



C/2025/5641

20.10.2025

**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 <sup>(1)</sup>**

(C/2025/5641)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

**‘Valcalepio’**

**PDO-IT-A1366-AM03 – 1.8.2025**

**1. Name of product**

‘Valcalepio’

**2. Geographical indication type**

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

**3. Sector**

- ☐ Agricultural goods  
☒ 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**

It is confirmed that the approval and the communication of this standard amendment meet the conditions for approval of a standard amendment under Regulation (EU) 2024/1143 and the provisions adopted pursuant thereto.

Furthermore, this amendment meets the definition of ‘standard amendment’ in Article 24(4) of Regulation (EU) 2024/1143, since it is not one of the cases provided for in Article 24(3) of that Regulation.

**7. Description of the approved standard amendment(s)**

**1. The term ‘Riserva’ is indicated**

The term ‘Riserva’ is already used in the specification and is reserved for ‘Valcalepio rosso’ wines with higher values for minimum alcoholic strength by volume and ageing, as well as different characteristics when released for consumption. In order to raise awareness of the ‘Riserva’, it is proposed to highlight it as a specific type.

<sup>(1)</sup> 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](http://data.europa.eu/eli/reg_del/2025/27/oj)).

This amendment concerns Articles 1, 2, 4 and 5 of the product specification and the section on 'Wine-making practices – Maximum yields' of the single document.

2. *Amendment of the combination of grape varieties for 'Valcalepio rosso'*

The proposal is to change the combination of varieties in 'Valcalepio rosso' by altering the ratio between Merlot and Cabernet sauvignon in favour of Merlot. The minimum percentage of C. sauvignon falls from 25 % to 10 %, and the maximum percentage of Merlot is increased from 75 % to 90 %. This amendment is necessary in order to limit the difficulties linked to the high susceptibility of Cabernet sauvignon to wood diseases (in particular esca), which, every year, renders ever more plants unproductive, resulting in increased failures, unevenly aged vineyards and the associated technical and economic problems. It is also proposed to provide for the possibility of using up to 15 % of other native varieties (Franconia, Incrocio Terzi and Merera) or those linked to local tradition (Rebo) to strengthen the link with the local area. One option, within this 15 % optional quota, is Petit verdot, for those who prefer to maintain a more international-style blend. These changes, as confirmed by tasting sessions carried out by the consortium, are not such as to significantly alter the profile of the wine, which thus remains recognisable.

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

3. *Amendment of the combination of grape varieties for 'Valcalepio rosso Riserva'*

The proposal is to change the combination of varieties in 'Valcalepio rosso Riserva' by altering the ratio between Merlot and Cabernet sauvignon in favour of Merlot. The minimum percentage of C. sauvignon falls from 25 % to 10 %, and the maximum percentage of Merlot is increased from 75 % to 90 %. This amendment is necessary in order to limit the difficulties linked to the high susceptibility of Cabernet sauvignon to wood diseases (in particular esca), which, every year, renders ever more plants unproductive, resulting in increased failures, unevenly aged vineyards and the associated technical and economic problems.

No other grape varieties are allowed in the Riserva, as they are in 'Valcalepio Rosso', in order to preserve the more 'international' Bordeaux-style blends and to distinguish it from 'Valcalepio rosso'.

This amendment concerns Article 2 of the product specification.

4. *Amendment of the combination of grape varieties for 'Valcalepio Moscato Passito'*

It is proposed to change the combination of varieties for 'Valcalepio Moscato Passito', reducing the minimum quantity of Moscato from 100 % to 85 % and introducing a 15 % quota for the use of other grape varieties authorised for cultivation in the Lombardy Region. This provides for the possibility of introducing new nuances to the organoleptic profile to make these wines more distinctive, in particular with respect to 'Moscato di Scanzo' DOCG, and to give producers the possibility of small increases in production, if necessary.

This amendment concerns Article 2 of the product specification.

5. *Removal of reference to predominantly silicon-clay soils*

As a general rule, the entire Valcalepio production area is clayey in nature: the reference to silicon-clay soils therefore appears tautologous, and it is therefore proposed to delete it for simplification purposes only.

This amendment concerns Article 4 of the product specification.

6. *Raising the maximum elevation for cultivation*

The maximum elevation for cultivation is raised from 500 m to 600 m above sea level for all red grapes and from 600 m to 700 m above sea level for Chardonnay, Pinot bianco and Pinot grigio.

It is necessary to move the growing area to higher elevations where cooler temperatures are found during the summer. This amendment is necessary in order to mitigate the problems of global warming, which can speed up the physiological processes of the vine, causing stress and deterioration of the analytical and organoleptic characteristics of the musts. These effects are all the more pronounced at lower elevations.

This amendment concerns Article 4 of the product specification.

7. *Specification on the possibility of using emergency irrigation*

It is considered necessary that this be specified, even though it is provided for by law.

This amendment concerns Article 4 of the product specification.

8. *Introduction of a maximum grape yield per hectare for 'Valcalepio Riserva', and increase in the maximum grape yield per hectare for 'Valcalepio bianco' and 'Valcalepio Moscato Passito'*

As the 'Valcalepio Riserva' type has been highlighted, the maximum grape yield per hectare (9 tonnes/ha) is specified, which is lower than the figure for 'Valcalepio rosso' (currently the grape yields are the same, for the Riserva too) to reinforce the idea that the Riserva must be a selection of vines and grapes of higher quality, starting from the vineyard.

It is proposed to increase the maximum yield from 9 tonnes to 10 tonnes per hectare for 'Valcalepio bianco' in order to encourage the maintenance of higher acidity levels, which tend to decrease with rising temperature and which are of particular importance in white wines to ensure freshness and drinking pleasure.

It is proposed to increase the maximum yield from 6,5 tonnes to 7 tonnes per hectare for 'Valcalepio Moscato Passito'. As a result of this increase, the pressing yield is reduced (from 40 % to 35 %). This amendment ensures an increase in the quality of the musts obtained and overall a reduction in the final wine yield from each unit of area.

This amendment concerns Article 4 of the product specification and the section on 'Wine-making practices – Maximum yields' of the single document.

9. *Inclusion of the 'Valcalepio Riserva' wine-making yield, and reduction in the wine-making yield of 'Valcalepio Moscato passito'*

As the 'Valcalepio Riserva' type has been highlighted, a wine-making yield of 70 % is specified.

With an increase in grape yield of 5 quintals, the wine-making yield of 'Valcalepio Moscato passito' has been reduced from 40 % to 35 %.

This amendment makes the specification more consistent with the situation in the wine cellar. For this type, wine-making yields are normally between 30 % and 35 %.

This amendment concerns Article 5 of the product specification.

10. *Intended use of surplus quantities*

The intended use of surplus quantities of 'Valcalepio bianco' and 'Valcalepio rosso' is specified. The amount in excess of 70 % and up to 75 % may be reclassified under the Bergamasca TGI.

This amendment concerns Article 5 of the product specification.

11. *Change in the dates for the release of 'Valcalepio Moscato passito' for consumption*

Change in the date of release of 'Valcalepio Moscato passito' for consumption, from 12 May to 1 April.

Bringing the date forward a little does not affect the organoleptic profile of the wine but does make things easier from a marketing perspective.

This amendment concerns Article 5 of the specification and the single document section 'Wine-making practices – Specific oenological practices'.

12. *Change in the chemical, physical and organoleptic parameters of the 'Valcalepio Moscato passito' type*

The reference to a 'slight almond after-taste' has been deleted to make the description more closely suited to the profile of wines currently on the market.

The references to the minimum alcoholic strength by volume and the maximum residual sugar content have been deleted in order to ensure greater freedom of interpretation for producers.

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

13. *Removal of restrictions on types of closure and bottle types and increase in the maximum bottling volume of 'Valcalepio Moscato passito'*

Alternatives to traditional cork closures may be used, and any bottle shape can be used. Greater freedom of interpretation and marketing is thus allowed.

In addition, the maximum bottling volume for 'Valcalepio Moscato passito' has been raised from 0,75 l to 3,0 litres, offering more opportunities for consumption and greater marketing freedom.

This amendment concerns Article 7 of the product specification.

14. *Update of the indications of the inspection body*

Following the amendments made to Regulation (EU) No 1308/2013 with the entry into force of Regulation (EU) 2024/1143, the mandatory content of the product specification no longer includes the name and address of the authorities or bodies verifying compliance with the provisions of the product specification and their powers.

In addition, pursuant to Article 40(1) of Regulation (EU) 2024/1143, Member States are to make public the names and addresses of the competent authorities, delegated bodies and natural persons referred to in Article 39(3) of that Regulation for each product designated by a geographical indication and keep that information up to date.

Therefore, the article with references to the inspection body has been amended, replacing this information with a reference to publication on the official website of the competent authority of the Member State.

This amendment concerns Article 10 of the product specification but not the single document.

15. *Formal amendments to the product specification*

Formal amendments have been made to the articles of the product specification.

SINGLE DOCUMENT

1. **Name(s)**

Valcalepio

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

(1) Wine

(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)

##### 4.1. 'Valcalepio bianco'

###### BRIEF WRITTEN DESCRIPTION

Colour: straw yellow of varying intensity;

Aroma: delicate, distinctive; taste: dry, harmonious, distinctive;

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

Minimum sugar-free extract: 18,0 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

##### 4.2. 'Valcalepio rosso'

###### BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying density;

Aroma: intense, pleasant, distinctive;

Taste: dry, full, harmonious, long-lasting;

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

Minimum sugar-free extract: 22,00 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

##### 4.3. 'Valcalepio Rosso Riserva'

###### BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying intensity, tending to garnet;

Aroma: redolent of ethers, intense, distinctive; taste: dry, full-bodied, velvety, harmonious, long-lasting;

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

Minimum sugar-free extract: 22,0 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

#### 4.4. *'Valcalepio Moscato passito'*

##### BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying intensity, which may tend towards cherry with garnet hints;

Aroma: delicate, aromatic, intense, distinctive;

Taste: sweet, pleasant, harmonious;

Minimum total alcoholic strength by volume: 17,00 %;

Minimum residual sugar: 30,0 g/l;

Minimum sugar-free extract: 22,0 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: 5,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

## 5. **Wine-making practices**

### 5.1. *Specific oenological practices*

#### 1. Minimum ageing period: *'Valcalepio rosso'*

Specific oenological practice

'Valcalepio rosso' PDO wine must undergo a mandatory ageing period of at least one year before release for consumption, including at least three months in wooden barrels from 1 November of the year in which the grapes were produced.

#### 2. Minimum ageing period: *'Valcalepio rosso riserva'*

Specific oenological practice

'Valcalepio Riserva' wine must undergo a minimum mandatory ageing period of three years before it is released for consumption, including at least one year in oak barrels. It may be released for consumption from 1 November of the third year following the harvest.

#### 3. Minimum ageing period: *'Valcalepio Moscato passito'*

Specific oenological practice

'Valcalepio Moscato passito' wine may not be released for consumption before 1 April of the second year following that in which the grapes were produced.

## 5.2. Maximum yields

(1) 'Valcalepio bianco' PDO

10 000 kilograms of grapes per hectare

(2) 'Valcalepio rosso' PDO

10 000 kilograms of grapes per hectare

(3) 'Valcalepio rosso riserva' PDO

9 000 kilograms of grapes per hectare

(4) 'Valcalepio Moscato passito' PDO

7 000 kilograms of grapes per hectare

## 6. Demarcated geographical area

Grapes intended for the production of 'Valcalepio' PDO wines must be produced within the area defined as follows: Starting from the mouth of the Rino stream, which empties into Lake Iseo in the municipality of Predore, the boundary line follows upstream to the track leading to I Vasti. It follows this track westwards as far as the Duago Valley, crossing elevations 340, 504 and 501 m. It then follows the path along the side of the hill until it meets the administrative boundary of the municipalities of Sarnico and Predore. It continues along the path as far as the Canola Valley and then, having climbed the valley side for a short time up as far as the 225 m contour line, it follows the contour line until it meets the path to La Forcella, close to the Villaggio Holiday establishment. From this point, the boundary line follows the path to La Forcella as far as 398 m. It then joins the municipal track which, crossing the administrative boundary between the municipalities of Sarnico and Viadanica, reaches an elevation of 360 m. From this point it continues northwards as far as Valle Maggiore at elevation 333 m. It then turns south-eastwards, following the track towards Scotti, Riva and Case Rasetti, and then continues until it meets the Guerna stream near elevation 308 m. It then follows it upstream and, passing through Ambrogi, Forno and Dumengoni, before reaching Segrone Basso. From this point it follows the path in a westerly direction until it meets at altitude 500 m the Colli di San Fermo road, which continues in a south-westerly direction as far as elevation 548 m. It then follows the cart track to an elevation of 576 m in the locality of Costa and arrives at Rio Valle Fienile Biboli at 604 m. From this point, the boundary line follows the track towards Mascherpigna, as far as Col Croce at 669 m, where it meets the administrative boundary between the municipalities of Foresto Sparso and Berzo San Fermo. It follows the boundary as far as Campo Alto, then along the administrative boundary between the municipalities of Entratico and Berzo San Fermo and then between Entratico and Borgo di Terzo as far as the Cherio river. It follows the river downstream as far as its confluence with the Bragazzo stream. It climbs up the stream to the locality of Costa, where it joins the path running along the side of the hill above Redonina, crossing the administrative boundary between the municipalities of Luzzana and Trescore Balneario before continuing as far as Madonna del Mirabile via elevation 482 m and La Piazzola spring at elevation 412 m. From Madonna del Mirabile, the boundary follows the 400 m contour line as far as the Val di Carpan, continues westwards on the path towards Sant'Ambrogio and crosses the administrative boundary between the municipalities of Trescore Balneario and Cenate Sopra, before joining the cart track to Cascina Zagni. From there it follows in a northerly direction the path to the Cop spring, then, via elevation 620 m and elevation 508 m, localities of Plasso and Foppa, it arrives at the bottom of the Calchera valley. It then continues along the path, passing through Locanda at elevations 398 and 454 m, to reach Ca' Pessina (elevation 537 m). From there, it follows the path which, via Pian Bianchet, elevation 583 m and elevation 686 m, crosses the administrative boundary between the municipalities of Cenate Sopra and Scanzorosciate to an elevation of 502 m. From this point it turns westward to join the existing track, which crosses the administrative boundary between the municipalities of Scanzorosciate and Nembro until it reaches an elevation of 633 m. Turning northwest, it joins the path which leads to the bridge over the Serio river, which it follows for the entire section of the administrative boundary between the municipalities of Nembro and Villa al Serio until it meets the administrative boundary between the municipalities of Nembro and Alzano Lombardo. It follows that boundary northwards as far as elevation 378 m, then turns west to elevation 698 m, where it turns south until it meets Cascina Frontale. From that point, the boundary line follows the Alzano – Lonno cart road in the direction of Mottarello and then the road to Brumano, which it follows northwards until elevation 559 m, where it follows the track which, starting at elevation 559 m, crosses the Nese valley to arrive

at elevation 551 m. It then follows the newly built road towards Monte di Nese as far as the fork to Olera. From there, it continues as far as Stocchi on the Olera – Busa road. Near Stocchi, it runs along the administrative boundary between Ponteranica and Alzano Lombardo and continues along the boundary between Ponteranica and Ranica and then along the boundary between Ponteranica and Torre Boldone, to an elevation of 657 m, where it joins the cart road to Ca' della Maresana. From that locality it follows the track which, via elevations 486 and 437 m, arrives at the Morla stream. It climbs up the stream to elevation 558 m (Buso della Porta) where it continues along the existing path as far as Castello della Moretta, before continuing north-east along the cart track to Ca' del Latte. It then follows the line which, passing by Roccolo and crossing the boundary between Ponteranica and Sorisole at elevation 760 m, reaches elevation 644 m at the locality of Comunelli Catene Val di Bareden, and then continues along the valley road as far as via Botta at elevation 524 m. From elevation 524 m, the boundary continues along the path which, passing by Monti della Calchera, reaches the Colle Barbino cart track, which it follows to elevation 432 m. From this elevation, it briefly follows the 432 m contour line as far as the administrative boundary between the municipalities of Sorisole and Villa d'Almé, where it meets and follows the path which, passing by the localities of Foresto Secondo, Piazzola and Cascina Belvedere, arrives at Bruntino Alto. From there it follows the line to the Algua aqueduct at elevation 368 m. It follows the aqueduct as far as Ventolosa, where it briefly follows the Valle Brembana road as far as the junction to Valle Imagna. It continues along that road until it meets the Brembo river and the administrative boundary between Almenno San Salvatore and Villa d'Almé. It follows the boundary upstream along the Brembo river until the confluence with the Imagna stream, where it meets the boundary between Almenno San Salvatore and Ubiale Clanezzo, which it follows until it meets the boundary between Strozza and Ubiale Clanezzo. It then continues along the administrative boundary between Strozza and Almenno San Salvatore until it meets and follows the existing track for Ca' Madonnina. It crosses the boundary between Almenno San Salvatore and Almenno San Bartolomeo and then passes through the localities of Ca' Puricchio, Albelasco, Cageroli and Camutaglio until it meets the administrative boundary between Almenno San Bartolomeo and Palazzago. It then continues southwards along that boundary as far as the bridge over the Borgogna stream, which it follows upstream to the bridge downstream of the parish church of Palazzago on the road towards Brocchione, then the course of the stream itself, upstream to the track which, west of Monte Brocchione, reaches the path from the locality of the same name to Monte Valmora. It follows the above-mentioned path as far as the administrative boundary between the municipalities of Palazzago and Pontida, and then the boundary between those municipalities as far as the boundary with the municipality of Caprino Bergamasco. From there it follows the boundary between that municipality and Pontida as far as the Bergamo to Lecco main road, then heads east along that road to the Pontida Monastery and the road that leads from the Monastery to the locality of Canto. It then runs along the track towards Cascina Porcile to the administrative boundary between Pontida and Sotto il Monte Giovanni XXIII, before following that boundary to the boundary with Carvico. From there, it follows the boundary between Carvico and Pontida as far as the administrative boundary with Villa d'Adda, and then the boundary between Villa d'Adda and Pontida as far as the Odiago to Villa d'Adda road. It follows that road as far as Villa d'Adda – Carvico – Brusico – Gerole Catolare and then the path from that road to the locality of Piana, from where it follows the road from that locality to Camaitone, to the Villa Gromo to Camozzaglio road and then that road to the turning to Ca' Rossa. From there, it turns towards Ca' Rossa and then the path and the cart track to Mapello. From there, it follows the Mapello to Ambivere road as far as the boundary with the municipality of Palazzago, and then the boundary between Palazzago and Ambivere as far as the Val San Martino road. The boundary line then continues along the road to Brughiera and Gromlongo as far as the turning towards the locality of Baracche, where it turns towards that locality and follows the road to San Sosimo – Barzana – Palazzago as far as the boundary between Palazzago and Barzana. It follows that boundary as far as the boundary with the municipality of Almenno San Bartolomeo and then along the Lesina stream as far as the Barzana – Almenno San Bartolomeo municipal road, which it follows to the locality of Quadrivio. From there, it follows the cart track which, passing below the cemetery of Almenno San Bartolomeo, reaches the Tornago stream, which it follows until it meets the Brembo river. It then continues along the administrative boundary of the municipalities of Almé and Paladina until it meets the Guisa stream at an elevation of 281 m. From there it continues along the road that, crossing Sombreno and passing by elevations 277 m and 275 m and Cascina Merleta, arrives in Cascina Morlani close to elevation 287 m. From there it follows the administrative boundary between the municipalities of Valbrembo and Mozzo westwards to elevation 257 m. From that point, it continues southwards along the road, passing by the 254 m elevation point and through the centre of Mozzo, then passing by the 251 m elevation point to arrive at the Bergamo – Ponte San Pietro railway line. It continues westwards along the railway line as far as Bergamo station at an elevation of 248 m. It then continues north-east along the decommissioned railway line (marked with black dashes), part of the Valle Seriana railway, which, via elevations 261, 269 and 278 m, meets the administrative boundary between the municipalities of Torre Boldone and Ranica. From there it continues along that



boundary until it meets the Guidana irrigation canal, from where it carries on along the boundary between the municipalities of Ranica and Gorle until it meets the Serio river. It then continues north-east along the new Scanzorosciate road until it meets the Borgogna irrigation canal, which it follows south-east via elevations 247 and 250 m. It meets the ring road and follows it as far as road SS42, Via del Tonale e della Mendola. From this point, the boundary line follows the SS42 westwards until it meets the administrative boundary between the municipalities of Albano Sant'Alessandro and Pedrengo. It then follows the boundary southwards for a short time until it meets the Bergamo – Brescia railway line. It continues along the railway line in a westerly direction until it meets the Comonte road. From that point, the boundary line continues along that road southwards, passing by the 246 m elevation point and the locality of Comonte. It meets the Brusaporto and Bagnatica road at km 7 000 and continues south-east along the road, passing elevation 232 m, Brusaporto, elevation 223 and Bagnatica before reaching the road to Montello at elevation 217 m. It continues north-east along the road to Montello and crosses the Bergamo – Brescia railway line at elevation 222 m. It follows the railway line in a south-easterly direction, via elevations 228 m and 227 m until it meets the Cherio river (elevation 226 m). Then it continues southwards along the Cherio river until it meets the Bergamo – Brescia motorway, from where it follows the motorway south-east until it meets the Bergamo – Brescia railway at elevation 201 m. From there, the boundary continues south-east along the Bergamo – Brescia railway line until it meets the border between the provinces of Bergamo and Brescia. From this point, it continues northwards along the border as far as the bridge over the Oglio river in the municipality of Sarnico, near elevation 188 m. From there it follows the bank of Lake Iseo in the province of Bergamo in an easterly direction until it reaches the mouth of the Rino in the municipality of Predore, where it began. The following two areas are excluded from the area mentioned above:

- (1) From the cemetery at Palazzago, a line following the road towards the locality of Brocchione as far as the bridge from which the track to Monte Picco departs, up until Monte Picco. The line then follows the path towards Cascina Posvolta, then the track to Montebello, before following the Borgogna stream downstream as far as the boundary between Barzana and Palazzago, which it follows to that with Almenno San Bartolomeo, then upstream following the Lesina stream as far as the locality of Carosso and back to Palazzago cemetery.
- (2) From the boundary between the municipalities of Mapello and Ambivere, the line follows the road linking these two settlements as far as the boundary between Ambivere and Palazzago, then the boundary of those municipalities as far as Baracchino, and then the road to Brughiera – Gromlongo – Cerchiera and that of Valle San Martino to Pontida Monastery; it joins the road to the locality of Canto up to an elevation of 357 m, then the path and cart track along the ridge between the Valle San Martino and the Val di Gerra as far as the road to Canto; it then follows the road as far as that locality and then the track from Canto to Cascina Porcile, before first following the administrative boundary between the municipalities of Pontida and Sotto il Monte Giovanni XXIII, and then the boundary between Mapello and Ambivere, then back to the Mapello – Ambivere road.

## 7. Wine grape varieties

Cabernet sauvignon N. – Cabernet

Chardonnay B.

Franconia N.

Incrocio Terzi n.1 N.

Merera N.

Merlot R.

Moscato di Scanzo N. – Moscato

Petit verdot N.

Pinot Bianco B – Pinot

Pinot Grigio – Pinot

Rebo N.

## 8. Description of the link(s)

*'Valcalepio'* PDO

Natural factors relevant to the link

The geographical area is bounded to the north by the Orobian Pre-Alps, to the east by Lake Iseo and to the west by Monte Canto, and is generally hilly. The main geological formations in the Bergamo hills are the Selcifero Lombardo, the Maiolica di Bruntino, the typical Sass de la Luna (or Pietra di Luna) and the calcareous Sass de la Luna, fine-grained turbidites, upper black pelites, red pelites, the Pontida Flysch, Sarnico sandstone, Credaro stone, Bergamo Flysch, frangipan and alluvial soils. In general, schist-clay soils predominate in the hilly area to the north-west of Bergamo, while along the hilly slopes eastwards towards Lake Iseo there are various mainly clay-limestone formations.

The Bergamo area has three main climatic zones: the western hills, the eastern hills and the Trescore Balneario area (valley).

Human factors relevant to the link

'Bergamo, from an agricultural point of view, was a wine-producing city. Almost four-fifths of the areas under agriculture up until the end of the 11th century were vineyards. [...] Even in the immediate vicinity of the city, in the suburbs, there were more vineyards than the average: almost a third of the countryside was used for the production of wine.' Janut, J., Bergamo 568-1098 The fact that more land is given over to vines (vinea) than other crops (campus) can be seen from the same text.

'No other mountain is so dear to you, playful Bacchus' Del Brolo, M., *Liber Pergaminus*, 1100-1112. 'The land is very fertile and produces excellent wines [...] Sansovino, F., *Ritratto delle più nobili et famose città d'Italia*, 1575. ' [...] in terms of quality, its wines bow to none of the neighbouring areas. The Brembo and Serio valleys were covered in vineyards, producing excellent red and white wines, which are ready within a year and remain fine for a decade' Bacci, A., *Storia dei Vini d'Italia*, 1596. ' [...] The area abounds in excellent wines, chestnuts, meat, cheese, butters...' Bisaccioni, M., *Relationi et descrittioni universali et particolari del mondo*, 1664. Quinzani states that many sales charters, drawn up in very remote times, refer to land under vines, showing how wine was produced at that time and how it was used as a form of payment. ' [...] In 1187, by order of the Court of Rome, when the Almenno estate was given to the Bishop of Bergamo, Attone made it conditional on the Bishop giving the canons of S. Alessandro four wethers, wine, bread, flour and eggs to make ravioli every year after Easter [...] Ronchetti, G., *Memorie*. Marengoni claims that 'wine results from the marriage between the environment and human skills: it was therefore inevitable that the Bergamo hills and its winegrowers would produce wines, such as Valcalepio and Moscato di Scanzo'. The way in which the citizens of Bergamo cultivated vines was the subject of Pier dè Crescenzi's *Opus Ruralium Commodorum* in the 14th century. An indication of the value placed on wine by the citizens of Bergamo is the dispute between the Guelphs and the Ghibellines regarding the number of wagons (98 according to the Ghibellines and 60 according to the Guelphs) stolen during the looting of the Ghibellines of Scanzo by the Guelphs; on 27 February 1398, this question occupied the chronicler Castello Castelli in his *Chronicon Bergomense Guelpho-Ghibellinum: ab anno 1378 usque ad annum 1407*. In 1569, citizen of Brescia Agostino Gallo wrote of the excellent techniques used to grow vines, in the chapter 'How well the vines are planted around Bergamo' in his book *Le venti giornate dell'agricoltura e dei piaceri della villa*. Luciano Malachini, in *Aspetti geo-morfologici della Val Calepio* (Geomorphological aspects of the Calepio valley) states that: 'A good inhabitant of Bergamo, asked to characterise Val Calepio, would certainly think of the wines that are produced there. Indeed, the slopes of the hills are covered by lush vineyards which, even if less famous than those of other areas better organised commercially, are of no lesser quality'. Dr Bruno Marengoni has also written about the history of viticulture in the Bergamo region, including in an essay with the same title in the aforementioned Quinzani text: ' [...] Many wine-growing regions can compete with the Bergamo region in terms of their antiquity.

Some even exceed it in terms of their yield. But few can boast of such a significant evolution in terms of quality over time.'

'Valcalepio' PDO wines, owing to the different product types and grape varieties that comprise them, have specific organoleptic characteristics as described in Article 6 of the specification, which allow them to be clearly identified and differentiate them on the basis of their geographical environment.

The quality and organoleptic characteristics of the PDO product types are attributable to the geographical environment, including the human factors that have an impact on the entire production process. The characteristics of the soil, the climate and the traditional agronomic and wine-making practices of the Bergamo region lend these wines their specific characteristics. From an analytical and organoleptic point of view, these wines have the intrinsic characteristics of the grape varieties from which they are made, derived from the environment and the climate in which they are grown.

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

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### Link to the product specification

<https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23144>