C/2026/2803

20.5.2026

Publication of an application for the approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article (97(4) first subparagraph in conjunction with Article 105(3) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2026/2803)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition procedure with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'Segarcea'

PDO-RO-A1214-AM02

Date of application: 23.1.2024

1. Applicant and legitimate interest

THE DOMENIILE SEGARCEA PROFESSIONAL ASSOCIATION

The Domeniile Segarcea professional association represents the Segarcea protected designation of origin (PDO) area.

2. Heading in the product specification affected by the amendment(s)

☐ Name of product

☒ Category of the grapevine product

☒ Link

☐ Marketing restrictions

3. Description and reasons for amendment

1. *Introduction of a new wine category: quality sparkling wine*

Between 2004 and 2020, significant areas of vineyard were replanted in the demarcated Segarcea PDO area. The varieties planted are generally native varieties, complemented by much more valuable clones of standard varieties, which express their potential through wines produced using modernised technologies. The production of new categories of wine in the Segarcea area, where the regional climate – like that of all other European winegrowing regions – is influenced by global climate change, is necessary to respond to the diversification of consumer tastes, which in recent years have shifted towards new types of products characterised by specific links to the production area or production methods.

Over recent years investments have been made to modernise production infrastructure and technologies within the PDO area, building on the tradition and value of still wines bearing the Segarcea PDO and recognised at national and European level. This has made it possible to produce additional types of wines, with quality sparkling wines currently of particular interest to many producers in the area who intend to produce both the base wine for sparkling wine and the finished product within this geographical area.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

Quality sparkling wine was already being produced in the demarcated Segarcea PDO area over a century ago, using the traditional method of second fermentation in the bottle. The sparkling wine was sold on the domestic and foreign markets. The royal family's winery produced sparkling wine of the highest quality in Segarcea before World War I (according to the publication *Buletinul Agriculturii* [Agricultural Bulletin], Vol. IV, 1923).

Against this background, producers intend to produce sparkling wines using both the bottle fermentation method and the newer, far more accessible tank fermentation method, carried out in pressure-resistant tanks ('acrotofor' tanks or autoclaves).

Producers of still wines in the Segarcea PDO area have sought to revive a tradition while also capitalising on the area's wine potential through the production of a new type of product in demand on the wine consumer market, namely quality sparkling wine.

Chapter I of the specification and point 3 of the single document have been amended.

2. *Indication of varieties for the production of quality sparkling wine*

As the application relates to the production of quality sparkling wine in the Segarcea PDO area, the specification sets out the wine grape varieties permitted for that category of wine, namely:

— white varieties: Fetească albă, Fetească regală, Pinot gris, Chardonnay, Viognier;

— aromatic varieties: Tămâioasă românească, Tămâioasă roză;

— red varieties: Pinot noir, Fetească neagră, Merlot.

Chapter II of the specification has been amended, with no changes to the single document.

3. *Indication of oenological practice for quality sparkling wine*

The specification has been supplemented with oenological practices for quality sparkling wine with a view to diversifying its production.

Chapter IX of the specification has been amended, with no changes to the single document.

4. *Indication of technological practice for quality sparkling wine*

The specification has been supplemented with certain brief details of the technological practice for producing quality sparkling wine, such as fermentation in pressure-resistant tanks, fermentation in bottle and the dosage stage involving the addition of expedition liqueur.

Chapter X of the specification has been amended, with no changes to the single document.

5. *Indication of analytical and organoleptic characteristics for quality sparkling wine*

In order to ensure compliance with the legislation applicable to a PDO regarding the indication of the analytical and organoleptic characteristics of wine categories, the specification has been supplemented with those parameters for quality sparkling wine, the category requested for production.

Chapter XI of the specification and point 4 of the single document have been amended.

6. *Indication of labelling/marketing conditions for quality sparkling wine*

In order to ensure compliance with the legislation on the labelling of wine categories, certain mandatory and optional indications must be included in the specification for quality sparkling wine.

Chapter XII of the specification and point 4 of the single document have been amended.

7. *Supplementing the link with the area for quality sparkling wine*

In order to comply with the legislation applicable to a PDO regarding the description of the product category's link with the geographical area, the specification has been supplemented with that link for quality sparkling wine, and details demonstrating the causal link between the geographical area and quality sparkling wine have been added.

Chapter II of the specification and point 8 of the single document have been amended.

SINGLE DOCUMENT

1. **Name of product**

Segarcea

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine products**

1. Wine

5. Quality sparkling wine

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)**

1. *Still white wines*

The white wines are pale straw yellow with greenish highlights, showing intense aromas of freshly blossomed acacia and elderflower. Ageing in tanks on fine lees, together with long fermentation, results in notes of grass and elder, exotic fruit, peach and melon both on the nose and on the palate. The taste is dominated by freshness and crispness, with above-average citrus acidity, floral and fruity notes and a long, persistent finish, supported by a firm structure of ripe fruit, butter, warm brioche, citrus and freshly roasted hazelnuts. The aromatic wines (dry / semi-dry) show a bouquet of roses, sweet fruit pulp and white flowers, with classic Muscat aromas, a refreshing taste, acidity, liveliness and a full-bodied structure.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	4,0 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

2. *Still red wines*

The red wines range in colour from violet red and purplish red to deep dark ruby, ruby with violet tints, bright, intense garnet and brick red, even when matured over a short period of time. The winemaking techniques employed achieve greater extraction of colour and tannins alongside subtle aromas and flavours of wood and vanilla, with a fruit-led nose (cherries, raspberries and strawberries) and a touch of spice. On the palate, the wines show good balance between fruit and liquorice, with subtle hints of toasted wood, round, well-integrated tannins and a full-bodied mouthfeel. The dominant flavours are berries, jams and aromatic herbs, with wood and vanilla accents in the barrel-aged wines.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	4,0 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

3. *Still rosé wines*

Wines matured on fine lees with bâtonnage develop a fresh, fruity character, with notes of redcurrants, sour cherries and white cherries. The aromas are intense, of red berries, jam, raspberry and sour cherry. The wines are rounded and balanced, with fresh acidity. The colour ranges from deep salmon pink to onion-skin pink. Aromas evoke white cherry, rose petals, green peppercorn, honey and wild strawberries. The palate is fresh and intensely fruity, with brisk acidity and an intense finish. The rosé wines are also produced using traditional winemaking processes resulting in aromas dominated by fruit notes of cherry, raspberry and strawberry. On the palate, they show fruity flavours (fully ripe peach and white apricot) alongside freshness complemented by intense notes of berries derived from slow fermentation and maturation on fine lees. The finish lingers with hints of rose petals and rose petal jam.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	4,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

4. *Quality sparkling wines*

The quality sparkling wines show finesse, with persistent effervescence and an initially vigorous bead that becomes finer yet remains long-lasting. Colours range from greenish yellow to bright straw yellow; sparkling rosés show shades varying from pale to medium pink, sometimes with coral tones, depending on the varieties used. Aromas are floral – rose petals and cherry blossom – with notes of white cherries and wild strawberries, occasionally with a subtle hint of spice. These wines show good balance between fruit and floral elements, lively acidity and a pronounced finish marked by cherries and wild strawberries. They also exhibit fermentation aromas of flowers, honey and lightly dried hay. Wines aged for more than nine months on lees develop autolytic notes of bread crust, while longer lees ageing brings patisserie- and brioche-like nuances. The white and rosé wines also display notes of

almond, yellow apple and rose, while the red wines show aromas of forest fruits (wild strawberry, blackberry, blueberry) and strawberry. On the palate, the quality sparkling wines show a predominance of fruit flavours (apple, peach, pomelo and melon), leading into a long finish in which floral accents of acacia and lemongrass reappear in the white and rosé wines, alongside notes of ripe berries (blackberry and blueberry) and jam. The acidity is well balanced, with a long aftertaste and an overall harmony between freshness and maturity.

At a temperature of 20 °C, the wines have an excess pressure of at least 3,5 bar carbon dioxide in solution.

Their volatile acidity is within the limits permitted by the EU legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	3,5 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

5. **Wine making practices**

a. *Specific oenological practices*

1. Oenological practices

Relevant restriction on making the wines

Enrichment is prohibited in the production of wines bearing the Segarcea controlled designation of origin.

Any increase in the natural alcoholic strength by volume of grape must, partially fermented grape must or wine undergoing fermentation is prohibited.

2. Cultivation practices

Cultivation practice

— In newly established vineyards, the planting density must be at least 4 132 vines per hectare.

— Vines are trained on trunks under unprotected or semi-protected systems; the recommended form is Guyot training on a trunk, with unilateral or bilateral cordons and arms that are periodically replaced.

— Pruning is long or mixed, with a maximum bud load of 15 buds per square metre.

b. *Maximum yields*

1. Fetească alba, Fetească regală, Riesling Italian, Riesling de Rhin, Sauvignon, Viognier, Pinot gris, Chardonnay

14 000 kilograms of grapes per hectare

2. Tămâioasă românească, Tămâioasă roză

14 000 kilograms of grapes per hectare

3. Pinot noir, Merlot, Syrah, Fetească neagră, Marcelan, Negru de Drăgășani, Touriga nacional, Cabernet Franc, Cabernet Sauvignon

   12 000 kilograms of grapes per hectare

4. Fetească alba, Fetească regală, Riesling Italian, Riesling de Rhin, Sauvignon, Viognier, Pinot gris, Chardonnay

   112 hectolitres per hectare

5. Tămâioasă românească, Tămâioasă roză

   112 hectolitres per hectare

6. Pinot noir, Merlot, Syrah, Fetească neagră, Marcelan, Negru de Drăgășani, Touriga nacional, Cabernet Franc, Cabernet Sauvignon

   96 hectolitres per hectare

6. **Demarcated geographical area**

Dolj County:

— the town of Segarcea;

— the commune of Lipovu, including the villages of Lipovu and Lipovu de Sus;

— the commune of Cerat, including the villages of Cerat and Malaica.

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

Cabernet Franc N

Cabernet Sauvignon N – Petit Vidure, Bourdeos tinto

Chardonnay B – Gentil blanc, Pinot blanc Chardonnay

Fetească albă B – Păsărească albă, Poama fetei, Madchentraube, Leanyka, Leanka

Fetească neagră N – Schwarze Madchentraube, Poama fetei neagră, Păsărească neagră, Coada rândunicii

Fetească regală B – Konigliche Madchentraube, Konigsast, Ktralyleanka, Dănășană, Galbenă de Ardeal

Marcelan N

Merlot N – Bigney rouge, Plant Medoc

Negru de Drăgășani N

Pinot Gris G – Affumé, Grau Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Pinot Noir N – Blauer Spätburgunder, Blauer Burgunder, Burgund mic, Burgunder roter, Klävner Morillon Noir

Pinot noir N – Spätburgunder, Pinot nero

Riesling de Rhin B – Weisser Riesling, White Riesling, Riesling Renano, Rheinriesling

Riesling italian B – Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B – Sauvignon Blanc

Syrah N – Shiraz, Petit Syrah

Touriga Nacional R

Tămâioasă românească B – Rumanische Weihrauchtraube, Tamianka, Tămâioasă albă de Drăgășani

Tămâioasă roză Rs – Muscat rouge de Frontignan

Viognier B – Bergeron, Barbin, Rebolot, Greffou, Picotin Blanc, Vionnier

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

8.1. *Details of the geographical area*

Natural factors

The Segarcea winegrowing area is part of the Dealurile Munteniei și Olteniei [Oltenia and Muntenia Hills] wine region. It is located in the Romanian Plain, 29 km south of the city of Craiova, at a predominant altitude of 145 m. Segarcea lies at 44°10′ north latitude and 23°72′ east longitude. It is located in the central part of the Oltenia Plain, on the interfluve between the Jiu (to the east) and the Desnățui (to the west), and is part of the Desnățui Plain. This interfluve is called the Segarcea Plain. Together with the Băilești Plain, it forms the Desnățui Plain. The Segarcea Plain lacks aeolian (wind-blown) terrain and includes the Sălcuța piedmont plain and the Danube river terraces, of which only five (out of a total of eight) also extend east of the Desnățui.

The vineyards are found on the southern extremity of the Sălcuța piedmont plain and on the predominantly south-facing slope forming the transition between the third terrace of the Danube and the Sălcuța elevated plain. The highest points of the area are also found here: Dealul Viilor (151,7 m) and Dealul Robului (150,3 m). The following types of soils are found in the Segarcea winegrowing area: typical cambic chernozems, eroded cambic chernozems and eroded soils (on the slopes). From a geological perspective and in terms of the lithology of surface deposits, the Oltenia Plain is Levantine (late Pliocene) in age with respect to the formation of the first dry land, but Quaternary with respect to subsequent modelling processes.

The lithological material consists predominantly of loess-like deposits, Pleistocene-age silty-clayey sediments and carbonate-rich sandy clays. This material, of alluvial and deluvial origin, was deposited during the Quaternary, in the interglacial periods. These deposits form a layer ranging in thickness from a few centimetres to 8-15 m, overlying older Levantine sandy-loamy, sandy or sandy-marly deposits.

Within this area, there are zones affected by pronounced deluvial processes. Deluvial deposits are related to the displacement of pre-existing Pleistocene deposits through the action of diffuse surface run-off in the form of sheet wash resulting from rainfall and snowmelt, and under the influence of gravity (collapses and landslides). In certain areas, deluvial sediments entirely cover valleys lacking linear longitudinal drainage, with slopes that are easy to stabilise and use for agriculture. The climate is temperate-continental, with slight Mediterranean influences characterised by hot, dry summers and mild springs and autumns, resulting from the frequent occurrence of western and south-western air masses, while also being influenced by southern tropical and eastern European air masses. The multiannual mean temperature is 11,6 °C, while the mean temperature of the warmest month is 24,1 °C, with values ranging between 22,7 °C and 26,8 °C. The sum of annual precipitation is 565 mm (50-year average), of which 281 mm falls during the growing season.

Human factors

Harvesting, followed by maceration-fermentation in fermentation vessels with pump-overs (*remontage*), together with careful control of fermentation temperatures and the number of pump-overs, is intended to produce fruity wines with lower tannins. Maturation mainly takes place in stainless-steel tanks, with partial ageing in oak barrels, for an average period of six to eight months. The wide spectrum of aromas resulting from extended maceration of nearly eight weeks and maturation for 8 to 18 months in oak barrels ranges from jammy notes to fresh berries and vanilla. Once harvested, the grapes for white wines undergo skin-contact maceration at 8-10 °C, followed by slow fermentation in temperature-controlled stainless-steel tanks at 15-18 °C. Ageing on fine lees generally lasts between three and five months, although in some cases it may be limited to 21-30 days. In the vineyard, growers select suitable varieties and manage shoots to optimise yield per vine. Cluster thinning and selective leaf removal around the grape clusters are important factors influencing grape quality, as they improve sun exposure and promote uniform ripening and sugar accumulation. A moderate approach is used to prevent sunburn and berry shrivelling and maintain optimal sugar concentration.

To ensure optimal vinification, harvest quality is carefully managed through rigorous monitoring of parameters such as sugar levels and acidity. This approach produces balanced quality sparkling wines with fine effervescence, a lively bead and fermentation aromas of flowers, honey and lightly dried hay, complemented by autolytic notes of almond and yellow apple. The oenologist's skill and the winemaking practices employed, combined with the soil and

climatic conditions, create a set of factors that enable the production of full-bodied, fruity wines with a readily recognisable varietal signature. Growers select the optimal harvest timing to ensure that the quality of the crop preserves the varietal characteristics. Grapes produced from *Vitis vinifera* varieties grafted onto appropriate rootstocks and carefully sited according to the land's natural potential can yield remarkable results in the production of quality wines.

8.2. *Product details*

The white wines are straw yellow to greenish in colour, with intense aromas of acacia blossom, complemented by notes of grass and elder derived from extended fermentation, and of exotic fruit and peaches. On the palate, the wines are fresh, with above-average citrus acidity and flavours of acacia blossom, honey and well-ripened fruit, leading to a long, expansive finish supported by a solid structure with notes of fruit and butter, warm brioche, citrus and freshly toasted hazelnuts. The aromatic wines display a complex bouquet of roses and sweet fruit pulp, with classic Muscat aromas, lively freshness and a full structure due to their characteristic acidity. The red and rosé wines are dominated on the nose by red fruit (cherry, raspberry and strawberry) and spice, showing good balance between fruit and liquorice. They have round, well-integrated, moderate tannins and a full-bodied mouthfeel. The barrel-aged wines develop notes of berries, aromatic herbs, wood and vanilla. The wide spectrum of aromas resulting from extended maceration of nearly eight weeks and maturation for 8 to 18 months in oak barrels ranges from jammy notes to fresh berries and vanilla.

Quality sparkling wine was produced in the Segarcea area by second fermentation in the bottle, using the classic method, over a century ago, and was sold on the domestic and foreign markets. The royal family's winery produced sparkling wine of the highest quality in Segarcea before World War I (according to the publication *Buletinul Agriculturii* [Agricultural Bulletin], Vol. IV, 1923).

Sparkling wines are produced both by the bottle fermentation method and by the newer, far more accessible tank fermentation method, carried out in 'acrotofor' tanks or autoclaves. The quality sparkling wines display fine effervescence, with an initially vigorous bead that becomes finer yet remains persistent. The white sparkling wines range in colour from greenish yellow to bright straw yellow, while the rosé sparkling wines show hues varying from pale to medium pink, depending on the grape variety or varieties from which they are obtained, sometimes tending towards coral. On the nose, the wines show floral or fruity notes and a clear sense of freshness, with moderate fruit intensity. Floral aromas of rose petal and cherry blossom are accompanied by notes of white cherry and wild strawberry, with occasional subtle spicy nuances. There is good balance between fruit and floral elements, with a finish marked by ripe red fruit (cherry, wild strawberry and raspberry). They also exhibit fermentation aromas of honey and lightly dried hay. Wines aged for more than nine months on lees develop autolytic notes of bread crust, while longer lees ageing brings patisserie- and brioche-like nuances. The white and rosé wines also display notes of almond, yellow apple and rose, while the red wines show aromas of forest fruits (wild strawberry, blackberry, blueberry) and strawberry. On the palate, the quality sparkling wines show a predominance of fruit flavours (apple, peach, pomelo and melon), leading into a long finish in which floral accents of acacia and lemongrass reappear in the white and rosé wines, alongside notes of ripe berries (blackberry and blueberry) and jam. The acidity is well balanced, with a long aftertaste and an overall harmony between freshness and maturity.

8.3. *Area-product causal interaction*

Sunshine duration, ambient temperature and precipitation are essential climate features for a winegrowing area and have a decisive influence on the vine's biological, physiological and biochemical processes, thereby affecting the quality of the wines obtained in Segarcea. Most of the soils in the winegrowing area have a high calcium carbonate content and are rich in iron oxides. As a result, the red wines obtained here display a bright red colour, finesse, personality and ageing potential. The vineyards generally have a southern, south-western or south-eastern exposure and are mainly located on relatively gentle slopes and plateaus.

The Segarcea winegrowing area is arranged as a south-facing amphitheatre, which ensures a very high number of sunshine hours throughout the growing cycle, from budburst in spring to the onset of dormancy. The chernozem soils, overlying limestone and former marine deposits, provide sufficient acidity to balance the character of well-ripened fruit, particularly in grape varieties that favour greater solar exposure. High levels of sunshine, abundant heliothermal resources and low precipitation play an important role in wine quality, resulting in intense red-fruit

aromas, robustness and freshness. The combination of soil and climatic conditions favours the production of wines with distinctive regional character, with intense fruity notes and high ageing potential. Grape production based on *Vitis vinifera* grafted onto rootstock, carefully sited according to the potential of the land, enables the production of quality wines.

The white wines, which are produced from grapes subjected to skin-contact maceration at up to 10 °C, followed by slow fermentation in temperature-controlled stainless-steel tanks and ageing on fine lees for three to five months, display a straw-yellow colour with greenish highlights and intense aromas of fresh acacia blossom. Fine lees ageing in tanks, together with extended fermentation, contributes notes of grass and elderflower, exotic fruit and peach both on the nose and on the palate. The palate is dominated by freshness and crispness, with above-average citrus acidity, good balance between floral and fruit notes, and a long, persistent finish, supported by a firm structure with flavours of ripe fruit, butter, warm brioche, white fruit, citrus and freshly roasted hazelnuts.

The typical aromatic wines, produced mainly in dry and semi-dry styles from hand-harvested grapes, display a complex bouquet ranging from rose and sweet fruit pulp to white flowers to classic Muscat aromas. They are lively, with a full structure supported by their specific acidity. For the red/rosé wines, the grapes are picked mechanically, and traditional winemaking techniques are applied to allow greater extraction of colour and tannins. The wines are matured for an average of six to eight months in oak barrels in order to integrate the aromas resulting from contact with the wood. This ageing develops a bouquet dominated by fruit (cherry, raspberry and strawberry) and spice, expressed both on the nose and on the palate. On the palate, the wines show good balance between fruit and liquorice, with subtle traces of toasted wood and round, well-integrated tannins. They are full-bodied, with notes of berries and aromatic herbs, complemented by wood and vanilla in the barrel-aged wines. Harvesting, followed by maceration-fermentation in fermentation vessels with pump-overs, together with careful control of fermentation temperatures and the number of pump-overs, is intended to produce fruity wines with lower tannins. Ageing is carried out mainly in stainless-steel tanks, with partial maturation in oak barrels, typically for six to eight months. The wide spectrum of aromas resulting from extended maceration of nearly eight weeks and maturation for 8 to 18 months in oak barrels ranges from jammy notes to fresh berries and vanilla.

The distinctiveness of the quality sparkling wine derives from the characteristics of the grape must and the base wine from which it is made, both of which are closely linked to grape varieties that benefit from higher levels of sunshine, strong heliothermal resources and low precipitation. The vineyard soils, rich in calcium carbonate, with substantial layers of limestone and iron oxides, are an important quality factor, as they favour the production of extractive, well-structured quality sparkling wines with a floral aromatic signature (acacia blossom, cherry and rose), complemented by notes of honey and almond and fruit flavours of yellow apple, cherry, wild strawberry and raspberry, and citrus notes.

The combination of a temperate-continental climate (ensuring both freshness and ripeness), soil conditions (carbonate-rich chernozems and typical chernozems on loess substrates providing a good nutrient balance), cultivation practices (varietal selection, vine density, canopy management and harvest decisions), together with oenological practices and the oenologist's skill ensures the freshness and the full, fruity aroma of the white and rosé wines, and the development of gentle tannins. The influence of the oenoclimate – marked by pronounced contrasts between winter and summer, very hot summers, long autumns and infrequent, uneven rainfall – imparts to the quality sparkling wines clearly expressed varietal fruit aromas, with a perfectly balanced relationship between acidity, alcohol and sugar, flavours of well-ripened fruit and fresh citrus, and gentle tannins.

9. **Specific further requirements (packaging, labelling, other requirements)**

Marketing conditions

Legal framework

in national legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

On the labelling of the wines, the Segarcea controlled designation of origin may be supplemented, at the producers' discretion, with one of the following single vineyard names: Dealu Robului, Pietriceaua, Grădina Popești, Dealu Viilor, Malaica, Plaiu Viilor, La Carieră, La Tufan, Dealu Lipovului.

Link to the product specification

https://www.onvpv.ro/sites/default/files/2025-12/caiet-sarcini-doc-segarcea-modif-uniune_--cf-notif-com-02.12.2025_-no-track-changes.pdf