

COMMISSION IMPLEMENTING DECISION**of 4 June 2019****on the publication in the *Official Journal of the European Union* of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council****(Vigneti delle Dolomiti/Weinberg Dolomiten (PGI))**

(2019/C 197/02)

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 ⁽¹⁾, and in particular Article 97(3) thereof,

Whereas:

- (1) Italy has sent an application for amendment of the specification for the name 'Vigneti delle Dolomiti'/'Weinberg Dolomiten' in accordance with Article 105 of Regulation (EU) No 1308/2013.
- (2) The Commission has examined the application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of Regulation (EU) No 1308/2013 have been met.
- (3) In order to allow for the presentation of statements of opposition in accordance with Article 98 of Regulation (EU) No 1308/2013, the application for amendment of the specification for the name 'Vigneti delle Dolomiti'/'Weinberg Dolomiten' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The application for amendment of the specification for the name 'Vigneti delle Dolomiti'/'Weinberg Dolomiten' (PGI), in accordance with Article 105 of Regulation (EU) No 1308/2013, is contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision confers the right to oppose the amendment of the specification referred to in the first paragraph of this Article within two months of the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 4 June 2019.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

ANNEX

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

‘VIGNETI DELLE DOLOMITI’/‘WEINBERG DOLOMITEN’**PGI-IT-A0755-AM02****Date of application: 14.4.2015****1. Rules applicable to the amendment**

Article 105 of Regulation (EU) No 1308/2013 – Non-minor modification

2. Description and reasons for amendment**2.1. Addition of new categories of sparkling wines**

The amendment concerns the addition of the following categories of sparkling wine:

- white and rosé ‘sparkling wine’;
- white and rosé ‘quality sparkling wine’;
- white ‘quality aromatic sparkling wine’.

Reasons: For over a century, many leading sparkling wines have been produced in the province of Trento using the method of secondary fermentation in the bottle; more recently, a significant number of generic and varietal sparkling wines started to be produced in the 1950s/1960s using the method of secondary fermentation in large containers (Charmat process). In the province of Trento alone, this production currently amounts to around 3,5 million bottles, a considerable share of which is eligible, by dint of having the required characteristics, to use the PGI in question.

It is proposed, by means of this amendment request, that the above segment be given a higher level of protection and a closer link with the territory of origin by including it in the product specification for the ‘Vigneti delle Dolomiti’ PGI, making it subject to the same rules that have long applied to still and semi-sparkling wines.

A small number of undertakings account for most of the production of sparkling wines using the Charmat process. Where the output of holdings is low, it is however increasingly common for them to have third-party establishments carry out the processing on their behalf, on account of the high investment costs necessary for holdings to obtain the systems and technologies required to carry out this type of production. There is therefore an increasing number of holdings that wish to further enhance their own wines by processing them into sparkling wine using secondary fermentation in autoclaves.

This is also why it was proposed that processing into sparkling wine can be carried out anywhere in the Veneto and Lombardy regions by holdings able to demonstrate a tradition of making ‘Vigneti delle Dolomiti’ PGI wines and/or processing them into semi-sparkling wines over the last five wine years.

As well as providing consumers with a precise indication of the geographical origin of the product, the possibility of classifying these products under the ‘Vigneti delle Dolomiti’ PGI should also justify an increase in the value of the product in terms of its positioning on the price scale, with an adjustment of both the price per bottle and, as a consequence, the value of the grapes used.

Furthermore, the distinction conferred by the ‘Vigneti delle Dolomiti’ PGI name would allow local production to stand out from the wide range of anonymous generic or varietal sparkling wines and avoid the pricing policy imposed by the widespread presence of such products on the market.

This amendment concerns Articles 2, 6 and 8 of the product specification and the following sections of the Single Document: points 2.3. Category of grapevine products, 2.4. Description of the wines, 2.5.1. Specific oenological practices and 2.8. Link with the geographical area.

2.2. Inclusion of new varieties in the combination of grape varieties

The amendment concerns the inclusion in the combination of grape varieties of the following recently introduced varieties in the relevant provinces located within the production area of the ‘Vigneti delle Dolomiti’ PGI:

- BRONNER (B)/(Bolzano and Trento);
- CARMENÈRE (N)/(Bolzano);

- DIOLINOIR (N)/(Bolzano);
- HELIOS (B)/(Trento);
- JOHANNITER (B)/(Trento);
- SOLARIS (B)/(Bolzano and Trento);
- TURCA (N)/(Trento).

These new grape varieties are therefore added to those already permitted for the relevant provinces.

The proposed amendment is particularly significant, as these interspecific hybrids of *Vitis Vinifera* and other species of the genus *Vitis* are naturally resistant to the main vine pathogens (downy mildew and powdery mildew) and thus do not require chemical treatments; this particular characteristic means that they are mainly grown close to 'sensitive' areas, such as schools, built-up areas, sports facilities, cycle routes, etc.

Therefore, taking into account these environmental qualities, the increase in the area planted with the varieties in question and the favourable results obtained by the vinification of these innovative varieties, this amendment aims to provide these products too with the necessary level of recognisability and protection.

The possibility to put PGI wines on the market with the names of such varieties on their labels would enhance their value.

The possibility of mentioning these varieties on the label, together with the 'Vigneti delle Dolomiti' geographical indication, would enhance the value of individual products. It should be borne in mind that sometimes these varieties are little known or appreciated by consumers because, until now, it has not been possible to mention them on the labels of the wines concerned.

This amendment concerns Article 2 of the product specification and Section 2 of the Single Document, point 2.7. Main wine grape varieties.

2.3. *Production of wines bearing the name of the 'Bianchetta Trevigiana' or 'Pavana' grape varieties on the label*

Types of wine bearing the names of the following grape varieties on their labels are to be added to the 'Wine' and 'Semi-sparkling wine' categories.

- BIANCHETTA TREVIGIANA (B);
- PAVANA (N).

Reasons: The proposed amendment allows wines obtained from the 'Bianchetta Trevigiana' and 'Pavana' varieties to be produced and those varieties to be specified on the label in accordance with the relevant European Union rules.

This is because the varieties in question were already included in the combination of grape varieties set out in the 'Vigneti delle Dolomiti' PGI product specification for production of the white and red/rosé types respectively; the purpose of this amendment, therefore, is to allow the names of those two varieties to be indicated on the labels of the relevant wines, in the interest of the producers.

Specifically, in this section of the Single Document, the two grape varieties mentioned above are not included in the list of grape varieties that are prohibited from being specified on labelling.

This amendment concerns Article 2 of the product specification and Section 2 of the Single Document, point 2.9. Further conditions.

2.4. *Derogations allowing wine to be processed into sparkling and semi-sparkling wine in neighbouring regions*

The product specification already allows the normal vinification processes for still wines to be carried out in the neighbouring regions (throughout Veneto and Lombardy) provided that the holdings concerned can demonstrate an uninterrupted tradition of making 'Vigneti delle Dolomiti' PGI wines over the last five wine-growing years.

The purpose of this amendment is to allow wine to be processed into semi-sparkling and sparkling wine in the same area as that allowed for still wines.

Reasons: The possibility of processing wine into sparkling and semi-sparkling wine in the neighbouring regions is justified by and consistent with the fact that normal winemaking processes may be carried out in these regions (as already laid down in the specification). It must be borne in mind that such processes are not considered as post-vinification stages, but rather as an integral part of wine production, and as such can only be carried out within the identified wine production area.

Where holdings have a low output of semi-sparkling and sparkling wines, it is also increasingly common for them to have third-party establishments carry out the processing on their behalf, on account of the high investment costs necessary for holdings to obtain the systems and technologies required to carry out such processing. It is the usual practice for local operators to ask firms in the neighbouring regions of Veneto and Lombardy to carry out this processing, especially in the case of low output.

This amendment concerns Article 5 of the product specification and Section 2 of the Single Document, point 2.9. Further conditions.

2.5. *Oenological practice of blending wines and grape musts*

The paragraph on the oenological practice of blending wines and grape musts, including with products originating outside the area (up to a maximum of 15 %), is reworded to rule out the possibility of using, even only partially, wines obtained from grape varieties other than those which may be grown in the provinces of Trento, Bolzano and Belluno.

Reasons: The amendment aims to provide operators with more precise information, although it is more restrictive compared to the previous specification, on the possibilities for using the traditional practice of blending. In particular, it aims to prevent the practice of blending using grape varieties other than those that may be grown in the area from adversely affecting the characterisation and the typical characteristics of the wines in question.

This amendment concerns Article 5 of the product specification and Section 2 of the Single Document, point 2.5.1. Specific oenological practices.

SINGLE DOCUMENT

1. **Name to be registered**

Vigneti delle Dolomiti

Weinberg Dolomiten

2. **Geographical indication type**

PGI — Protected Geographical Indication

3. **Categories of grapevine products**

1. Wine
4. Sparkling wine
5. Quality sparkling wine
6. Quality aromatic sparkling wine
8. Semi-sparkling wine
15. Wine from raisined grapes
16. Wine of overripe grapes

4. **Description of the wine(s)**

Vigneti delle Dolomiti Bianco belonging to the 'Wine' and 'Semi-sparkling wine' categories, with or without indication of one or two grape varieties

These white wines of the different types demonstrate a range of colours ranging from straw yellow to golden yellow, sometimes with hints of pale green or copper as in the case of Pinot Grigio.

The aromas of the wines are characterised by their subtlety, with fruity notes that generally reflect the main grape variety used in the wine, but also the typical 'personality' of mountain products.

The taste of the wines, which can range from dry to sweet, is harmonious, well-structured and flavourful, as well as being well-balanced in terms of alcohol content and acidity.

In the case of semi-sparkling white wine, the presence of carbon dioxide enhances its freshness and liveliness.

When released for consumption, white wines which indicate the name(s) of one or two grape varieties have, in addition to the qualities described above, the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained.

Minimum total alcoholic strength by volume: 10 %

Minimum sugar-free extract: 14,0 g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

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

Vigneti delle Dolomiti Rosato belonging to the 'Wine' and 'Semi-sparkling wine' categories, with or without indication of one or two grape varieties

These rosé wines are a group of 'ready-to-drink' products obtained mainly from the Schiava, Merlot and Teroldego grape varieties.

These wines have a pink colour of varying intensity depending on the winemaking process and the duration of contact with the skins.

The aroma is fine and delicate with pleasant hints of fruit.

The taste is fresh and harmonious with balanced acidity, and can range from dry to sweet.

In the case of semi-sparkling wine, the presence of carbon dioxide enhances its freshness and liveliness.

When released for consumption, rosé wines which indicate the name(s) of one or two grape varieties have, in addition to the qualities described above, the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained.

Minimum total alcoholic strength by volume: 10 %

Minimum sugar-free extract: 15,0 g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

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

Vigneti delle Dolomiti Rosso belonging to the 'Wine' and 'Semi-sparkling wine' categories, with or without indication of one or two grape varieties

These wines have a ruby red colour of varying intensity, occasionally with hints of orange if aged. Their aroma is vinous, sometimes ethereal or fruity; depending on the grape variety used to produce them, they may have fruity aromas of varying intensity and well-developed if the wine is aged.

The taste is harmonious, full-bodied, sometimes bitterish and austere, and can range from dry to sweet.

The red 'Novello' wine expresses the aromas and flavours associated with the particular technique of carbon maceration used to make wine from the grapes, which enhances the wine's vinous profile and the typical notes of the grape variety.

In the case of semi-sparkling wine, the presence of carbon dioxide enhances its liveliness.

When released for consumption, red wines which indicate the name(s) of one or two grape varieties have, in addition to the qualities described above, the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained.

Minimum total alcoholic strength by volume:

- 11 % in the case of the 'Vino Novello' type
- 10 % for other types

Minimum sugar-free extract: 18,0 g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

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

Vigneti delle Dolomiti Bianco belonging to categories (15) and (16) including with the traditional term 'Passito' or 'Vino Passito', without indication of the grape variety

These wines have great personality and character. The colour ranges from golden yellow to amber.

The aroma is delicate, fine and distinctive with notes of raisined grapes, sometimes spicy.

The taste is full, harmonious, of raisin wine and sometimes alcoholic; it can range from dry to sweet.

Minimum total alcoholic strength by volume: 16 %

Minimum actual alcoholic strength by volume: 9,0 % (wine from raisined grapes) and 12,0 % (wine of overripe grapes)

Minimum sugar-free extract: 14,0 g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

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

Vigneti delle Dolomiti Rosato belonging to categories (15) and (16) including with the traditional term 'Passito' or 'Vino Passito', without indication of the grape variety

These wines have great personality and character. The colour is pink of varying intensity, occasionally with orange tones.

The aroma is delicate, fine and distinctive with notes of raisined grapes, sometimes spicy.

The taste is full, harmonious, of raisin wine and sometimes alcoholic; it can range from dry to sweet.

Minimum total alcoholic strength by volume: 16 %

Minimum actual alcoholic strength by volume: 9,0 % (wine from raisined grapes) and 12,0 % (wine of overripe grapes)

Minimum sugar-free extract: 15,0 g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

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

Vigneti delle Dolomiti Rosso belonging to categories (15) and (16) including with the traditional term 'Passito' or 'Vino Passito', without indication of the grape variety

These wines have great personality and character. The colour is garnet red, occasionally with orange tones.

The aroma is delicate, fine and distinctive with notes of raisined grapes, sometimes spicy.

The taste is full, harmonious, of raisin wine and sometimes alcoholic; it can range from dry to sweet.

Minimum total alcoholic strength by volume: 16 %

Minimum actual alcoholic strength by volume: 9,0 % (wine from raisined grapes) and 12,0 % (wine of overripe grapes)

Minimum sugar-free extract: 18,0 g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

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

Vigneti delle Dolomiti Bianco belonging to categories (4) Sparkling wine, (5) Quality sparkling wine and (6) Quality aromatic sparkling wine, with or without indication of one or two grape varieties

The sparkling wine is characterised by a lively and persistent foam and a colour, which ranges from straw yellow to golden yellow with hints of pale green. It is distinguished by its particular qualities of subtlety and elegance. It has a distinctive, fine and delicate aroma with a hint of yeast; the quality aromatic sparkling wine has the typical aromas of the Moscato Giallo grape variety. The taste is fine, lively and typical of the grape variety; in terms of sugar content, the taste can range from dry to sweet, i.e. with the indication from 'brut nature' to 'sweet'. When released for consumption, sparkling and quality sparkling white wines, if they indicate the name(s) of one or two grape varieties have, in addition to the above characteristics, the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained. Quality aromatic sparkling wine, with or without indication of the grape variety, must have the organoleptic characteristics of the Moscato Giallo grape variety, from which it must be wholly obtained. Minimum total alcoholic strength by volume: 11,0 %

Minimum actual alcoholic strength by volume: 10,5 % (sparkling wine and quality sparkling wine) and 6,0 % (quality aromatic sparkling wine)

Minimum total acidity: 4,5 g/l expressed as tartaric acid (sparkling wine and quality sparkling wine); 5,0 g/l expressed as tartaric acid (quality aromatic sparkling wine)

Minimum sugar-free extract: 14,0 g/l

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)	

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

Vigneti delle Dolomiti Rosato belonging to categories (4) Sparkling wine and (5) Quality sparkling wine, with or without indication of one or two grape varieties

The sparkling wine is characterised by a lively and persistent foam and a pink colour of varying intensity. It is distinguished by its particular qualities of subtlety and elegance.

It has a distinctive, fine and delicate aroma with a hint of yeast.

The taste is fine, lively and typical of the grape variety; in terms of sugar content, the taste can range from dry to sweet, i.e. with the indication from 'brut nature' to 'sweet'.

When released for consumption, sparkling and quality sparkling rosé wines, if they indicate the name(s) of one or two grape varieties have, in addition to the above characteristics, the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained.

Minimum total alcoholic strength by volume: 11 %

Minimum sugar-free extract: 14,0 g/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

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

5. **Wine making practices**

a. *Essential oenological practices*

Oenological practice of blending of grape musts and wines

Relevant restrictions on oenological practices

The product specification allows blending of musts and wines up to 15 %, in line with the relevant European Union legislation, with grape musts and wines, including from other Italian wine-growing areas, provided that they have been obtained from non-aromatic grape varieties classified as 'suitable for cultivation' or 'under observation' in the provinces of Belluno, Bolzano and Trento.

Oenological practice of processing into sparkling wine using the method of secondary fermentation in autoclaves

Relevant restrictions on oenological practices

Processing into sparkling wine is permitted exclusively using the method of secondary fermentation in large containers (autoclaves).

b. *Maximum yields*

Vigneti delle Dolomiti Bianco, Rosato and Rosso types without indication of the grape variety

23 000 kg of grapes per hectare

Vigneti delle Dolomiti obtained from the Moscato Rosa grape variety

12 000 kg of grapes per hectare

Vigneti delle Dolomiti types with indication of other permitted grape varieties

19 500 kg of grapes per hectare

6. **Demarcated geographical area**

The production area of the grapes used to produce 'Vigneti delle Dolomiti' wines covers the entire territory of the autonomous provinces of Trento and Bolzano and that of the province of Belluno in the Veneto Region, which are all part of the C I (B) EU wine-growing area.

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

Cabernet Franc N. - Cabernet

Cabernet Sauvignon N. - Cabernet

Carmenère N. - Cabernet

Carmenère N. - Cabernet Italiano

Carmenère N. - Cabernet Nostrano

Casetta N.

Chardonnay B.

Franconia N.

Goldtraminer B.

Gosen N.

Groppello di Revò N. - Groppello

Kerner B.

Lagarino B.

Lambrusco a Foglia Frastagliata N. - Enantio N.

Lambrusco a Foglia Frastagliata N. - Lambrusco

Manzoni Bianco B. - Incrocio Manzoni 6.0.13 B.

Maor B.

Merlot N.

Moscato Giallo B. - Goldmuskateller

Moscato Giallo B. - Moscato

Moscato Giallo B. - Moscatellone

Moscato Rosa Rs. - Moscato delle Rose

Moscato Rosa Rs. - Rosen Muskateller

Müller Thurgau B. - Riesling x Sylvaner

Nosiola B.

Paolina B.

Pavana N.

Petit Verdot N

Pinot Bianco B. - Pinot

Pinot Bianco B. - Pinot Blanc

Pinot Bianco B. - Weissburgunder

Pinot Bianco B. - Weiß Burgunder

Pinot Bianco B. - Weißburgunder

Pinot Grigio — Grauburgunder

Pinot Grigio — Grauer Burgunder

Pinot Grigio — Pinot

Pinot Grigio — Pinot Gris

Pinot Grigio — Ruländer

Pinot Nero N. - Blauer Spätburgunder

Pinot Nero N. - Pinot

Pinot Nero N. - Pinot Noir

Pinot Nero N. - Spätburgunder

Pinot Nero N. - Blauburgunder

Rebo N.

Rossara N.

Saint Laurent N.

Sauvignon B. - Sauvignon Blanc

Schiava Gentile N. - Kleinvernatsch

Schiava Gentile N. - Mittervernatsch

Schiava Gentile N. - Schiava

Schiava Gentile N. - Vernatsch

Schiava N.

Schiava Grigia N. - Grauvernatsch

Schiava Grigia N. - Schiava

Schiava Grigia N. - Vernatsch

Schiava Grossa N. - Edelvernatsch Gr

Schiava Grossa N. - Großvernatsch

Schiava Grossa N. - Schiava

Schiava Grossa N. - Vernatsch

Sennen N.

Sylvaner Verde B. - Grüner Sylvaner

Sylvaner Verde B. - Silvaner

Sylvaner Verde B. - Sylvaner

Syrah N. - Shiraz

Teroldego N.

Verdealbara B.

Bronner B.

Helios B.

Johanniter B.

Solaris B.

Turca N.

Turca N. - Serbina N.

Lagrein N.

Marzemino N. - Berzamino

Marzemino N. - Berzemino

Meunier N.

Negrara N.

Riesling Italico B. - Riesling

Riesling Italico B. - Welschriesling

Riesling Renano B. - Rheinrieseling

Riesling Renano B. - Riesling

Traminer Aromatico Rs. - Gewürztraminer

Trebbiano Toscano B. - Procanico

Trebbiano Toscano B. - Trebbiano

Trebbiano Toscano B. - Ugni Blanc

Veltliner B. - Gruner Veltliner

Moscato Giallo B. - Moscatello

Moscato Giallo B. - Muscat

Moscato Giallo B. - Muskateller

Malvasia Nera Lunga N. - Malvasia

Malvasia N. - Malvasier

Malvasia N. - Roter Malvasier

Petit Manseng B.

Portoghese N. - Blauer Portugieser

Portoghese N. - Portugieser

Tannat N.

Tempranillo N.

Vioigner B.

Zweigelt N.

Diolinoir N.

Barbera N.

Bianchetta Trevigiana B. - Bianchetta

Malvasia Istriana B. - Malvasia

Marzemina Grossa N. - Marzemina Bastarda

Marzemina Bianca B. - Marzemina

Moscato Bianco B. - Gelber Muskateller

Moscato Bianco B. - Moscatello

Moscato Bianco B. - Moscatello

Moscato Bianco B. - Moscatellone

Moscato Bianco B. - Moscato

Moscato Bianco B. - Muscat

Moscato Bianco B. - Muskateller

Glera B. - Serprino

Glera Lunga B. - Glera

Glera Lunga B. - Serprino

Tocai Friulano B. - Tai

Trevisana Nera N.

8. Description of the link(s)

Vigneti delle Dolomiti, all categories (1, 4, 5, 6, 8, 15 and 16)

Natural factors relevant to the link:

The area comprises Trentino, Alto Adige and the Province of Belluno in Veneto and is located in the Dolomites, an extraordinary mountain range and Unesco World Heritage Site. The area is mainly mountainous or hilly and the geology is varied as it includes mountains of different geological origin; of these the Dolomites cover the largest area.

The climate is transitional between semi-continental and Alpine; the coldest months are the winter months while the warmest months are July and August. Average precipitation is 1 000 mm/year and the distribution of rainfall is typically Mediterranean with most rain falling in spring and autumn. Adequate rainfall and excellent water capacity due to the significant presence of mountains with melting snow means that soils contain enough water. The particular geography of the Dolomites, together with a transitional climate between the Mediterranean and Alpine climates, creates a unique environment in the 'Vigneti delle Dolomiti' IGT grape production area and distinguishes the wines produced there.

In pedological terms, the soils consist predominantly of limestone debris with a high stone content, resulting in good drainage and aeration. These soils are generally found on limestone debris in the medium to high areas of alluvial fans. The soils on the lower parts of the slopes have a lower stone content. In some lowland areas, there are strata of accumulated colluvium and soils on moraine deposits or fluvial gravel. Soils of different geological origin are also present, as in the valleys of Valle di Cembra (porphyritic), Val d'Isarco (metamorphic-crystalline) and the central Vallagarina (basaltic).

Historical and human factors relevant to the link:

Vines and wine have always been part of the area's cultural heritage, as demonstrated by numerous archaeological finds and documented historical evidence over a period of time from the Bronze Age to the present day. For several centuries, the whole area was also an integral part of the Austro-Hungarian Empire and some of the empire's administrative and cultural characteristics are still clearly preserved today. During the thousand years that vine cultivation and human history have gone hand in hand, inextricable links between the two have developed, which are reflected not only in local culture and traditional farming and winemaking practices, but also in wider and more indirect cultural areas, such as art and gastronomy. The establishment of the San Michele all'Adige Agricultural Institute in 1874 made a decisive and indelible impact on wine-growing and production and the wine culture in general in the area, providing an extraordinary source of learning, knowledge and education in the sector. Indeed, modern wine-growing owes a lot to the training and dissemination of new wine-growing and oenological techniques carried out by this institute together with the Conegliano school. An essential contribution was also made by the wine-growers of the area, who introduced vineyard management processes and methodologies combining environmental and economic sustainability and innovative winemaking technologies.

Vigneti delle Dolomiti, Category: Wine

Information on the special quality of products attributable to the geographical origin and casual link with the natural and human features of the geographical area.

The white wines of the different types demonstrate a range of colours ranging from straw yellow to golden yellow, sometimes with hints of pale green or copper as in the case of Pinot Grigio. The fine aromas of the wines are characterised by their subtlety, with fruity notes that generally reflect the main grape variety used in the wine, in particular in the case of aromatic or semi-aromatic varieties such as Muller Thurgau and Sauvignon. The taste of the wines, which ranges from dry to sweet, is harmonious, well-structured, fresh and flavourful.

The rosé wines, in particular those obtained from the Schiava, Merlot and Teroldego varieties, have a pink colour of varying intensity resulting from the winemaking process. The taste is fresh and harmonious and ranges from dry to sweet with balanced acidity.

The red wines have a ruby red colour of varying intensity, occasionally with hints of orange in the case of aged wines. Their aroma is vinous, sometimes ethereal or fruity; depending on the grape variety used to produce them, they may have fruity aromas of varying intensity and well-developed if the wine is aged. The taste is harmonious and well-structured and can range from dry to sweet.

The red 'Novello' wine expresses the aromas and flavours associated with the particular technique of carbon maceration used to make wine from the grapes, which enhances the wine's vinous profile and the typical notes of the grape variety.

The wide range of grape varieties grown allows the suitability of the various types of land to be best exploited. Vineyards are normally located in zones with the most favourable sun exposure. Mainly white grape varieties are grown in hilly areas, whereas red grape varieties grown in the deeper soils of the valley floor can produce full-bodied, tannic and flavourful wines with well-developed notes of ripe fruit.

The variations in temperature between day and night that are typical of this area cause, particularly in white grapes, a considerable accumulation of the aromatic precursors which give the wines their particular organoleptic characteristics. The variety of land positions and altitudes thus provides a wide range of different conditions, making it possible to identify the most appropriate location for the different wines.

The characteristics and qualities of 'Vigneti delle Dolomiti' IGT wines are also due to human factors, in particular the professionalism of wine producers. The area of a holding's land under vines is modest at around 1,3 hectares. The topography also means a high number of working hours (over 600) are necessary to cultivate 1 hectare of vineyard. Most of this time is spent on operations aimed at optimising the growth of plants and the ripening of the grapes, stimulating natural resistance to pathogens and reducing the use of plant-health measures. In this regard, it should be noted that almost the entire area under vines is cultivated according to the principles of integrated, and increasingly organic, pest management. Grapes are picked exclusively by hand.

The interaction between natural factors (climate, soil conditions and the topography), the experience built up by local operators and modern growing and winemaking techniques makes it possible to produce quality wines whose characteristics and reputation are linked both to the production area and to the grape varieties from which they come.

Vigneti delle Dolomiti, Categories (4) Sparkling wine, (5) Quality sparkling wine, (6) Quality aromatic sparkling wine, (8) Semi-sparkling wine

Information on the special quality of products attributable to the geographical origin and causal link with the natural and human features of the geographical area.

Boasting a centuries-old tradition, sparkling wine is considered the jewel in the crown of local winemaking. The particular care taken during the phase of growing and harvesting the grapes and making them into the base wine as well as during the subsequent secondary fermentation period makes the sparkling wine stand out for its particular qualities of subtlety and elegance.

The quality of the sparkling wines is characterised by the availability of raw materials originating from mountainous wine-growing areas where the grapes and wines have quality characteristics that are ideal for producing this type of wine. These characteristics consist in particular in the fact that the grapes maintain a good balance between sugar content and acidity, aided by the temperature variation between day and night, which becomes gradually more marked as the altitude of the vineyards increases.

Furthermore, the characterisation of the product depends on the restricted range of vine varieties which may be used to produce sparkling wines.

As regards the 'quality aromatic sparkling wine', the causal interaction is also due to the selection of the grape variety, i.e. the native 'Moscato Giallo' variety being grown in the area, the fine aromas of which are enhanced by an aging process which is not too intense, aided by the sub-alpine climate.

The sparkling wine is characterised by a lively and persistent foam and a colour which ranges from straw yellow to golden yellow with hints of pale green. It has a distinctive and fine aroma with a hint of yeast. The taste is fine, lively and typical of the grape variety.

The sparkling rosé wine, mainly obtained from the Pinot Nero grape variety, is characterised by a lively and persistent foam and a pink colour of varying intensity. It has a distinctive and fine aroma with a hint of yeast. The taste is fine, lively and distinctive.

In terms of sugar content, the taste of the sparkling wine, whether white or rosé, ranges from dry to sweet, i.e. with the indication from 'brut nature' to 'sweet'.

Semi-sparkling wines, whether white, rosé or red, are distinguished by their freshness and liveliness, which are linked to the moderate release of carbon dioxide.

Moreover, the level of specialisation that some holdings have achieved in the production of semi-sparkling wines has made it possible to refine winemaking techniques and technological aspects relating to secondary fermentation carried out in large containers (autoclaves), helping to raise the quality standard of semi-sparkling wines.

The specialisation of the production process has in fact made it possible to identify the variety types that are most suitable for processing into semi-sparkling wine and to carry out secondary fermentation using equipment at the forefront of technology; these factors have contributed to increasing the quality of the final product.

The variety of environments in terms of soil and climate makes it possible to best exploit the potential of the varieties suitable for processing into sparkling wine. Vineyards are normally located in zones with the most favourable sun exposure. The variations in temperature between day and night that are typical of this area cause, particularly in white grapes, a considerable accumulation of the aromatic precursors which give the wines their particular organoleptic characteristics. The variety of land positions and altitudes thus provides a wide range of different conditions, making it possible to identify the most appropriate location for the different vine varieties.

The characteristics and qualities of 'Vigneti delle Dolomiti' IGT wines are also due to human factors, in particular the professionalism of wine producers. The area of a holding's land under vines is modest at around 1,3 hectares. The topography also means a high number of working hours (over 600) are necessary to cultivate 1 hectare of vineyard. Most of this time is spent on operations aimed at optimising the growth of plants and the ripening of the grapes, stimulating natural resistance to pathogens and reducing the use of plant-health measures. In this regard, it should be noted that almost the entire area under vines is cultivated according to the principles of integrated, and increasingly organic, pest management. Grapes are picked exclusively by hand.

The interaction between natural factors (grape variety, climate, soil), the experience built up by local operators and modern growing and winemaking techniques makes it possible to produce quality wines whose characteristics and reputation are linked both to the production area and to the grape varieties from which they come.

Vigneti delle Dolomiti, Categories 15 — Wine from raisined grapes and 16 — Wine of overripe grapes

Information on the special quality of products attributable to the geographical origin and casual link with the natural and human features of the geographical area. The colour varies from golden yellow to amber for the white wines to pink and garnet red depending on the variety used. The aroma is delicate and distinctive with notes of raisined grapes, sometimes spicy and reminiscent of honey and ripe fruit. The taste is full, harmonious, of raisin wine and may range from dry to sweet, although types with higher sugar content are prevalent.

Although the production of 'Passito' wines concerns all varieties to some extent, both white and red grape varieties, the ones most frequently used are aromatic grape varieties (Moscato Giallo, Moscato Rosa, Traminer Aromatico) and semi-aromatic varieties (Goldtraminer, Nosiola, Riesling Renano, Sauvignon, etc.).

Drying takes place on the plant (wine of overripe grapes) or in drying areas (wine from raisined grapes). The length of the overripening or drying period is variable and depends on the intensity of the characteristics that the winemaker wishes to confer on the end product by mean of this technique.

The grapes used to produce 'Passito' wines are identified by the producer on the basis of specific physical and quality characteristics of the bunch.

Bunches with a loose-packed structure, i.e. with plenty of space between the grapes, are particularly well suited to being dried and they are selected in the vineyard at the time of the harvest.

Drying is favoured by the marked variation in temperature between day and night, which is particularly notable during late summer and autumn, and by the north winds in the region that come in across the Alps.

Furthermore, the mitigating 'Òra del Garda' wind blows every day from Lake Garda, sweeping across a large part of the production area and contributing significantly to creating the optimal conditions for drying the grapes, i.e. almost continuous natural ventilation with humidity levels such as to prevent the grapes from drying too quickly.

'Passito' wines, although they are produced in low volumes overall, are produced by almost all bottling companies, often representing an undertaking's 'flagship' product.

The causal interaction between the geographical area and the characteristics of the product are mainly due to three factors:

- the availability of varieties (as specified above) the grapes of which are particularly suited to undergoing the drying process necessary to make this type of wine;
- temperature variations and periodic local breezes ('Òra del Garda') which favour the preservation of the grapes during the phase of drying, whether on the plant or in drying areas;
- an ancient tradition of producing 'Passito' wines which is still carried out using techniques which have been passed down over the centuries.

The variety of environments in terms of soil and climate makes it possible to best exploit the potential of the varieties the grapes of which are most suitable for undergoing the drying process. Vineyards are normally located in zones with the most favourable sun exposure. The variations in temperature between day and night that are typical of this area cause, particularly in white grapes, a considerable accumulation of the aromatic precursors which give the wines their particular organoleptic characteristics. The variety of land positions and altitudes thus provides a wide range of different conditions, making it possible to identify the most appropriate location for the different vine varieties.

The characteristics and qualities of 'Vigneti delle Dolomiti' IGT wines are also due to human factors, in particular the professionalism of wine producers. The area of a holding's land under vines is modest at around 1,3 hectares. The topography also means a high number of working hours (over 600) are necessary to cultivate 1 hectare of vineyard. Most of this time is spent on operations aimed at optimising the growth of plants and the ripening of the grapes, stimulating natural resistance to pathogens and reducing the use of plant-health measures. In this regard, it should be noted that almost the entire area under vines is cultivated according to the principles of integrated, and increasingly organic, pest management. Grapes are picked exclusively by hand.

The interaction between natural factors (grape variety, climate, soil), the experience built up by local operators and modern growing and winemaking techniques makes it possible to produce quality wines whose characteristics and reputation are linked both to the production area and to the grape varieties from which they come.

9. Essential further conditions

Derogations concerning the area of winemaking and processing into semi-sparkling and sparkling wine

Legal framework: In EU legislation

Type of further condition: Derogation concerning production in the identified geographical area

Description of the condition:

According to the applicable EU legislation, winemaking and processing into semi-sparkling and sparkling wine may also be carried out throughout the neighbouring Veneto and Lombardy regions, provided that the holdings concerned can demonstrate an uninterrupted tradition of making 'Vigneti delle Dolomiti' PGI wines over the last five wine-growing years.

The possibility of processing wine into sparkling and semi-sparkling wine in the neighbouring regions is justified by and consistent with the fact that normal winemaking processes may be carried out in these regions. These processes are not considered as post-vinification stages, but rather as an integral part of wine production, and as such can only be carried out within the identified wine production area.

This derogation is based on well-established tradition and it allows the producers concerned to also use processing plants located in the aforementioned administrative units bordering the production area.

Indication of the name of the grape variety on the label

Legal framework: In EU legislation

Type of further condition: Additional labelling requirements

Description of the condition:

The labels of wines in the 'Wine' and 'Semi-sparkling wine' categories with the 'Vigneti delle Dolomiti' PGI may show the name of one or two grape varieties from which the wines are obtained.

However, in accordance with the applicable EU legislation, the use of the name of the grape variety or varieties in the labelling and presentation is prohibited in the following cases:

- a) For the wine categories 'Wine from raisined grapes' and 'Wine of overripe grapes', including those described as 'Vino Passito' or 'Passito';
- b) For the categories 'Wine' and 'Semi-sparkling wine', limited to the following varieties: - for wines of the province of Bolzano: Lagrein, Riesling Italico, Riesling Renano, Traminer Aromatico, Veltliner; - For wines of the province of Trento: Lagrein, Marzemino, Meunier, Negrara, Riesling Italico, Riesling Renano, Traminer Aromatico, Trebbiano Toscano, Veltliner.

In addition, for the categories 'Sparkling wine' and 'Quality sparkling wine', reference may be made on the label to one or two varieties, limited to the following: Chardonnay, Pinot Bianco, Pinot Grigio, Pinot Nero and Müller Thurgau; and for the category 'Quality aromatic sparkling wine' only the name of the Moscato Giallo variety may be used on the label.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/12936>
