

**COMMISSION IMPLEMENTING DECISION****of 7 February 2019****on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the publication reference of the product specification for a name in the wine sector****(Nizza (PDO))**

(2019/C 55/06)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007<sup>(1)</sup>, and in particular Article 97(3) thereof,

Whereas:

- (1) Italy submitted an application for protection of the name 'Nizza' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.
- (2) In accordance with Article 97(2) of Regulation (EU) No 1308/2013, the Commission examined the application and found that the conditions laid down in Articles 93 to 96, 97(1), 100, 101 and 102 of the Regulation had been met.
- (3) In order to allow statements of objection to be submitted in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification given during the national procedure for examining the application for protection of the name 'Nizza' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

*Sole Article*

The single document drawn up in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the publication reference of the specification for the name 'Nizza' (PDO) are contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, objections to the protection of the name specified in the first paragraph of this Article may be submitted within two months of the date of publication of this Decision in the *Official Journal of the European Union*.

Done at Brussels, 7 February 2019.

*For the Commission*

Phil HOGAN

*Member of the Commission*

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<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671.

## ANNEX

## SINGLE DOCUMENT

## 'Nizza'

## PDO-IT-01896

Submission date of application: 2.12.2014

## 1. Name to be registered

Nizza

## 2. Geographical indication type

PDO — Protected Designation of Origin

## 3. Categories of grapevine products

1. Wine

## 4. Description of the wine(s)

Nizza and Nizza riserva (Wine Category 1)

Colour: intense ruby red, tending towards garnet with age;

Aroma: intense, distinctive, ethereal;

Taste: dry, full-bodied, harmonious and round.

Minimum total alcoholic strength by volume: 13 % by volume;

Minimum sugar-free extract: 26 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:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

Nizza with the 'vigna' indication and Nizza riserva with the 'vigna' indication (Wine category 1)

Colour: intense ruby red, tending towards garnet with age;

Aroma: intense, distinctive, ethereal;

Taste: dry, full-bodied, harmonious and round.

Minimum total alcoholic strength by volume: 13,5 % by volume;

Minimum sugar-free extract: 28 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:	5,0 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 practice*

Ageing

Specific oenological practice

Nizza: must be aged for at least 18 months, of which at least 6 months in wooden barrels from 1 January of the year following the harvest.

Nizza 'vigna': must be aged for at least 18 months, of which at least 6 months in wooden barrels from 1 January of the year following the harvest.

Nizza riserva: must be aged for at least 30 months, of which at least 12 months in wooden barrels from 1 January of the year following the harvest.

Nizza riserva 'vigna': must be aged for at least 30 months, of which at least 12 months in wooden barrels from 1 January of the year following the harvest.

Topping up of barrels

Specific oenological practice

Throughout the mandatory ageing period barrels may be topped up with the same wine of the same vintage, which may be stored in containers other than wooden barrels, for up to 10 % of the total volume.

Enrichment

Relevant restriction on making the wines

There is no provision for any form of enrichment to increase the alcoholic strength of Nizza DOCG wines.

5.2. *Maximum yields:*

Nizza and Nizza riserva

49 hectolitres per hectare

Nizza with the 'vigna' indication in the third year after planting

26,60 hectolitres per hectare

Nizza with the 'vigna' indication in the fourth year after planting

30,80 hectolitres per hectare

Nizza with the 'vigna' indication in the fifth year after planting

35 hectolitres per hectare

Nizza with the 'vigna' indication in the sixth year after planting

39,90 hectolitres per hectare

Nizza with the 'vigna' indication from the seventh year after planting onwards

44,10 hectolitres per hectare

**6. Demarcated geographical area**

The production area for 'Nizza' DOCG (PDO) includes all of the territory of the following municipalities: Agliano Terme, Belveglio, Calamandrana, Castel Boglione, Castelnuovo Belbo, Castelnuovo Calcea, Castel Rocchero, Cortiglione, Incisa Scapaccino, Mombaruzzo, Mombercelli, Nizza Monferrato, Vaglio Serra, Vinchio, Bruno, Rocchetta Palafea, Moasca and San Marzano Oliveto

**7. Main wine grapes variety(ies)**

Barbera N.

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

Nizza DOCG (PDO) (Wine category 1)

*Natural factors relevant to the link*

A) The production area comprises 18 municipalities adjacent to the municipality of Nizza in the Province of Asti; this has traditionally been the area of choice for the cultivation of the Barbera vine variety.

It is an area of low hills with an altitude of between 150 and 400 metres, characterised by a temperate climate with little wind and average annual rainfall of around 700 mm. The soil is mainly calcareous, of medium depth and resting on a marly calcareous-arenaceous rock groundmass. The terrain of the Nizza winegrowing area is geologically part of the Pliocene basin in the Asti region; it is mostly sedimentary in origin, with predominantly tertiary arenaceous marl formations. The soils have a high calcium carbonate content, with generally little organic matter, and low but perfectly balanced nutrient levels.

*Human factors relevant to the link*

The perfect synergy between the environment and man in the Nizza area is summed up by the use of the traditional 'contour' system, the double Guyot and with adequate thinning of the bunches, gives the Nizza vineyard a very low yield, of a maximum of 7 tonnes or less and sometimes spurred cordon pruning systems, the containment of yields and a rational management of foliage which, together with the south-facing exposure, maximise the quality of the Barbera grape. The utmost care is taken in the harvesting of the grapes, which is done entirely by hand so as to preserve the characteristic quality as much as possible. The winemaking technique has been perfected for this excellent raw material. It is followed by an appropriate minimum ageing period of 18 months, up to over 30 months for the Nizza Riserva. The vineyard landscape of the Nizza winegrowing area is the exceptional result of a winemaking tradition which has evolved and been handed down since antiquity; it underpins the local community and economy.

This cultural tradition has produced a well-established heritage of expertise and vine growing, winemaking and ageing techniques based on a thorough knowledge of the Barbera variety historically grown there and its ability to adapt to the particular environmental conditions.

B) Details of the quality or characteristics of the product essentially or exclusively attributable to the geographical environment.

Nizza DOCG (PDO) is the most valuable wine produced in the area. The final product is distinguished by the characteristics of the soils in the production area. In particular, the Nizza wines from areas consisting mainly of clay-sandy marl soils have greater intensity and shades of colour, a medium-high pH and lower acidity, very intense 'earthy' aromas ('tuf' is the name of the marl in the local dialect). They are elegant, highly-structured and long-lived. Those from areas with predominantly sandy soils have a more pronounced acidity, lower colour intensity and a variegation of fine and elegant aromas with scents that are more balsamic, of aromatic grasses, coupled with a harmonious structure.

Optimum sun exposure and soil and climate conditions and the soil types described above make for well-structured wines which are rich in colour and suitable for ageing, and which keep well over time. The vineyards' exposure, from south to south-west and south-east, also affects the absorption of sun rays and benefits the ripening and quality of grapes, increasing the concentration of sugars and polyphenols.

C) Description of the causal interaction between the aspects referred to under (A) and those referred to under (B).

'Nizza' wines owe their specific quality characteristics to the interaction between the natural environment and human factors of tradition and knowledge with regard to cultivation, wine-making and ageing. In particular, producers have made highly qualitative choices for the cultivation of grapes (limited yields, in particular for types carrying the 'vigna' indication) and the production of 'Nizza' DOCG (PDO) wines by refraining from using the practice of enrichment.

The cultural knowledge dating back to antiquity with the cultivation of the vines in the 'contour' system, expertly managed through the traditional double Guyot pruning system. These factors, combined with fairly high daily temperature ranges allow for optimal ripening of the grapes, which gives the 'Nizza' its typical organoleptic and analytical characteristics.

The district of Nizza is a historic centre for the production of Barbera wines in Piemonte, with an impressive tradition of processing, ageing and marketing the final product, a precondition for the production and subsequent establishment on the market of structured red wines for medium to long ageing.

#### 9. Essential further conditions

Bottling within the demarcated area

*Legal framework:*

In EU legislation

*Type of further condition:*

Bottling in the demarcated geographical area

*Description of the condition:*

In accordance with Article 8 of Regulation (EC) No 607/2009, bottling or packaging must take place in the demarcated geographical area to safeguard quality, guarantee the origin and ensure the effectiveness of checks.

In fact, the qualities and particular characteristics of the wines 'Nizza' DOCG (PDO), related to the geographical area of origin, are better insured with bottling in the demarcated area since the application of all the technical rules concerning transport and bottling and compliance with such rules falls under the responsibility and professional competence of the companies producing in the demarcated area.

This obligation enables to avoid possible risks that the transport outside the DOCG (PDO) wine area could entail, such as: oxidation and thermal stress from high or low temperatures, with deterioration of the product, with consequent negative effects on the chemical-physical characteristics (acidity, polyphenols and colouring substances) and organoleptic (colour, flavour) and stability. In particular, the risk of microbiological contamination (from bacteria, viruses, fungi, moulds and yeasts) is reduced.

The aforesaid risks are avoided with this obligation because the control system by the competent bodies, to which the operators are subjected in all the production phases, in particular during the bottling phase, is more effective in the demarcated area.

Therefore, this condition is introduced to the benefit of the operators responsible for safeguarding the quality of Nizza DOCG (PDO), in order to offer the consumers the guarantee of the origin, quality and compliance with the Product Specification, and to maintain high reputation of the name.

#### Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/12401>

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