth, fresh, flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 14 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

23. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosato Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: pink of varying intensity;

Aroma: delicate and fragrant with floral and fruity notes;

Taste: from *brut nature* to sweet, fresh with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

24. *'dell'Emilia / Emilia' Ancellotta or Lancellotta Rosato Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pink of varying intensity;

Aroma: with prevailing fruity notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 14 g/l.

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: 3,5 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

25. *'dell'Emilia / Emilia' Barbera*

BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying intensity;

Aroma: vinous, pleasantly subtle;

Taste: dry, with just the right amount of acidity;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

26. *'dell'Emilia / Emilia' Barbera Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: intense ruby red;

Aroma: vinous, with strong fruity notes;

Taste: dry, with a pleasant freshness and acidity;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

27. *'dell'Emilia / Emilia' Barbera Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: ruby or garnet red of varying intensity;

Aroma: delicate, fragrant and broad with fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

28. *'dell'Emilia / Emilia' Barbera Novello (young)*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

29. *'dell'Emilia / Emilia' Barbera Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

30. *'dell'Emilia / Emilia' Lambrusco Rosso Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby or garnet red of varying intensity;

Aroma: delicate, fragrant and distinctive with floral notes;

Taste: from dry to sweet, smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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

31. *'dell'Emilia / Emilia' Lambrusco Rosso Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: ruby or garnet red of varying intensity;

Aroma: delicate, fragrant and broad with floral notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,5 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

32. *'dell'Emilia / Emilia' Lambrusco Rosso Novello Frizzante (red young semi-sparkling)*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

33. *'dell'Emilia / Emilia' Lambrusco Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

34. *'dell'Emilia / Emilia' Lambrusco Rosato Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pink of varying intensity;

Aroma: pleasant, sharp, fragrant and distinctive with floral and fruity notes;

Taste: from dry to sweet, full-bodied and fresh, flavourful;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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

35. *'dell'Emilia / Emilia' Lambrusco Rosato Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: pink of varying intensity;

Aroma: fragrant, distinctive with floral and fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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

36. *'dell'Emilia / Emilia' Lambrusco Rosato Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pink of varying intensity;

Aroma: fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 16 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

37. *'dell'Emilia / Emilia' Lambrusco (Vinificato in Bianco [fermented off skins]) Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow;

Aroma: delicate, fragrant and distinctive with floral notes;

Taste: from dry to sweet, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

38. *'dell'Emilia / Emilia' Lambrusco (Vinificato in Bianco) Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow;

Aroma: delicate, fragrant and broad with floral notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

39. *'dell'Emilia / Emilia' Lambrusco (Vinificato in Bianco) Novello Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

40. *'dell'Emilia / Emilia' Lambrusco (Vinificato in Bianco) Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 16 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

41. *'dell'Emilia / Emilia' Malbo Gentile*

BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying intensity;

Aroma: vinous, with fruity notes;

Taste: dry, with just the right amount of acidity;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

42. *'dell'Emilia / Emilia' Malbo Gentile Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fruity notes;

Taste: dry, pleasantly flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

43. *'dell'Emilia / Emilia' Malbo Gentile Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: intense ruby red;

Aroma: fragrant, vinous;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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

44. *'dell'Emilia / Emilia' Malbo Gentile Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

45. *'dell'Emilia / Emilia' Malbo Gentile Passito (raisined)*

BRIEF WRITTEN DESCRIPTION

Colour: intense garnet red;

Aroma: delicately fragrant;

Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

46. *'dell'Emilia / Emilia' Malbo Gentile Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

47. *'dell'Emilia / Emilia' Pinot Nero*

BRIEF WRITTEN DESCRIPTION

Colour: pale ruby red;

Aroma: delicate, fragrant, perfumed;

Taste: dry, full-bodied and fresh, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

48. *'dell'Emilia / Emilia' Pinot Nero Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pale ruby red;

Aroma: delicate, fragrant and perfumed with pronounced fruity notes;

Taste: dry, full-bodied and fresh, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

49. *'dell'Emilia / Emilia' Pinot Nero Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: pale ruby red;

Aroma: fragrant, perfumed;

Taste: from *brut nature* to dry, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

50. *'dell'Emilia / Emilia' Cabernet (from Cabernet Franc and/or Cabernet Sauvignon)*

BRIEF WRITTEN DESCRIPTION

Colour: bright red;

Aroma: vinous with grassy notes;

Taste: dry, full-bodied;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

51. *'dell'Emilia / Emilia' Cabernet (from Cabernet Franc and/or Cabernet Sauvignon) Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

52. *'dell'Emilia / Emilia' Cabernet Franc*

BRIEF WRITTEN DESCRIPTION

Colour: bright red;

Aroma: vinous with grassy notes;

Taste: dry, full-bodied;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

53. *'dell'Emilia / Emilia' Cabernet Franc Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

54. *'dell'Emilia / Emilia' Cabernet Sauvignon*

BRIEF WRITTEN DESCRIPTION

Colour: deep ruby red;

Aroma: vinous with grassy notes;

Taste: dry, full-bodied;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

55. *'dell'Emilia / Emilia' Cabernet Sauvignon Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

56. *'dell'Emilia / Emilia' Fogarina*

BRIEF WRITTEN DESCRIPTION

Colour: very intense ruby red;

Aroma: vinous, with notes of ripe fruit;

Taste: from dry to sweet, with just the right amount of acidity;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

57. *'dell'Emilia / Emilia' Fogarina Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red;

Aroma: vinous, with fruity notes;

Taste: from dry to sweet, pleasantly flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

58. *'dell'Emilia / Emilia' Fogarina Spumante*

BRIEF WRITTEN DESCRIPTION

Foam: fine and long-lasting;

Colour: garnet ruby red;

Aroma: broad and fragrant with fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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

59. *'dell'Emilia / Emilia' Fogarina Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

60. *'dell'Emilia / Emilia' Fogarina Passito*

BRIEF WRITTEN DESCRIPTION

Colour: deep red with garnet tones;

Aroma: delicately fragrant;

Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

61. *'dell'Emilia / Emilia' Fogarina Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

62. *'dell'Emilia / Emilia' Fortana*

BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying intensity;

Aroma: vinous, with fruity or floral notes;

Taste: from dry to sweet, with just the right amount of acidity;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

63. *'dell'Emilia / Emilia' Fortana Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity notes;

Taste: from dry to sweet, flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

64. *'dell'Emilia / Emilia' Fortana Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: bright ruby red;

Aroma: delicate, fragrant;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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

65. *'dell'Emilia / Emilia' Fortana Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

66. *'dell'Emilia / Emilia' Fortana Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

67. *'dell'Emilia / Emilia' Marzemino*

BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying intensity;

Aroma: vinous, with fruity notes;

Taste: dry, with just the right amount of acidity;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

68. *'dell'Emilia / Emilia' Marzemino Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fruity notes;

Taste: dry, pleasantly flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

69. *'dell'Emilia / Emilia' Marzemino Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: ruby red of varying intensity;

Aroma: vinous, with fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 18 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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

70. *'dell'Emilia / Emilia' Marzemino Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

71. *'dell'Emilia / Emilia' Marzemino Passito*

BRIEF WRITTEN DESCRIPTION

Colour: intense garnet red;

Aroma: delicately fragrant;

Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

72. *'dell'Emilia / Emilia' Marzemino Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: ruby red of varying intensity;

Aroma: vinous, with fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

73. *'dell'Emilia / Emilia' Merlot*

BRIEF WRITTEN DESCRIPTION

Colour: deep ruby red;

Aroma: vinous with grassy notes;

Taste: dry, full-bodied;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

74. *'dell'Emilia / Emilia' Merlot Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

75. *'dell'Emilia / Emilia' Sangiovese*

BRIEF WRITTEN DESCRIPTION

Colour: intense ruby red;

Aroma: vinous with a bitter aftertaste;

Taste: dry, full-bodied;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 17 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

76. *'dell'Emilia / Emilia' Sangiovese Novello*

BRIEF WRITTEN DESCRIPTION

Colour: bright ruby red;

Aroma: vinous and with distinct fruity notes;

Taste: smooth and with just the right amount of acidity;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 17 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

77. *'dell'Emilia / Emilia' Pinot Nero (Vinificato in Bianco)*

BRIEF WRITTEN DESCRIPTION

Colour: bright straw yellow;

Aroma: delicate, fragrant, perfumed;

Taste: dry, full-bodied and fresh, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 15 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

78. *'dell'Emilia / Emilia' Pinot Nero Frizzante (Vinificato in Bianco)*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: bright straw yellow;

Aroma: delicate, fragrant and perfumed with pronounced fruity notes;

Taste: dry, full-bodied and fresh, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 15 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

79. *'dell'Emilia / Emilia' Pinot Nero Spumante (Vinificato in Bianco)*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow;

Aroma: fragrant, perfumed;

Taste: from *brut nature* to dry, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 15 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

80. *'dell'Emilia / Emilia' Alionza*

BRIEF WRITTEN DESCRIPTION

Colour: straw yellow of varying intensity;

Aroma: predominant fruity notes;

Taste: dry and generous with just the right amount of body;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

81. *'dell'Emilia / Emilia' Alionza Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow of varying intensity;

Aroma: pleasantly intense, with fresh and fruity notes;

Taste: dry, flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 13 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

82. *'dell'Emilia / Emilia' Alionza Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow of varying intensity;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

83. *'dell'Emilia / Emilia' Alionza Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow of varying intensity;

Aroma: fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

84. *'dell'Emilia / Emilia' Chardonmay*

BRIEF WRITTEN DESCRIPTION

Colour: pale straw yellow;

Aroma: fruity with a strong note of apple;

Taste: dry, fine, elegant;

Minimum total alcoholic strength by volume: 10,0 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

85. *'dell'Emilia / Emilia' Chardonnay Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pale straw yellow;

Aroma: pleasantly intense, with fruity notes;

Taste: dry, sapid, elegant;

Minimum total alcoholic strength by volume: 10,0 %;

Minimum sugar-free extract: 13 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

86. *'dell'Emilia / Emilia' Chardonnay Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: pale straw yellow;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from *brut nature* to dry, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

87. *'dell'Emilia / Emilia' Chardonnay Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pale straw yellow;

Aroma: fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

88. *'dell'Emilia / Emilia' Malvasia (from Malvasia di Candia Aromatica)*

BRIEF WRITTEN DESCRIPTION

Colour: golden straw yellow;

Aroma: fragrant with a fruity and floral aroma;

Taste: from dry to sweet, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

89. *'dell'Emilia / Emilia' Malvasia (from Malvasia di Candia Aromatica) Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: golden straw yellow;

Aroma: fragrant with a fruity and floral aroma;

Taste: from dry to sweet, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

90. *'dell'Emilia / Emilia' Malvasia (from Malvasia di Candia Aromatica) Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow with golden highlights;

Aroma: fragrant, distinctive, full-bodied;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

91. *'dell'Emilia / Emilia' Malvasia (from Malvasia di Candia Aromatica) Passito*

BRIEF WRITTEN DESCRIPTION

Colour: golden yellow tending to amber;

Aroma: delicately fragrant;

Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

92. *'dell'Emilia / Emilia' Malvasia (from Malvasia di Candia Aromatica) Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow;

Aroma: fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 16 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

93. *'dell'Emilia / Emilia' Malvasia Bianca*

BRIEF WRITTEN DESCRIPTION

Colour: golden straw yellow;

Aroma: fragrant with a fruity and floral aroma;

Taste: from dry to sweet, fresh and harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

94. *'dell'Emilia / Emilia' Malvasia Bianca Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: golden straw yellow;

Aroma: fragrant with a fruity and floral aroma;

Taste: from dry to sweet, fresh and harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

95. *'dell'Emilia / Emilia' Malvasia Bianca Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow with golden highlights;

Aroma: fragrant, distinctive;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

96. *'dell'Emilia / Emilia' Malvasia Bianca Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow;

Aroma: fresh fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 16 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

97. *'dell'Emilia / Emilia' Montù*

BRIEF WRITTEN DESCRIPTION

Colour: straw yellow of varying intensity;

Aroma: predominant fruity notes;

Taste: dry and generous with just the right amount of body;

Minimum total alcoholic strength by volume: 10,0 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

98. *'dell'Emilia / Emilia' Montù Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow of varying intensity;

Aroma: pleasantly intense, with fresh and fruity notes;

Taste: dry, flavourful;

Minimum total alcoholic strength by volume: 10,0 %;

Minimum sugar-free extract: 13 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

99. *'dell'Emilia / Emilia' Montù Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow of varying intensity;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

100. *'dell'Emilia / Emilia' Montù Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow of varying intensity;

Aroma: fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

101. *'dell'Emilia / Emilia' Moscato*

BRIEF WRITTEN DESCRIPTION

Colour: golden straw yellow;

Aroma: fruity notes:

Taste: from dry to sweet, fragrant, full, with just the right amount of body;

Minimum total alcoholic strength by volume: 10,0 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

102. *'dell'Emilia / Emilia' Moscato Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: golden straw yellow;

Aroma: pleasantly intense, with fresh and fruity notes;

Taste: from dry to sweet, intense, aromatic, flavourful;

Minimum total alcoholic strength by volume: 10,0 %;

Minimum sugar-free extract: 13 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 3,5 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

103. *'dell'Emilia / Emilia' Moscato Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: golden straw yellow;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

104. *'dell'Emilia / Emilia' Moscato Mosto di uve parzialmente fermentato*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow of varying intensity;

Aroma: fruity and floral notes;

Taste: sweet and flavourful with a pleasant freshness;

Minimum total alcoholic strength by volume: 10,0 %;

Actual alcoholic strength by volume: minimum 1 % and maximum below 7 %;

Minimum sugar-free extract: 13 g/l.

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: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

105. *'dell'Emilia / Emilia' Grechetto Gentile*

BRIEF WRITTEN DESCRIPTION

Colour: bright straw yellow;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from dry to sweet, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

106. *'dell'Emilia / Emilia' Grechetto Gentile Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: bright straw yellow;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from dry to sweet, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

107. *'dell'Emilia / Emilia' Grechetto Gentile Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow with golden highlights;

Aroma: fragrant, distinctive, full-bodied;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid

- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

108. *'dell'Emilia / Emilia' Grechetto Gentile Passito*

BRIEF WRITTEN DESCRIPTION

Colour: golden yellow tending to amber;

Aroma: delicately fragrant;

Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

109. *'dell'Emilia / Emilia' Pinot Bianco*

BRIEF WRITTEN DESCRIPTION

Colour: straw yellow;

Aroma: delicate, fragrant, perfumed;

Taste: dry, full-bodied and fresh, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

110. *'dell'Emilia / Emilia' Pinot Bianco Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: bright straw yellow;

Aroma: delicate, fragrant and perfumed with pronounced fruity notes;

Taste: dry, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

111. 'dell'Emilia / Emilia' Pinot Bianco Spumante

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow;

Aroma: fragrant, perfumed;

Taste: from *brut nature* to dry, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

112. 'dell'Emilia / Emilia' Pinot Grigio

BRIEF WRITTEN DESCRIPTION

Colour: pale golden yellow, sometimes pale pink or copper;

Aroma: delicate perfume, fragrant;

Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

113. *'dell'Emilia / Emilia' Pinot Grigio Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: pale golden yellow, sometimes pale pink or copper;

Aroma: delicately perfumed with fruity notes;

Taste: dry, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

114. *'dell'Emilia / Emilia' Pinot Grigio Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: pale golden yellow, sometimes pale pink or copper;

Aroma: fragrant, perfumed;

Taste: from *brut nature* to dry, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

115. *'dell'Emilia / Emilia' Riesling Italico*

BRIEF WRITTEN DESCRIPTION

Colour: straw yellow with greenish tints;

Aroma: delicate and perfumed with slightly aromatic notes;

Taste: dry, full-bodied and fresh, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

116. *'dell'Emilia / Emilia' Riesling Italico Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: straw yellow;

Aroma: delicate and perfumed with fruity notes;

Taste: dry, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

117. *'dell'Emilia / Emilia' Riesling Italico Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow;

Aroma: fragrant, perfumed;

Taste: from *brut nature* to dry, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

118. *'dell'Emilia / Emilia' Sauvignon*

BRIEF WRITTEN DESCRIPTION

Colour: bright straw yellow;

Aroma: fragrant, distinctive;

Taste: dry, full-bodied and fresh, flavourful, intense;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

119. *'dell'Emilia / Emilia' Sauvignon Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: bright straw yellow;

Aroma: delicate, fragrant, with plant notes;

Taste: dry, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

120. *'dell'Emilia / Emilia' Sauvignon Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: pale straw yellow;

Aroma: fragrant, distinctive;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

121. *'dell'Emilia / Emilia' Sauvignon Passito*

BRIEF WRITTEN DESCRIPTION

Colour: golden yellow tending to amber;

Aroma: delicately fragrant;

Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

122. *'dell'Emilia / Emilia' Spergola*

BRIEF WRITTEN DESCRIPTION

Colour: straw yellow;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from dry to sweet, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 4,0 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

123. *'dell'Emilia / Emilia' Spergola Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: bright straw yellow;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from dry to sweet, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 4,0 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) —

— Maximum total sulphur dioxide (in milligrams per litre) —

124. *'dell'Emilia / Emilia' Spergola Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: straw yellow with golden highlights;

Aroma: fragrant, distinctive with plant notes;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

125. *'dell'Emilia / Emilia' Spergola Passito*

BRIEF WRITTEN DESCRIPTION

Colour: golden yellow tending to amber;

Aroma: delicately fragrant;

Taste: pleasantly medium sweet or sweet, warm, velvety, sometimes slightly vivacious;

Minimum total alcoholic strength by volume: 16 %, of which at least 12 % actual vol.;

Minimum sugar-free extract: 18 g/l.

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 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

126. *'dell'Emilia / Emilia' Trebbiano*

BRIEF WRITTEN DESCRIPTION

Colour: bright golden yellow;

Aroma: delicate, with plant notes;

Taste: from dry to sweet, full-bodied, slightly aromatic;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

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: 4,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

127. *'dell'Emilia / Emilia' Trebbiano Frizzante*

BRIEF WRITTEN DESCRIPTION

Bubbles: lively, evanescent;

Colour: bright golden yellow;

Aroma: delicate, fragrant and distinctive with fruity notes;

Taste: from dry to sweet, full-bodied and fresh, flavourful, intense, harmonious;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre) —
- Maximum total sulphur dioxide (in milligrams per litre) —

128. *'dell'Emilia / Emilia' Trebbiano Spumante*

BRIEF WRITTEN DESCRIPTION

Bubbles: fine and long-lasting;

Colour: golden yellow;

Aroma: fragrant, distinctive;

Taste: from *brut nature* to sweet, fresh, harmonious with a delicate hint of yeast;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 g/l.

When produced using secondary fermentation in the bottle, the wine may be cloudy due to fermentation residues.

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: 5,0 in 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

1. Enrichment – Sweetening and secondary fermentation

Relevant restriction on oenological practices

The natural alcoholic strength by volume may be increased through enrichment with concentrated grape must obtained from grapes coming from the demarcated production area or with concentrated and rectified grape must, within the limits of and as set out in EU and national legislation.

The 'dell'Emilia' / 'Emilia' typical geographical indication is reserved for grapevine products in the relevant categories for which at least 85 % of the products, or any products upstream of the wine, come from the demarcated production area, including any products used for sweetening and secondary fermentation.

2. Fermentation off skins of Pinot Nero grapes

Specific oenological practice

Semi-sparkling and sparkling wines have traditionally been produced by fermenting Pinot Nero grapes off skins. Fermentation off skins of Pinot Nero grapes allows a wine to be produced that is white in colour and has a pleasant aroma with elegant notes and a long-lasting, fine foam.

5.2. Maximum yields

1. Bianco, Rosso, Rosato, Fogarina, Fortana, Lambrusco, Montù, Trebbiano – all types covered except Passito
29 000 kg of grapes per hectare
2. Alionza, Ancellotta, Moscato Bianco, Grechetto Gentile – all types covered except Passito
26 000 kg of grapes per hectare
3. Malvasia (from Malvasia di Candia Aromatica) – all types covered except Passito
24 000 kg of grapes per hectare
4. Chardonnay, Spergola, Sauvignon – all types covered except Passito
23 000 kg of grapes per hectare
5. Barbera, Cabernet, Cabernet Franc, Sangiovese – all types covered except Passito
21 000 kg of grapes per hectare
6. Cabernet Sauvignon, Malbo Gentile, Malvasia Bianca, Marzemino, Merlot – all types covered except Passito
20 000 kg of grapes per hectare
7. Pinot Bianco, Pinot Grigio, Pinot Nero, Riesling Italico – all types covered except Passito
20 000 kg of grapes per hectare
8. Bianco Passito, Rosso Passito, Fogarina Passito
145 hectolitres per hectare
9. Grechetto Gentile Passito
130 hectolitres per hectare
10. Malvasia (from Malvasia di Candia Aromatica) Passito
120 hectolitres per hectare
11. Spergola Passito
115 hectolitres per hectare

12. Sauvignon Passito
105 hectolitres per hectare
13. Malbo Gentile Passito, Marzemino Passito
100 hectolitres per hectare

6. **Demarcated geographical area**

The area where the grapes used in the production of wines and partially fermented grape musts with the 'dell'Emilia / Emilia' protected geographical indication are grown covers the entire administrative territory of the provinces of Bologna, Ferrara, Modena, Parma, Piacenza and Reggio Emilia. In the province of Bologna, the 'dell'Emilia / Emilia' protected geographical indication may be used for grapes grown on the right bank of the River Sillaro intended to be used in the production of the grapevine products covered by the designation, with the exception of the Lambrusco types.

7. **Wine grape varieties**

Alionza B.
Ancellotta N. – Lancellotta
Barbera N.
Cabernet Franc N. – Cabernet
Cabernet Sauvignon N. – Cabernet
Chardonnay B.
Fogarina N.
Fortana N. – Uva d'oro
Lambrusco Barghi N. – Lambrusco
Lambrusco Benetti N. – Lambrusco
Lambrusco Gasparossa N. – Gropello Gasparossa
Lambrusco Gasparossa N. – Lambrusco
Lambrusco Maestri N. – Lambrusco
Lambrusco Marani N. – Lambrusco
Lambrusco Montericco N. – Lambrusco
Lambrusco Oliva N. – Lambrusco
Lambrusco Salamino N. – Lambrusco
Lambrusco Viadanese N. – Lambrusco
Lambrusco a Foglia Frastagliata N. – Enantio N.
Lambrusco a Foglia Frastagliata N. – Lambrusco
Lambrusco del Pellegrino N. – Lambrusco
Lambrusco di Sorbara N. – Lambrusco
Malbo Gentile N.
Malvasia Bianca di Candia B. – Malvasia
Malvasia di Candia Aromatica B. – Malvasia
Marzemino N. – Berzemino
Melara B.
Merlese N.
Merlot N.
Montù B. – Montuni
Moscato Bianco B. – Moscato
Pignoletto B. – Grechetto Gentile

Pinot Bianco B. – Pinot
 Pinot Grigio – Pinot
 Pinot Nero N. – Pinot
 Riesling Italico B. – Riesling
 Sangiovese N. – Sangiovese
 Sauvignon B. – Sauvignon Blanc
 Spergola B.
 Terrano N. – Lambrusco dal Peduncolo Rosso
 Trebbiano Modenese B. – Trebbiano
 Trebbiano Romagnolo B. – Trebbiano
 Trebbiano Toscano B. – Biancame B.
 Trebbiano Toscano B. – Trebbiano

8. Description of the link(s)

8.1. A) Information on the geographical area

1) Natural factors relevant to the link

For all categories covered by the specification, the production area for 'dell'Emilia / Emilia' PGI wines comprises the entire administrative territory of the provinces of Bologna, Ferrara, Modena, Parma, Piacenza and Reggio Emilia.

This area enjoys uniform soil and climate conditions owing to the common origin, lie and exposure of the land, and the whole area is well suited to the wine-growing activities that flourish there. In particular, the climate conditions have created a uniform landscape, meaning that vineyards throughout the area where 'dell'Emilia' / 'Emilia' PGI wines are made largely use the same cultivation techniques.

To ensure homogeneous areas of interaction between the grape varieties and the environment, the land on the right bank of the River Sillaro, which belongs to the province of Bologna, has been added to the production area. This area has soil and climate characteristics similar to those of the current production area, which is characterised by soils that are very deep, of medium texture, barely to moderately calcareous in the cultivated soil horizon and highly calcareous in the deep soil horizons, from pH neutral to weakly alkaline, with good oxygen availability and good productive capacities for the main crops that can be grown.

The demarcated area which, from the western extremity, covers six provinces, includes very different landscapes, almost equally divided between plain and Apennine hill environments. This area enjoys uniform soil and climate conditions owing to the common origin, lie and exposure of the land. Various aspects of the climate have created a uniform landscape, which in turn has led to uniform crops. The vine varieties used to produce wines with the 'Emilia' typical geographical indication are thus trained and grown using substantially homogeneous techniques throughout the area.

The plain, with an altitude typically between 2 and 70 m above sea level, spans a continuous area from the River Po to the Adriatic coast, extending as far as the wide Apennine valleys that reach altitudes of up to 150 m above sea level. In the flat foothills and the alluvial plain characterised by vertical deposits, the sediments mainly come from the Apennine rivers and streams, whereas the sediments of the meandering plain and the delta plain were formed by the River Po.

The Apennine hills form a continuous area extending from the first hills to the Apennine ridge, including a transitional, undulating plain, whereas there is hardly any lowland in the south-eastern part of the region not included in the demarcated area. The altitude ranges from 100 to 2 200 metres, but most vineyards are found below altitudes of 600 metres. There is a predominance of sedimentary rocks, with a wide variety of lithotypes (sandstone, clay, limestone, chalk, sand and conglomerates). There is a complex mosaic of soil distribution, owing to the variety of local orographic factors and influences of morphogenetic processes, the complexity of the geological structure and distribution of the lithotypes, and the diversity of the climate, vegetation and human intervention.

Vineyards are found at various altitudes, from the plains upwards, depending on the area, the grape varieties grown and the wine-growing and oenological tradition; the area with the fewest vines is the high Apennines, where the climate is too cold. Temperature patterns in the area are highly variable, ranging from sub-continental temperate (most suited to a wine-growing area) to cool temperate. On the plains, the climate is more continental, with average annual values around 14-16 °C. Annual precipitation ranges from 600 to 800 mm, concentrated mostly in the autumn and, to a lesser extent, in the spring. The lowest rainfall occurs in the north-eastern area, in the Po delta, where there is a clear influence of the sea.

Water shortages occur mainly during the summer and are mitigated by high relative air humidity and surface water availability. Rainfall increases at higher altitudes, at levels varying from some 800 mm on the edge of the Apennines overlooking the plains to more than 2 000 mm in the high Apennines, where there are also more rainy days. The hydroclimatic balance follows the same trend as rainfall, with values ranging from about 400 mm in the inland plains to 0 on the middle Apennines, with positive values at higher altitudes.

2) Human factors relevant to the link

There is a strong link between human factors and the environment since people in the winegrowing area have a long-established tradition of producing 'Emilia' wines. The vineyards of Emilia have ancient origins, as grape pips have been found that date back to the iron age at various Terramare sites in the area. The most ancient varieties in the region are the Lambrusco vines, certainly of Etruscan origin and, in any case, genetically closer to the wild vines from which they were selected. Paleo-Ligurians, Etruscans and Romans planted vines in the demarcated territory, influenced also by the presence of Celtic populations. These various influences led to the spread of two training systems: *arbustum gallicum*, where the vines are trained on living trees, taller and more suitable for fertile plain environments, and *vinea characatae*, a low training system of Greek origin, suitable for hilly areas. Subsequently, several Roman authors cite and praise the spread of Emilian winegrowing that thrives and produces good wines. Winegrowing continued to develop during the Middle Ages thanks to the work of the villagers and the verjuice-producing monks of the area. In 1300, Pietro de' Crescenzi wrote of some 30 varieties of vines and wines produced in Emilia, from the plains to the mountains, including Trebbiano, Grechetto Gentile ('Pignuolo') and the Lambrusco varieties.

The historical account of how winegrowing and the wines themselves have developed since the 14th century, from the lowest plains to the highest hills, is interesting. Pietro de' Crescenzi writes: 'And it is of another species, called duracla, which is very black and has long grapes, and makes good very black wine in moist and wet soils, but it does not thrive in the mountains or dry places: and this species is chosen above all others in Ferrara; and there is another species, called gmaresta, which is not so black and has long grapes, and it sheds all its leaves before ripening, and has a bitter and vinegary flavour, with a medium amount of fruit, and makes rare bunches and excellent and very pleasant wine; and neither birds, dogs nor men like to eat this grape; and it is commonly found in the mountainous parts of Bologna.' The reputation of Emilia wines then spread over the centuries, for both red and white, still and semi-sparkling wines, and also for liqueur or raisined wines, as evidenced by various international wine exhibitions (e.g. national catalogue of the Italian Exhibition of 1861), until it came to be officially recognised with the introduction of the designations of origin. In 1925, Norberto Marzotto produced an interesting list of grapes grown in the various provinces of Emilia, listing all the varieties of the types specified in Article 2, including some very local ones such as Spergola, Moscato, Fogarina and Termarina. No international varieties were mentioned, as they did not interest the author, but they also were widespread throughout the territory. In the early 1950s, winegrowing in the area regained momentum and economic viability thanks to consistent and significant commercial successes that allowed 'Emilia' IGT wines to be traded far afield, especially those made from the Lambrusco, Malvasia, Grechetto Gentile and Trebbiano grape varieties. In 1967, three protected designations of origin were approved in the area concerned, rising to ten in the following decade, thus confirming the area's strong wine-making vocation. The Ministerial Decree of 18 November 1995 approved the 'dell'Emilia' / 'Emilia' typical geographical indication, whose boundaries fall partly or entirely within the broader 'Emilia' indication.

The demarcated area has a high overall wine-growing potential, since ISTAT statistics for the year 2000 list 32 427 hectares under vines. The quantities of 'Emilia' IGT wine produced by these vineyards has always been high over the years. In 2009, according to the ISMEA-MIPAAF Observatory, grape production reached 130 000 tonnes, grown on about 6 300 hectares, the third-highest production of a geographical indication in the country. Red wines predominate over whites.

The human factor is essential for the typical geographical indication in terms of:

- the grape varieties grown in the vineyards: the grape varieties are those traditionally grown in the demarcated area, several of which are indigenous to the Emilia area and grown only locally;
- the farming techniques used: the training and planting systems are those that have evolved over time in the area, aimed at containing yields and obtaining the qualities required by the specification. The soil and climatic conditions naturally foster the growth of vines, and farms have opted for a training system of permanent cordons with drooping branches that can contain the vigorous growth of the plants, allow the buds to be evenly distributed, allow the plants to achieve their production potential, capture the radiant energy and ensure that the bunches get enough air and light. The most commonly used training systems are the free cordon, the spurred cordon, the Geneva double curtain, the Guyot and the Sylvoz. Planting density ranges from 2 500 to 3 000 vines per hectare in lowland soils to 3 000 to 4 000 vines per hectare in the Apennine margin and in ravines in the low Apennines. The most commonly used rootstocks are: Kober5BB, SO4, 420A, 1103P;
- wine-making practices: traditionally established in the area for producing red and white wines, still or semi-sparkling for the types allowed by the specification, as well as for producing raisined and young wines.

8.2. B) *Details of the quality or characteristics of the product essentially or exclusively attributable to the geographical environment*

From an analytical and organoleptic point of view, the wines covered by this product specification have very clear and distinctive characteristics, as described in Article 6, which mean that they can be clearly identified and considered typical of the geographical environment. Generally speaking, Emilia is the home of semi-sparkling wines, the result of an age-old local tradition, combining wines from the plains and the hillsides, and from east to west of the region, but there are also a number of major red and white still wines mostly from the hilly areas.

In particular, the varietal red wines include still, balanced and fruity wines such as Cabernet (Cabernet Franc and Sauvignon), Merlot, Pinot Nero and Sangiovese, as opposed to wines that can be either still or semi-sparkling, such as Malbo Gentile, Marzemino, Ancellotta and Barbera, or the more typically semi-sparkling wines, with balanced acidity and scented, like the 'Emilia' IGT Lambrusco, Fogarina and Fortana wines.

All the white wines are produced in either still or semi-sparkling versions, the latter more widespread, also with aromatic varieties such as Malvasia di Candia Aromatica and Moscato Bianco. The traditional bubbles in semi-sparkling wines help to balance the taste by enhancing the scents of the grape varieties. White wines, both from international grape varieties such as Sauvignon or Chardonnay, and regional or local ones, such as Grechetto Gentile, Montù or Spergola, have the right levels of acidity, including malic acid, to enhance the scents of the grape varieties.

The areas most suitable for winegrowing produce wines with interesting flavour and structure, especially the hilly areas, where more structured wines can be obtained, even raisined wines, which are traditional in the area.

In the young versions of 'Emilia' IGT wines, the notes deriving from carbonic maceration of the grapes combine with the sensory properties of the grape variety and growing environment.

The production of sparkling wines derives directly from the production of semi-sparkling wines, with widespread use of secondary fermentation in large closed containers since 1950. The technologies used for the production of sparkling wines, adopted in accordance with current legislation, allow different types to be obtained, from dry to sweet, depending on the residual sugar content.

8.3. C) *Description of the causal interaction between the details referred to in point A and those referred to in point B*

The demarcated geographical area is highly variable, with features that have led to different types of winegrowing and the establishment of different grape varieties, specific to each area. Some 60 % of 'Emilia' vineyards are located on the plains and 38 % on the foothills of the mountains (Istat, 2000). The wines reflect the two wine-growing macro-regions of Emilia-Romagna, because the plains produce wines that are fresher and easier to drink, while the hillside wines often have more structured, elegant and persistent aromas and tastes.

In general, the sunshine and temperature conditions of the area under vines in the demarcated geographical area allow the grapes to ripen sufficiently. The highest growing degree-days are found on the plains, with 2 400 degrees (Winkler index), decreasing as the altitude increases. On the hillsides, the areas traditionally under vines, producing high-quality wines, are those with the best climatic conditions, on well-exposed slopes or in valleys protected from cold air currents.

Winegrowing on hillsides is more widespread in the provinces of Piacenza, Parma and Bologna. Short-cycle grape varieties are most at home at higher altitudes, where vineyards are more marginal, with shallow soils that are subject to intense erosion. The lowland area has the best conditions for varieties with the greatest need for warmth, such as the Lambruscos, which are most prevalent in the central part of the region, especially in the provinces of Reggio Emilia and Modena, while the Apennine margin and the low Apennines, where the first hills and the first valleys meet, have the ideal conditions for a large number of grape varieties, ranging from whites to reds, both for the production of still and semi-sparkling wines, or even raisined wines. Here, the continental climate is mitigated by windier conditions and higher precipitation, and the more heterogeneous slopes and soils are chosen according to the desired product type.

The sub-continental climate ensures sufficient rainfall throughout the year, while summer droughts are mitigated in the plains by the presence of watercourses and deep soils and in the hills by higher and better distributed rainfall, making these favourable wine-growing environments.

There are many distinctive local phenomena, such as on the plains near Ferrara, where there are soils from the delta and coastal plains, at altitudes below sea level, with shallow hydromorphism, but in which the water availability of the soil is counteracted by a very negative precipitation evapotranspiration value; the Fortana variety is traditionally grown in this environment.

In general, however, large variations between night and day temperatures while the grapes are ripening, combined with predominantly sub-alkaline or alkaline soils, with a fine or moderately fine texture, result in fragrant wines with a high polyphenol content, which gives the wines their typical organoleptic characteristics.

Winegrowing and wine products also vary from west to east, according to the traditions of the individual areas. The plains produce the largest quantity of wine and include the historic Etruscan area of Emilia producing Lambrusco wines, an area growing Trebbiano varieties, and a special area of the province of Ferrara, near the coast, where the Fortana grape prevails. In the hills, going from west to east, we find the Greco-Roman wine-growing tradition of the Piacenza hills, associated with the grape varieties Barbera and Croatina, and the traditional Malvasia di Candia Aromatica, which extends as far as the hills of Parma and Reggio Emilia. On the hillsides, many other international and local grape varieties are grown, including Sauvignon, Spergola, Montuni and Grechetto Gentile, the latter widespread in the Bologna area, along with the reds used to make Cabernet and Merlot Bordeaux-style wines. On the eastern boundaries of the hilly area, we also find the historic Sangiovese and Albana varieties.

The importance of winegrowing in this area is evidenced by the many vineyards within the demarcated area and the hundreds of thousands of hectolitres of 'Emilia' wine produced and marketed every year around the world.

8.4. *'dell'Emilia / Emilia' – category: wine from raisined grapes*

Information on specific product qualities that can be attributed to its geographical origin, and causal link with the geographical area.

Depending on the variety used, the colour varies from golden yellow to amber in the white wines to garnet red. The aroma is delicate and distinctive with notes of raisined grapes, sometimes spicy and reminiscent of honey and ripe fruit. The taste is full and harmonious and may range from dry to sweet although the majority of the wines have a higher sugar content.

Passito wines can be made from all the grape varieties, both white and black, but aromatic grape varieties (Moscato Giallo, Moscato Rosa, Traminer Aromatico) and semi-aromatic varieties (Goldtraminer, Nosiola, Riesling Renano, Sauvignon, etc.) are the most frequently used.

The grapes are dried at special drying premises, and the length of the raisining period varies according to the intensity of the characteristics that the technique is intended to bring to the finished product.

The grapes used to produce Passito wines are identified by the producer on the basis of specific physical and quality characteristics of the bunch.

Bunches with plenty of space between the grapes are particularly well suited to being dried and they are selected in the vineyard at the time of the harvest.

Drying is favoured by the marked variation in temperature between day and night, which is particularly notable during late summer and autumn.

The wines' quality characteristics are influenced by the soil and climate conditions of the production area. The temperate, cool and breezy climate, well-drained soils with sufficient availability of water owing to rainfall also distributed in the summer months, and marked variations between night and day temperatures as the grapes ripen, ensure optimal ripening of the grape bunches, resulting in grapes with a good sugar and acid content, combined with other quality and organoleptic characteristics that are specific to each variety and can also be perceived in the wines made from them.

Therefore, the causal link is based on specific product qualities that can be attributed to the geographical origin.

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

Derogation from winemaking and processing in the demarcated geographical area

Legal framework:

EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

Description of the condition:

In accordance with the derogation provided for in Article 5(1)(b) of Commission Delegated Regulation (EU) 2019/33, the process of making partially fermented grape must and all other categories of 'dell'Emilia / Emilia' PGI wine, including the production and secondary fermentation of semi-sparkling and sparkling wine, may, apart from in the demarcated production area, also take place within the boundaries of the neighbouring provinces of Ravenna, Forlì-Cesena, Mantua and Cremona.

Indication on the label of two or more grape varieties

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Description of the condition:

In order for 'dell'Emilia / Emilia' PGI wines to be designated with the names of two or more grape varieties, the grapes of each 'minor' variety must account for more than 15 % of the total, and the varieties must be indicated on the label in descending order with respect to the actual amount of grapes used.

This is to ensure that the wines thus obtained and designated reflect the characteristics of all the grape varieties from which they are made to avoid giving the consumer misleading information, as the relevant EU legislation (Article 50(1)(a)(ii) of Regulation (EU) 2019/33) does not set a minimum percentage for the 'minor' grape varieties used.

This restrictive provision is in line with Article 58(1) of Regulation (EU) 2019/33, which allows Member States to lay down more restrictive labelling provisions in the product specifications, including for the indication of grape varieties.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/22203>
