

OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2008/C 308/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

REGULATION (EC) No 510/2006**'NOCCIOLA ROMANA'****EC No: IT-PDO-0005-0573-28.11.2006****PGI () PDO (X)****1. Name**

'Nocciola Romana'

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff**3.1. Type of product (Annex III)**

Class 1.6 — Fruit, vegetables and cereals, fresh or processed

3.2. Description of the product to which the name in 1 applies

'Nocciola Romana' is the fruit of the common hazel *Corylus avellana*. The cultivars 'Tonda Gentile Romana' and 'Nocchione' should represent at least 90 % of the selection at the farm, with cultivars 'Tonda di Giffoni' and 'Barrettona' permitted up to a maximum 10 %. 'Nocciola Romana' must have the following characteristics:

⁽¹⁾ OJL 93, 31.3.2006, p. 12.

'Tonda Gentile Romana': form of hazelnut in shell: subspherical with a slightly pointed tip, between 14 and 25 mm in calibre, shell of medium thickness, hazel in colour, moderately shiny, with scattered pilosity at the tip and clear striation; the nut is small to medium in size, of a variable subspherical shape, similar in colour to the shell, mostly covered in fibres, with a corrugated surface and quite clear grooves, dimensions less regular than the hazelnut in shell; the perisperm is of a medium thickness, not completely detachable at the time of roasting; it is solid in consistency and crunchy; the flavour and aroma are fine and lingering.

'Nocchione': form of the hazelnut in shell: spherical, subhelicoidal; between 14 and 25 mm in calibre; the shell is thick, light hazel brown in colour, striated, with limited pubescence; the nut is medium to small, with a medium to high presence of fibres; the perisperm is moderately detachable at the time of roasting; the flavour and aroma are fine and lingering. In both cases the yield after shelling is between 28 and 50 %. The hazelnuts must have no smell or taste of rancid oil, and must be free of mould and foliage. They must be crunchy when chewed or must break when first bitten, without softness, and must be solid in consistency, with no cavities. The preserved hazelnuts must retain the same characteristics.

3.3. *Raw materials (for processed products only)*

—

3.4. *Feed (for products of animal origin only)*

—

3.5. *Specific steps in production that must take place in the identified geographical area*

Harvest, storage, sorting and calibration operations must be carried out within the production area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

The product 'Nocciola Romana' must be packaged and released for consumption as follows:

For hazelnuts in shell: in bags or jute or raffia packaging of 25, 50, 250 or 500 grams and 1, 5, 10, 25, 50, 500, 800 or 1 000 kilograms.

Shelled hazelnuts: in jute or raffia packaging, Combivac bags, Combivac foil bags and other similar boxes for food use in the following weights: 10, 15, 20, 25, 50, 100, 150, 250 and 500 grams and 1, 2, 4, 5, 10, 25, 50, 500, 800 and 1 000 kilograms.

3.7. *Specific rules concerning labelling*

Packages, containers and bags must be sealed to prevent the contents being removed without breaking the seal. They must bear a stamp of the same dimensions reading 'NOCCIOLA ROMANA' and 'DENOMINAZIONE DI ORIGINE PROTETTA' (protected designation of origin) in addition to the details identifying the registered name and address of the packer, the year in which the hazelnuts were harvested, their original gross and net weight and the logo. No other name or additional description may be used.



The circular logo has the following characteristics: a pale yellow background bordered in brown with 'Nocciola Romana' in black lettering in a semicircular arrangement at the top and with 'Denominazione Origine Protetta' in black lettering in a semicircle at the bottom, in the centre of which there are three green leaves pointing upwards spread fan-like, which frame a brown hazelnut, outlined in black, on which the Palazzo dei Papi of Viterbo is depicted in pale yellow against the light brown of the nut. Products prepared using the PDO 'Nocciola Romana', even after processing and treatment, may be released for consumption in packaging bearing the reference to this designation but may only use the EU logo provided that:

the protected designation product certified as such is the sole component of the product group concerned;

users of the PDO are authorised by the supervisory syndicate, the *Consorzio di Tutela della DOP Nocciola Romana* assigned a supervisory role by the Ministry of Agricultural, Food and Forestry Policy under national regulations (Article 14 of Law No 526/99 and Legislative Decree No 297/2004). This syndicate will be responsible for registering and monitoring the correct use of the protected designation. In the absence of a supervisory syndicate, these functions will be carried out by the Ministry of Agricultural, Food and Forestry Policy, as the national authority responsible for implementing Regulation (EC) No 510/2006.

4. Concise definition of the geographical area

The area for the production, harvest, storage, shelling, sorting and calibration of 'Nocciola Romana' lies within the territory of the municipalities of the provinces of Viterbo and Rome listed below:

- (a) in the province of Viterbo: Barbarano Romano, Bassano in Teverina, Bassano Romano, Blera, Bomarzo, Calcata, Canepina, Capranica, Caprarola, Carbognano, Castel Sant'Elia, Civita Castellana; Corchiano, Fabrica di Roma, Faleria, Gallese, Monterosi, Nepi, Oriolo Romano, Orte, Ronciglione, Soriano nel Cimino, Sutri, Vallerano, Vasanello, Vejano, Vetralla, Vignanello, Villa San Giovanni in Tuscia, Vitorchiano, Viterbo;
- (b) in the province of Rome: Bracciano, Canale Monterano, Manziana, Rignano Flaminio, Sant'Oreste, Trevignano.

5. Link with the geographical area

5.1. Specificity of the geographical area

The area in which 'Nocciola Romana' is produced is characterised by soil and climate conditions highly favourable to hazelnut growing, inasmuch as the soils of the Cimini and Sabatini hills are characterised by volcanic formations, with underdeveloped volcanic tuffs of leucitic lava, rich in essential substances, with heterogeneous elastic deposits. The soil is deep, light, with low calcium and phosphorus content, but rich in potassium and microelements, generally with an acid and/or subacid reaction. As regards climate conditions, the mean minimum temperatures of the area referred to in section 3 are from 4 to 6 °C and the mean maxima from 22 to 23 °C, with annual rainfall of 900 to 1 200 mm. The mild winter climate is particularly important to the hazelnut which in January to February reaches the vulnerable flowering phase.

5.2. Specificity of the product

The particular characteristic which makes 'Nocciola Romana' a unique product of this kind is its crunchiness and solidity, lacking in cavities. When chewed, the crunchy nuts crack at the first bite and have no softness; they also retain this characteristic both when fresh and when preserved.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The characteristics of 'Nocciola Romana' are closely linked to the geographical environment in which it is produced. This species prefers essentially loose soils with a neutral to acid reaction and active lime content of less than 8 %, a mean annual temperature of between 10 and 16 °C and annual rainfall of more than 800 mm. All these environmental factors are present in the 'Nocciola Romana' production area.

Of all these natural factors, the importance of the soil type is undeniable, most especially in terms of its mineral composition. The volcanic origin of the soil, rich in potassium and microelements, has a major influence on the qualitative and organoleptic qualities of the fruit and, hence, on its crunchiness.

Production and storage techniques also help determine the quality of the product. These techniques were developed over many years of prioritising quality over quantity. Current production techniques adhere to the principles of integrated crop management and are aimed at producing fruit with as little deterioration due to parasite attack as possible while remaining sound in food safety terms by virtue of the absence of residues and natural toxins.

Similarly, harvesting techniques have been developed so as not to waste the effort put in throughout the production cycle.

It should be pointed out that the hazelnut is harvested from the ground and that lying too long on the ground can totally compromise its health characteristics; consequently, in recent years producers have put considerable efforts into minimising the length of time the nuts remain on the ground by adopting techniques that involve more frequent passes.

Systems for the initial treatment and storage of the nuts have also undergone continuous development. From a system whereby the hazelnuts were dried by the heat of the sun, when it was not uncommon to see farmyards and piazzas covered with hazelnuts spread out to dry, there has been a transition to the use of agricultural driers owned by the farm and/or cooperative, a system in which the shells are recycled as fuel and the product is stored in warehouses and/or silos at a controlled temperature or in refrigerated compartments for the shelled product.

Hazelnuts have been cultivated in this geographical area since '[...] circa 1412, when it first existed as a shrub in undergrowth, a form in which it can still be found, particularly in chestnut groves' (Martinelli, 'Carbognano illustra'). In 1513, 'Nocchie' were apparently served at the table of Pope Leo X (Clementi, 'Storia del Carnevale Romano'). The land register of 1870 states that in that year several dozen hectares of hazelnut trees were recorded at Caprarola, described as 'Bosco di Nocchie' (hazel wood). In 1946, there were 2 463 hectares dedicated exclusively to hazelnut production and 1 300 ha to mixed production. At present, more than 16 000 hectares are given over to hazelnut production and the sector involves more than 3 500 operators.

Over the course of centuries, the patient, persistent and competent work of hazelnut growers has played a significant role in maintaining traditions in this sector, as is also shown by the many traditional rural celebrations held every year and the many traditional dishes made from hazelnuts, such as: rabbit stew, *tozzetti*, *cazzotti*, *ciambelle* (ring-shaped cakes), *ossetti da morto*, *mostaccioli*, amaretto biscuits, *brutti-buoni*, *duri-morbidi*, meringues, *crucchi di Vignanello*, *morette*. All the above shows the traditions and the importance attached to the cultivation of this product in the local economy.

Reference to publication of the specification

The Government launched the national objection procedure with the publication of the proposal for recognising 'Nocciola Romana' as a protected designation of origin in Official Gazette of the Italian Republic No 32 of 8 February 2006. The full text of the product specification is available on the following website:

http://www.politicheagricole.it/NR/rdonlyres/er7i7w5jzndci2dha45yirip72ysqfhgcjyvsidwnxunmilg6znpjv2mx2vtnskdxzgiwr7cc45634w2uvvw3rj64bvc/20061130_Disciplinare_esameUE_nocciola_romana.pdf
