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(Announcements)

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2021/C 470/08)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**‘Gavi’/‘Cortese di Gavi’**

**PDO-IT-A1310-AM04**

**Date of communication: 24 August 2021**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**1. Deletion of redundant requirements**

Description:

In Article 4 of the product specification, the following wording has been deleted: ‘Consignments of grapes intended for the Riserva type are to be covered by a separate registration and reporting procedure. If secondary fermentation has taken place after reporting, “Gavi” Riserva may be reclassified as “Gavi” Riserva Spumante. Consignments of grapes intended for the production of “Gavi”/“Cortese di Gavi” Spumante that do not attain 9,50 % vol. are to be registered and reported separately.’

In Article 5(1) of the product specification, the following wording has been deleted: ‘Only fair and established oenological practices, designed to give the wines their special characteristics, may be used in the vinification process.’

In Article 5(7) of the product specification, the following wording has been deleted: ‘The alcoholic strength by volume of grape must or new wine still in fermentation intended to produce “Gavi”/“Cortese di Gavi” DOCG wines must be increased using concentrated grape must from grapes of the Cortese variety produced in the area referred to in Article 3 and entered in the register of vineyards for the “Gavi”/“Cortese di Gavi” DOCG, or using rectified concentrated must’. It has been replaced by the new wording ‘The wines may be enriched’.

Reasons: As the above requirements are laid down in national legislation, repeating them in the product specification is considered redundant.

**2. Errors corrected and information updated**

Description: The boundary of the geographical area crosses Via Edilio Raggio, not Via Egidio Raggio (error repeated three times in the same article).

Reasons: This is a spelling mistake.

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<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

The amendment concerns Article 3 of the specification and the section 'Demarcated geographical area' of the single document.

Description: The wording 'The land under vines has an altitude of between 150 m and 450 m above sea level' has been deleted.

Reasons: This is merely a description of the vineyards' location approximately 8 years ago. While not binding on the operators, this indication should nevertheless be deleted to avoid any misunderstanding among the users of the designation, as several municipalities in the geographical area have vineyards at an altitude of more than 450 m above sea level.

The amendment concerns Article 8(A) of the specification and the section 'Link with the geographical area' of the single document.

Description: The name of the locality of 'Meirana' referred to in the specification was misspelt and should be 'Mariana'.

Reasons: This error in the specification came to light when a historical document dating back to 972 A.D. concerning winegrowing in Gavi was found. Today, more than a millennium later, there is no trace of a locality with this name and it should therefore not be included in the specification.

The amendment concerns Article 8(B) of the specification and the section 'Link with the geographical area' of the single document.

Description: The address of Valorialia's head office has been updated.

Reasons: This correction is required as the address of the inspection body has changed.

The amendment concerns Article 9 of the specification and the section 'Inspection body details' of the single document.

### 3. **Details added on semi-sparkling and sparkling winemaking**

Description: The following sentence has been added: 'Gavi' Frizzante (semi-sparkling) and 'Gavi' Spumante (sparkling) DOCG wines may be processed and aged across the administrative territory of the Piedmont provinces of Alessandria, Asti and Cuneo.

Reasons: It is necessary to insert rules regarding the production of 'Gavi' Frizzante and 'Gavi' Spumante DOCG wines outside the area where the grapes are processed into wine. This is merely an update of the text of the product specification that does not affect the wine-making process as such. As sparkling and semi-sparkling winemaking requires equipment that small wineries often do not have, this kind of processing should also be allowed outside the grape production area; the purpose of adding this is therefore to help the operators.

The amendment concerns Article 5 of the specification and the section 'Further conditions' of the single document.

### 4. **Duration of the fermentation on lees**

Description: The following sentence has been added: 'For batches intended for the production of "Gavi" Spumante, the minimum duration of the fermentation on lees is 6 months for fermentation in closed containers with stirrers (Charmat method) and 9 months for fermentation in the bottle (classic method)'.

Reasons: The minimum duration of the fermentation on lees should be specified to protect the wine-making process currently in use.

The amendment concerns Article 5 of the specification.

### 5. **Removal of the obligation to use the term 'Vigna', followed by a place or vineyard name, for the Riserva and Riserva Spumante Metodo Classico types**

Description: Use of the term 'Vigna', followed by a place or vineyard name, is no longer obligatory for the Riserva and Riserva Spumante types.

Reasons: As there are few relevant place names and traditional terms in the production area, it is no longer obligatory for producers of 'Gavi' DOCG wines to include a place or vineyard name on the label for the Riserva types.

The amendment concerns Article 7 of the specification.

## 6. Link to list of parcels

Description: The relevant geographical references and names of municipalities and parts of municipalities that may appear on the labelling are already listed in Annex 1 to the specification; the amendment adds a link to websites showing all the individual parcels covered.

Reasons: To ensure the correct use of the place names that can be printed on the labelling, a map of the relevant parcels has been drawn up that can be downloaded as a pdf file from the websites of the Piedmont Region and of the Consorzio tutela del Gavi (Gavi protection association).

The amendment concerns Article 7 of the specification.

## 7. Labelling rules

Description: The following paragraphs have been added: 'The wording "municipality of", followed by the name of the municipality where the grapes were produced, must be printed on the labelling and on the packaging using the same typeface, font size and colour'; and 'The wording "municipality of", followed by the name of the municipality where the grapes were produced, must be printed on the labelling and on the packaging using a font size at least 50 % smaller than the font size used for "Gavi" DOCG'.

Reasons: The rules on indicating municipalities on the labelling have been specified for the sake of clarity and so as not to mislead the consumers.

The amendment concerns Article 7 of the specification.

### SINGLE DOCUMENT

## 1. Name of the product

Gavi

Cortese di Gavi

## 2. Geographical indication type

PDO – Protected Designation of Origin

## 3. Categories of grapevine product

1. Wine

4. Sparkling wine

8. Semi-sparkling wine

## 4. Description of the wine(s)

*'Gavi' DOCG Tranquillo (still wine)*

### CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity;

Aroma: distinctive, delicate;

Taste: dry, pleasant, fresh and harmonious;

Minimum total alcoholic strength by volume: 10,50 %;

Minimum sugar-free extract: 15,0 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):

–

*'Gavi' DOCG Frizzante (semi-sparkling wine)*

#### CONCISE TEXTUAL DESCRIPTION

Foam: fine and evanescent;

Colour: straw yellow of varying intensity;

Aroma: subtle, delicate, distinctive,

Taste: dry, pleasing, fresh and harmonious;

Minimum total alcoholic strength by volume: 10,50 %;

Minimum sugar-free extract: 15,0 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):

–

*'Gavi' DOCG Spumante (sparkling wine)*

#### CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity;

Foam: fine and lasting;

Aroma: subtle, delicate, distinctive,

Taste: from *brut nature* to extra dry, harmonious, pleasing;

Minimum total alcoholic strength by volume: 10,50 %;

Minimum sugar-free extract: 15,0 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):

–

*'Gavi' DOCG Riserva*

#### CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity;

Aroma: subtle, delicate, distinctive,

Taste: harmonious, dry, pleasing;

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

Minimum sugar-free extract: 17,0 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):

–

*'Gavi' DOCG Riserva Spumante Metodo Classico (classic method)*

#### CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity;

Foam: fine and lasting;

Aroma: subtle, delicate, distinctive,

Taste: from *brut nature* to extra dry, harmonious, pleasing;

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

Minimum sugar-free extract: 17,0 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*

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### 5.2. *Maximum yields*

‘Gavi’ DOCG Tranquillo, Frizzante, Spumante

9 500 kg of grapes per hectare

‘Gavi’ DOCG Vigna

8 500 kg of grapes per hectare

‘Gavi’ DOCG Riserva and Riserva Spumante (classic method)

6 500 kg of grapes per hectare

‘Gavi’ DOCG Tranquillo, Frizzante, Spumante

66,50 hectolitres per hectare

‘Gavi’ DOCG Vigna

59,50 hectolitres per hectare

‘Gavi’ DOCG Riserva and Riserva Spumante (classic method)

45,50 hectolitres per hectare

## 6. **Demarcated geographical area**

The production area of grapes intended to be made into ‘Gavi’ DOCG wines is located in the Piedmont Region and comprises all or parts of the following 11 municipalities in the Province of Alessandria: Gavi, Carrosio, Bosio, Parodi and S. Cristoforo (entirely), and Novi Ligure, Serravalle Scrivia, Capriata d’Orba, Francavilla Bisio, Pasturana and Tassarolo (partly).

## 7. **Main wine grape variety(ies)**

Cortese B – Bianca Fernanda

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

### 8.1. *‘Gavi’ DOCG Tranquillo (still wine)*

Cortese is a local grape variety that has been grown in the ‘Gavi’ DOCG production area for more than a thousand years. The vineyards sit on hillsides whose north-west, south-east aspect and slope gradient provide the ideal environment for this variety. The area does not include the land on the valley floor, which is not suitable for quality winegrowing. The alternation between clayey marl, known locally as ‘white soils’, and ‘red soils’, which are characterised by brown, leached and hydromorphic soils with frangipan, affects the richness of the soil and adds various nuances to the Cortese vine. These lands do not lend themselves well to the intensive growing of other crops (mainly due to their position), but, precisely because of their particular characteristics, they are suitable for quality wine growing and production, with low production yields that result in particularly vigorous and complex wines. Over a millennium of vine growing and wine-making in the DOCG territory, as attested in numerous documents, is sound evidence of the indissoluble interaction between human factors and the unique qualities of ‘Gavi’ DOCG. Vine cultivation techniques have been passed down over the centuries, thus firmly establishing the wine-making culture in the territory and making the ‘Gavi’ DOCG the primary source of income in the area as well as being the common thread running through the eleven municipalities of the production area. This wine was created for the courts and it has never betrayed its commitment to quality and elegance; on the contrary, these traits have been refined in modern times using state-of-the-art techniques to obtain a wine known and appreciated across the five continents.

#### 8.2. 'Gavi' DOCG Frizzante (semi-sparkling wine)

Cortese is a local grape variety that has been grown in the 'Gavi' DOCG production area for more than a thousand years. The vineyards sit on hillsides whose north-west, south-east aspect and slope gradient provide the ideal environment for this variety. The area does not include the land on the valley floor, which is not suitable for quality winegrowing. The alternation between clayey marl, known locally as 'white soils', and 'red soils', which are characterised by brown, leached and hydromorphic soils with frangipan, affects the richness of the soil and adds various nuances to the Cortese vine. These lands do not lend themselves well to the intensive growing of other crops (mainly due to their position), but, precisely because of their particular characteristics, they are suitable for quality wine growing and production, with low production yields that result in particularly vigorous and complex wines. Over a millennium of vine growing and wine-making in the DOCG territory, as attested in numerous documents, is sound evidence of the indissoluble interaction between human factors and the unique qualities of 'Gavi' DOCG. Vine cultivation techniques have been passed down over the centuries, thus firmly establishing the wine-making culture in the territory and making the 'Gavi' DOCG the primary source of income in the area as well as being the common thread running through the eleven municipalities of the production area. This wine was created for the courts and it has never betrayed its commitment to quality and elegance; on the contrary, these traits have been refined in modern times using state-of-the-art techniques to obtain a wine known and appreciated across the five continents.

#### 8.3. 'Gavi' DOCG Spumante (sparkling wine)

Cortese is a local grape variety that has been grown in the 'Gavi' DOCG production area for more than a thousand years. The vineyards sit on hillsides whose north-west, south-east aspect and slope gradient provide the ideal environment for this variety. The area does not include the land on the valley floor, which is not suitable for quality winegrowing. The alternation between clayey marl, known locally as 'white soils', and 'red soils', which are characterised by brown, leached and hydromorphic soils with frangipan, affects the richness of the soil and adds various nuances to the Cortese vine. These lands do not lend themselves well to the intensive growing of other crops (mainly due to their position), but, precisely because of their particular characteristics, they are suitable for quality wine growing and production, with low production yields that result in particularly vigorous and complex wines. Over a millennium of vine growing and wine-making in the DOCG territory, as attested in numerous documents, is sound evidence of the indissoluble interaction between human factors and the unique qualities of 'Gavi' DOCG. Vine cultivation techniques have been passed down over the centuries, thus firmly establishing the wine-making culture in the territory and making the 'Gavi' DOCG the primary source of income in the area as well as being the common thread running through the eleven municipalities of the production area. This wine was created for the courts and it has never betrayed its commitment to quality and elegance; on the contrary, these traits have been refined in modern times using state-of-the-art techniques to obtain a wine known and appreciated across the five continents.

#### 8.4. 'Gavi' DOCG Riserva

Cortese is a local grape variety that has been grown in the 'Gavi' DOCG production area for more than a thousand years. The vineyards sit on hillsides whose north-west, south-east aspect and slope gradient provide the ideal environment for this variety. The area does not include the land on the valley floor, which is not suitable for quality winegrowing. The alternation between clayey marl, known locally as 'white soils', and 'red soils', which are characterised by brown, leached and hydromorphic soils with frangipan, affects the richness of the soil and adds various nuances to the Cortese vine. These lands do not lend themselves well to the intensive growing of other crops (mainly due to their position), but, precisely because of their particular characteristics, they are suitable for quality wine growing and production, with low production yields that result in particularly vigorous and complex wines. Over a millennium of vine growing and wine-making in the DOCG territory, as attested in numerous documents, is sound evidence of the indissoluble interaction between human factors and the unique qualities of 'Gavi' DOCG. Vine cultivation techniques have been passed down over the centuries, thus firmly establishing the wine-making culture in the territory and making the 'Gavi' DOCG the primary source of income in the area as well as being the common thread running through the eleven municipalities of the production area. This wine was created for the courts and it has never betrayed its commitment to quality and elegance; on the contrary, these traits have been refined in modern times using state-of-the-art techniques to obtain a wine known and appreciated across the five continents.

#### 8.5. 'Gavi' DOCG Riserva Spumante (classic method)

Cortese is a local grape variety that has been grown in the 'Gavi' DOCG production area for more than a thousand years. The vineyards sit on hillsides whose north-west, south-east aspect and slope gradient provide the ideal environment for this variety. The area does not include the land on the valley floor, which is not suitable for quality winegrowing. The alternation between clayey marl, known locally as 'white soils', and 'red soils', which are

characterised by brown, leached and hydromorphic soils with frangipan, affects the richness of the soil and adds various nuances to the Cortese vine. These lands do not lend themselves well to the intensive growing of other crops (mainly due to their position), but, precisely because of their particular characteristics, they are suitable for quality wine growing and production, with low production yields that result in particularly vigorous and complex wines. Over a millennium of vine growing and wine-making in the DOCG territory, as attested in numerous documents, is sound evidence of the indissoluble interaction between human factors and the unique qualities of 'Gavi' DOCG. Vine cultivation techniques have been passed down over the centuries, thus firmly establishing the wine-making culture in the territory and making the 'Gavi' DOCG the primary source of income in the area as well as being the common thread running through the eleven municipalities of the production area. This wine was created for the courts and it has never betrayed its commitment to quality and elegance; on the contrary, these traits have been refined in modern times using state-of-the-art techniques to obtain a wine known and appreciated across the five continents.

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

'Gavi' DOCG

Legal framework:

EU legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

The bottling of 'Gavi'/'Cortese di Gavi' Riserva and Riserva Spumante Metodo Classico DOCG wines must take place within the production area defined in Article 3.

Legal framework:

EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

Sparkling and semi-sparkling 'Gavi'/'Cortese di Gavi' DOCG wines may be processed and aged across the administrative territory of the Piedmont provinces of Alessandria, Asti and Cuneo.

**Link to the product specification**

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/17126>

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