

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(3) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2023/C 36/05)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽¹⁾ within two months from the date of this publication.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'Monti Lessini'**PDO-IT-A0462-AM02****Date of application: 23.9.2021****1. Applicant and legitimate interest**

Consorzio Tutela Vini Lessini Durello

Voluntary association for the protection of the wines covered by the protected designation of origin (PDO).

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**3.1. Introduction of the 'Quality sparkling wine' category**

The amendment concerns the introduction of the 'Quality sparkling wine' category, including for the Riserva and Crémant versions.

The reason for this amendment is to enable the production of a category of grapevine product historically produced in the area of the 'Monti Lessini' designation. Thanks to modern viticultural and wine-making techniques, it can be produced to a specific and high quality standard, linked to the wine's geographic origin.

In this context it should be mentioned that this category of wine was already being made in the area covered by the designation until 2011, but was subsequently included under the 'Lessini Durello' designation of origin from the same area.

The amendment is currently needed to meet new productive and commercial demands, while continuing to respect tradition.

(1) OJ L 347, 20.12.2013, p. 671.

The main aim is to raise the profile of the 'Quality sparkling wine' category bearing the 'Monti Lessini' PDO so that there is closer association between the area and this sparkling wine made from Durella grapes as the main variety. These grapes are particularly suited to being made into sparkling wine, which expresses the specific potential of the production area of this PDO, with its unique soil and climate conditions and traditional wine-making techniques.

The amendment concerns the following sections of the single document: 'Categories of grapevine products', 'Description of the wine(s)', 'Specific oenological practices', 'Maximum yields' and 'Link with the geographical area'.

3.2. Insertion of the description of the authorised grape varieties for the 'Quality sparkling wine' category

In accordance with the applicable EU and national legislation, the description of the grape varieties for the new 'Quality sparkling wine' grapevine category has been inserted.

It is specified, in particular, that the main variety is Durella, which must account for at least 85 % in the production of this category. Garganega, Pinot Bianco, Chardonnay and Pinot Nero may be used as secondary varieties but must not account for more than 15 %.

This amendment does not entail any changes to the single document, as the varieties had already been included in Section 7 thereof, given that the authorised range of varieties is the same as for 'Monti Lessini' grapevine products in the 'Wine' category.

3.3. Insertion of production yields and natural alcoholic strength by volume of grapes for the 'Quality sparkling wine' category

The reason for this amendment is that under the applicable EU and national legislation, the maximum grape yields per hectare and the natural alcoholic strength by volume of the grapes must be indicated for the new 'Quality sparkling wine' category.

This amendment concerns the section on 'Maximum yields' in the single document.

3.4. Insertion of the derogation from production within the demarcated area for the 'Quality sparkling wine' category

This amendment concerns the insertion of the derogation on wine-making operations for the newly introduced 'Quality sparkling wine' category. In accordance with EU law, these operations may be carried out in any part of the territory of the administrative units mentioned under the Section on the 'Demarcated geographical area', as well as within the demarcated production area straddling the provinces of Verona and Vincenza.

This amendment is needed in order to allow certain producers to continue their operations producing quality sparkling wine outside the demarcated area, as explained above, so that they can avail themselves of third-party holdings equipped with the appropriate technologies for making this type of wine, particularly for the secondary fermentation stage.

This amendment concerns the 'Further conditions' section of the single document.

3.5. Insertion of the wine-making rules for the 'Quality sparkling wine' category

The amendment concerns the insertion of the wine-making techniques allowed for the production of the newly introduced 'Quality sparkling wine' category, which includes the Riserva and Crémant versions.

This amendment is needed to specify the main wine-making techniques involved in the new 'Quality sparkling wine' category, including for the Riserva and Crémant versions. Specific details regarding the preparation method, the duration of the period of ageing in the bottle and the sugar content are set out for each of these versions.

This amendment concerns the 'Specific oenological practices' section.

3.6. Insertion of the description of the analytical and organoleptic characteristics of the ‘Quality sparkling wine’ category, including for the Riserva and Crémant versions

The amendment concerns the insertion of the characteristics of the newly introduced ‘Quality sparkling wine’ category, including for the Riserva and Crémant versions.

The reason for this amendment is the need to include information on the ‘Quality sparkling wine’ category (including for the Riserva and Crémant versions) in the product specification, indicating the main reference parameters for it to be released for consumption.

This amendment concerns the section: ‘Description of the wine(s)’.

3.7. Insertion of the description of the link with the geographical environment for the ‘Quality sparkling wine’ category

The amendment concerns the insertion of the description of the link with the geographical environment for the new ‘Quality sparkling wine’ category, which includes the Riserva and Crémant versions.

The reason for this amendment is to demonstrate that the qualitative requirements and specific characteristics of the newly introduced quality sparkling wines are essentially due to the specific geographical environment, which is traditionally suited to wine-growing, including the respective natural and human factors. The insertion points out how the type of soils, altitude, aspect and human resources (growing practices, management systems, manual harvest, processing systems) combine to ensure that the resulting product is unique and not replicable elsewhere.

This amendment concerns the ‘Link with the geographical area’ section of the single document.

SINGLE DOCUMENT

1. Name of product

Monti Lessini

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine
5. Quality sparkling wine

4. Description of the wine(s)

1. ‘Monti Lessini’ Durello

CONCISE TEXTUAL DESCRIPTION

- colour: straw-yellow of varying intensity;
- aroma: gently fruity and distinctive;
- taste: dry, full-bodied, medium dry to varying degrees, with a traditionally lively taste;
- minimum total alcoholic strength by volume: 10,50 % by volume;
- 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	5,5 grams per litre expressed as tartaric acid

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

2. 'Monti Lessini' Bianco

CONCISE TEXTUAL DESCRIPTION

- colour: straw-yellow of varying intensity;
- aroma: pleasing, distinctive;
- taste: fresh, flavourful and harmonious;
- minimum total alcoholic strength by volume: 11,50 % by volume;
- 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	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. 'Monti Lessini' Pinot Nero

CONCISE TEXTUAL DESCRIPTION

- colour: ruby red, possibly with hints of garnet;
- aroma: delicate, pleasing, distinctive;
- taste: dry, full, pleasantly bitter;
- minimum total alcoholic strength by volume: 12,5 % by volume;
- minimum sugar-free extract: 24,0 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 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. 'Monti Lessini' passito

CONCISE TEXTUAL DESCRIPTION

- colour: golden yellow
- aroma: distinctive, intense and fruity;
- taste: medium sweet or sweet, harmoniously velvety, full-bodied;
- minimum total alcoholic strength by volume: 14,50 % by volume;
- minimum sugar-free extract: 26,0 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)	11,50
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. 'Monti Lessini' quality sparkling wine

CONCISE TEXTUAL DESCRIPTION

- foam: fine and lasting;
- colour: straw yellow of varying intensity;
- aroma: distinctive with a delicate hint of yeast;
- taste: from zero dosage or *pas dosé* to extra brut, brut, extra dry, dry, and demi-sec;
- minimum total alcoholic strength by volume: 11,5 % by volume;
- minimum sugar-free extract: 15 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. 'Monti Lessini' quality sparkling wine – Riserva

CONCISE TEXTUAL DESCRIPTION

- foam: fine, intense;
- colour: from straw yellow of varying intensity to golden yellow;
- aroma: complex, evolved notes typical of a long ageing period in the bottle;
- taste: from zero dosage or *pas dosé* to extra brut, brut, extra dry, dry, and demi-sec;
- minimum sugar-free extract: 15,00 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)	11,50
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)	

7. 'Monti Lessini' quality sparkling wine – Crémant

CONCISE TEXTUAL DESCRIPTION

- foam: fine, creamy;
- colour: straw yellow of varying intensity, with occasional copper tints;
- aroma: delicate, fine with notes that are reminiscent of the secondary fermentation in the bottle;
- taste: from zero dosage or *pas dosé* to extra brut, brut, extra dry, dry, and demi-sec;
- minimum sugar-free extract: 15,00 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)	11,50
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

a. Specific oenological practices

Classical method of making sparkling wine

Specific oenological practice

Natural secondary fermentation in the bottle, using the classical method, in accordance with the rules in force on the production of sparkling wines.

b. Maximum yields

1. 'Monti Lessini' Durello

16 000 kilograms of grapes per hectare

2. 'Monti Lessini' Bianco

12 000 kilograms of grapes per hectare

3. 'Monti Lessini' Pinot Nero

12 000 kilograms of grapes per hectare

4. 'Monti Lessini' quality sparkling wine

16 000 kilograms of grapes per hectare

5. 'Monti Lessini' quality sparkling wine – Riserva

16 000 kilograms of grapes per hectare

6. 'Monti Lessini' quality sparkling wine – Crémant

16 000 kilograms of grapes per hectare

6. Demarcated geographical area

The production area for wines covered by the 'Monti Lessini' controlled designation of origin includes:

- a) province of Verona: the whole territory of the municipalities of: Vestenanova, San Giovanni Ilarione and part of the territory of the municipalities of: Montecchia di Crosara, Roncà, Cazzano di Tramigna, Tregnago and Badia Calavena;
- b) province of Vicenza: the entire territory of the municipalities of Arzignano, Castelgomberto, Chiampo, Brogliano, Gambugliano, Trissino and part of the territory of the municipalities of Cornedo, Costabissara, Gambellara, Isola Vicentina, Malo, Marano Vicentino, Monte di Malo, Montebello Vicentino, Montecchio Maggiore, Montorso Vicentino, Nogarole Vicentino, San Vito di Leguzzano, Schio and Zermeghedo.

The boundary of the area is as follows: to the east, starting at the border with Vicenza province, in the locality of Calderina at an elevation point of 36 m, it follows the road that leads to Roncà, passing through the localities of Binello and Momello. It crosses through the village of Roncà and continues along the road that intersects with the Monteforte-Montecchia provincial road as far as the border of the municipality of Montecchia di Crosara. It follows the border of this municipality up to the 64 m elevation point and then the road that leads once again to the provincial road south of the wine cooperative of Montecchia di Crosara. It continues for a short distance northward along the Val d'Alpone provincial road as far as the bridge over the eponymous stream and then along the municipal road that passes through the localities of Molino, Castello and San Pietro south of the village of Montecchia di Corsara. Then it continues as far as the Rio Albo stream (elevation point 85 m) which delimits the area, as far as an elevation of 406 m south of Corgnan and Tolotti, where it joins the municipal border of Cazzano di Tramigna. It then runs along the municipal road to Marsilio and follows the geodetic elevation through Rio V. Brà and V. Magragna as far as the 149 m elevation point in the locality of Caliarì. From the locality of Caliarì it continues north along the road leading to Campiano as far as the locality of Panizzolo (elevation 209 m) where it meets the Tramigna stream; it follows the Tramigna north as far as the border of the Tregnano municipality and then runs west along it for a short distance, meeting the locality of Rovere (elevation 357 m and then 284 m). It runs along the road leading to Tregnano, passing by the 295 m elevation point where it enters the village of Tregnano and crosses it along the main road as far as the 330 m elevation point. From there, it enters the municipal road to Marcemigo, crosses this village and comes out at the locality of Morini (elevation 481 m), then follows the provincial road to San Mauro di Saline (elevation 523 m). It runs along the provincial road to S. Mauro di Saline north as far as the locality of Bettola on the border with the municipality of Badia Calavena. From the locality of Bettola, it follows the municipal road that goes down into the valley, passing through the localities of Canovi, Valle, Antonelli, Riva, Fornari and entering the territory of Badia Calavena. From the 451 m

elevation point it follows the municipal road east, coming out at the locality of Colli (elevation 734 m) where it meets the border with Vestenanova (elevation 643 m). Still on the municipal road, it passes through the village of Castelvero, continuing as far as Vestenavechia until it reaches the centre of Vestenanova. It continues as far as the Siveri on the municipal road, reaching the locality of Alberomato. From there, it passes the village of Bacchi and meets the border of the province of Vicenza. It follows the provincial boundaries north to an elevation of 474 m above sea level and then along the northern border of the municipality of Chiampo to the east and then to the south, until the intersection between that border and the provincial road that links Chiampo with Nogarole Vicentino (elevation 468 m above sea level). It continues along this road through the village of Nogarole and continues along the road for Selva di Trissino as far as Capitello just after the 543 m elevation point, where it turns left along the path leading to the aqueduct. It runs along this path through Prizzi until, at an elevation of 530 m, it joins the road to Cornedo, which it follows through Pellizzari and Duello as far as the junction with the municipal road leading to Caliarì, Stella and Ambrosi, passing the village of Grigio before it again joins the provincial road to Cornedo. In Cornedo it joins state highway 246, which it follows nearly as far as the Nori bridge before turning eastwards on the municipal road that runs past Colombara, Bastianci, Muzzolon and Milani (elevation 547 m). From there it then follows the cart road in a north-easterly direction as far as Crestani (elevation 532 m). It then runs along the municipal road leading to Mieghi, Milani (elevation 626 m), Casare di Sopra, Casare di Sotto and Godeghe as far as the junction with the Monte di Malo-Monte Magrè municipal road, which it follows as far as Monte Magrè. From there it follows the road to Magrè up to an elevation of 294 m, continues north-westwards to an elevation of 214 m, runs along the Valfreda road as far as Raga (elevation 414 m), and then continues as far as the municipal border between Schio and Torrebelficino, which it follows as far as the 216 m elevation point. From there it follows the Leogra stream as far as the bridge on state highway 46, continuing along the river road as far as the 188 m elevation point. It then follows state highway 46 Schio-Vicenza as far as the locality of Fonte di Castelnovo. It crosses this locality and then follows the Costabissara road, passing the localities of Ca' de Tommasi and Pilastro.

The boundary of the area then follows the municipal road from Costabissara to Creazzo, passing the locality of S. Valentino until it reaches the southern border of the Costabissara municipality. It then goes westward as far as the southern border of the Costabissara municipality, until the intersection with the road from Gamgubliano which goes to Sovizzo, flanking the Valdiezza road. It follows the road towards Castelgomberto until it meets the road to the villages of Busa, Pilotto and Vallorona on the left. At the stop sign, it turns left and then takes a second left, and continues on past the junction for Monteschiavi. At the junction for Contrà Vallorona, Rubbo and Spinati it leaves the road to those villages and continues straight until it reaches Via Vallorona at the bottom. It continues to the right, following the contour of the hill to Valdimolino. It continues along the road that goes to Sant'Urbano di Montecchio Maggiore (the Cavallara road). Then it takes the Bastian road as far as the intersection with the road from Castelgomberto. It continues along the Bernuffi road, taking a left turn as far as the village of Sant'Urbano. At the junction it takes a left turn and runs along the Sovizzo Alto road as far as Casa Cattani, where it turns right along the Causa road, at the end of which it takes another right along the road (towards Carbonara) until it reaches Bastia Bassa, where it continues to Campestrini and then finally arrives to the right of Villa Cordellina. It then takes a right turn until the intersection with state highway 246, turning left onto the Montorsina road and including the site of the Romeo and Juliet castles within the area.

The boundary then follows the road towards Montecchio Maggiore and Montorso as far as the bridge over the Chiampo stream. It crosses the stream and continues south as far as the Zermeghedo road via Mieli. From the via Mieli junction it continues to the left towards Belloccheria, encompassing the contour of the hill as far as the junction with via Perosa within the demarcated area. From there, it continues towards the village of Montebello along via Castelletto until the intersection with the Mira road. From there, it runs along the road to Selva as far as the Casa Cavazza intersection and the Zermeghedo road.

The boundary follows the Agugliana road and continues in the direction of La Guarda. About 300 metres from this village, it turns left along a path that links it to the border with Gambellara, continuing northward to the 143 m elevation point.

It then goes down the minor road leading to Gambellara, which crosses westward along the road from Gambellara to Calderina where it joins up with the demarcation of the initial area in the province of Verona.

7. Wine grape variety(ies)

Chardonnay B

Durella B – Durello

Garganega B – Garganego

Pinot Bianco B – Pinot

Pinot Grigio – Pinot

Pinot Nero N – Pinot

Sauvignon B – Sauvignon blanc

8. Description of the link(s)***'Monti Lessini' PDO (Wine and Quality Sparkling Wine)****Details of geographical area**Natural factors relevant to the link*

The production area for 'Monti Lessini' PDO wines spans the hilly part of the eastern Lessini mountains that straddle the border between the provinces of Verona and Vicenza. The geology of the area is quite complex and multi-faceted, with volcanic and volcanic-detrital base rocks predominating in the areas currently devoted to wine-growing. The resulting soils are rich in minerals and moderately deep, with a fine texture and basalt rock content that is scant on the surface but in higher concentrations deep down in the soil. The mineral profile of the soils is conducive to the fermenting processes of the musts made from Durella grapes, a white grape variety that is almost exclusive to the area.

The area of the 'Monti Lessini' PDO enjoys a mild, temperate climate with annual precipitation of about 1 000 mm, mostly concentrated in spring and autumn, and average annual temperatures of around 13,5 °C.

The physiographic structure of the area, which is shared by the Lessini region as a whole, is characterised by the long and sometimes narrow valleys fanning out mostly in a NNW-SSE direction, separated by ridges arranged in a corresponding pattern, which stretch southwards until they disappear under the alluvial deposits of the Po valley plain. The difference in altitude in the area is about 800 m, a factor that is conducive to significant variations between day and night temperatures.

Historical and human factors relevant to the link

The fact that viticulture in the Monti Lessini area dates back seven centuries powerfully underlines the care with which people have cultivated the vine in this area of high hills straddling the provinces of Verona and Vicenza.

Historical documents on agriculture in the Monti Lessini area often highlight the phrase 'Terra cum vineis', i.e. land entirely under vineyards. From the 19th century onwards, viticulture and winemaking in the provinces under the designation led to a significant increase in production and raised the quality of the wines produced.

This increase was followed by the first measures to protect the typical wines and the subsequent establishment of the association to represent the producers. Having first been created by Ministerial Decree No 25/06/1987 – Official Gazette No 6 of 9 January 1988, within the 'Lessini Durello' PDO, in 2011 the name of the designation was changed to 'Monti Lessini' at the same time as the 'Lessini Durello' PDO was recognised. The Consortium for the Protection of 'Lessini Durello' [Consorzio di Tutela del Lessini Durello], which was recognised by the Italian Ministry in November 2000, is devoted to raising the profile of the designations produced in the area, as well as the productive and socio-economic conditions in the Veronese and Vicentine valleys in the area covered by the product specification. The producers of the designation, together with the Consortium, have refined the technique used to make sparkling wine from Durella grapes, thus giving it a prestigious position among the sparkling wines produced in the Venice region.

The best crops are produced in well-exposed soils of volcanic origin, using smart cultivation techniques in line with local traditions. The Durella variety thrives on good exposure to sunlight but above all it requires good air flow in the vineyard.

The vine training systems have evolved over the years in accordance with the oenological objectives being pursued. Nowadays, the ideal systems for this type of production are the pergola and the Guyot method. Pergolas are used on the steep hillsides where the vines are mostly tended by hand. Espalier or Guyot systems are more commonly found in areas that are more accessible and where the slopes are not as steep. These vine training systems ensure that the grapes ripen well and remain healthy. They are a hallmark not only of the landscape but also of the quality of the wines and the consistency of the yields.

The 'Monti Lessini' PDO area is now famous for its oenological excellence, which has been recognised at wine competitions in Italy and elsewhere in the world.

Monti Lessini PDO – Wine category

Causal link between quality, the characteristics of the product and the geographical environment, with the natural and human factors.

'Monti Lessini' PDO – Durello wines are straw-yellow of varying intensity in colour, with a distinctive and delicately fruity aroma and a dry, full-bodied taste, with varying intensities of flavour, and that also traditionally tend to be lively. Aromas of apples that are more or less green alternate with stronger and more complex notes of mineral origin and flint, including marine aroma of iodine and sulphur.

'Monti Lessini' PDO – Bianco wines are straw-yellow of varying intensity, with a characteristically pleasant aroma and a fresh, flavoursome and harmonious taste.

'Monti Lessini' PDO – Pinot Nero wines are ruby red in colour, sometimes with hints of garnet, with a delicate, pleasant and distinctive aroma and a dry, full-bodied and pleasantly bitter taste.

'Monti Lessini' PDO – Passito wines are golden yellow in colour, with characteristically intense and fruity aromas. In terms of taste, they are medium to sweet, velvety, harmonious and full-bodied.

The Monti Lessini area is the ideal environment for producing the range of wines covered by the 'Monti Lessini' PDO: the characteristically volcanic soils are rich in nutrients and the cool breezes that blow down from the Monti Lessini allow optimal ripening to be reached while maintaining the grape acidity that is needed. The mineral notes are specific markers for these types of wine.

The traditional pergola and espalier vine training systems, the technical expertise of the winegrowers, the centuries of tradition and the investments in oenological technology all combine to produce wines with very complex aromas. In fact, 'Monti Lessini' PDO wines are not unique for the robustness of their structure. It is the olfactory characteristics that form and practically define the identity of the product.

'Monti Lessini' PDO – Quality Sparkling Wine category

Causal link between quality, the characteristics of the product and the geographical environment, with the natural and human factors.

'Monti Lessini' PDO quality sparkling wine has fine, persistent foam. It is straw yellow of varying intensity in colour and has a distinctive aroma with a delicate hint of yeast. The sugar content varies from zero dosage or *pas dosé* to demi-sec.

'Monti Lessini' PDO Riserva quality sparkling wines have intense, fine bubbles. Ranging from straw yellow of varying intensity to golden yellow in colour, they have complex aromas with well-developed notes typical of a long ageing period in the bottle. The sugar content varies from zero dosage or *pas dosé* to demi-sec.

'Monti Lessini' PDO Crémant quality sparkling wines have fine, creamy bubbles. Ranging from straw yellow of varying intensity to golden yellow in colour, they have complex aromas with well-developed notes typical of a long ageing period in the bottle. The sugar content varies from zero dosage or *pas dosé* to demi-sec.

The temperate climate and the marked variations in temperature between daytime and night-time that are typical in the 'Monti Lessini' PDO area are instrumental in producing a significant number of aromatic precursors that enhance the organoleptic characteristics and typical notes of the Durella grapes.

The mineral content of the soils, together with the crisp acidity of the Durella variety, means that the wine is particularly suited to making sparkling wine. This latter technique (which has been used as a method to bring out the best of the Durella variety since the designation was first established) brings out the typical characteristics mentioned above, depending on the ageing period. If the ageing period is shorter, there will be more pleasurable notes and aromas of green apple and citrus fruit, a typical minerality and a characteristically tannic consistency that is unique in white wines and results in particularly fine bubbles. A longer ageing period (Riserva versions) tones down the exuberance of the variety, leading to wines that are more expressive, with autolytic notes playing an important role in creating elegant organoleptic sensations. The typical marine notes always make their presence felt, and, although the wine is never overly full-bodied, the sense of flavour, enhanced by a bitter mineral aftertaste, never ceases to delight.

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

Production of sparkling wines

Legal framework:

EU legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

In accordance with the derogation provided for in Article 5(1)(b) of Commission Delegated Regulation (EU) No 2019/33 ⁽³⁾, the wine-making operations for quality sparkling wines may be carried out within the demarcated production area and also in the provinces of Verona and Vincenza.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/17283>

⁽³⁾ OJ L 9, 11.1.2019, p. 2.