

OTHER ACTS

EUROPEAN COMMISSION

Publication 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

(2019/C 235/07)

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.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

‘VALLAGARINA’**PGI-IT-A0756-AM03****Date of application: 20.6.2017****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 and types of sparkling wine:

white and rosé ‘sparkling wine’;

white and rosé ‘quality sparkling wine’;

white ‘quality aromatic sparkling wine’.

The amendment provides that:

- the ‘sparkling wine’ and ‘quality sparkling wine’ types are to be obtained exclusively from the following grape varieties: Chardonnay, Pinot Bianco, Pinot Grigio, Pinot Nero and Müller Thurgau; with the exception of Pinot Grigio, the name(s) of one or two of these grape varieties may be indicated on the label,
- the ‘quality aromatic sparkling wine’ type is to be obtained exclusively from the grape variety Moscato Giallo, which may be mentioned in the designation and presentation of the product.

Many leading sparkling wines have long been produced in the provinces of both Trento and Verona using the method of secondary fermentation in large containers (Charmat process). The purpose of this amendment request is to give these wines a higher level of protection and a closer link with the territory of origin by including them in the product specification for the ‘Vallagarina’ PGI, making them subject to the same rules that have long applied to still and semi-sparkling wines.

As well as providing consumers with a precise indication of the geographical origin of the wine, the possibility of classifying these products under the ‘Vallagarina’ PGI should also justify an increase in value in terms of their 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 ‘Vallagarina’ 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.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

The description of the link with the geographical environment shows how the production of sparkling wines in the three categories (sparkling wine, quality sparkling wine and quality aromatic sparkling wine) has a long tradition in the territory of the 'Vallagarina' PGI.

The amendment concerns the following sections of the single document: sections 2.3 'Category of grapevine products', 3.4 'Description of the wines', 2.5 'Specific oenological practices', 2.8 'Link with the geographical area' and Articles 1, 2, 5 and 6 of the product specification.

2.2. *Inclusion of new varieties classified as 'under observation' in the combination of grape varieties*

Description and reasons

Description: The amendment concerns the inclusion in the combination of grape varieties for the 'Vallagarina' PGI of the following varieties in the provinces of Trento and Verona respectively:

- BRONNER* (B)/(Trento);
- HELIOS* (B)/(Trento);
- JOHANNITER* (B)/(Trento);
- SOLARIS* (B)/(Trento);
- TURCA (N)/(Trento);
- ANCELLOTTA (N)/(Verona);
- GOLDTRAMINER (B)/(Verona);
- GOSEN (N)/(Verona);
- OSELETA (N)/(Verona);
- PETIT VERDOT (N)/(Verona);
- REBO (N)/(Verona);
- ROSSIGNOLA (N)/(Verona);
- SANGIOVESE (N)/(Verona);
- SAUVIGNON (B)/(Verona);
- SENNEN (N)/(Verona);
- SYRAH (N)/(Verona);
- TREBBIANO GIALLO (N)/(Verona);
- TREBBIANO ROMAGNOLO (B)/(Verona);
- VELTLINER (B)/(Verona).

The use of these varieties to produce PGI wines is permitted by the applicable national legislation on the classification of vine varieties, in accordance with European Union legislation.

These new grape varieties are therefore added to those already contained in the product specification. Varieties marked with an asterisk in the list above derive from interspecific hybrids of *Vitis vinifera* and other species.

The purpose of the amendment is to extend the combination of grape varieties for 'Vallagarina' PGI wines to include new grape varieties in the relevant provinces of Trento and Verona.

The added value can therefore be seen in the increased number of 'Vallagarina' PGI wines on offer with new varieties that have in some cases involved the recovery of old local varieties at risk of extinction and in other cases the promotion of certain 'resistant' varieties which require only limited use of plant protection products.

These varieties cannot be used in the production of PDO wines, but may, following the amendment, be indicated and promoted on the labelling of the relevant PGI wines.

Among other things, recent changes to national legislation, coming into line with the relevant provisions of EU legislation, have opened up the possibility of using vine varieties deriving from interspecific hybrids of *Vitis vinifera* and other species in order to produce PGI wines.

As such varieties are naturally resistant to the main vine pathogens (downy mildew and powdery mildew) they require only limited use of chemical treatments. This particular characteristic means that they are mainly grown close to 'sensitive' areas, such as schools, urban areas, sports facilities, cycle routes, hospitals, etc., so that a high level of health protection is ensured in these areas.

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 'Vallagarina' 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.

In any case, the possibility remains to use such varieties, in any proportion, in the production of 'Vallagarina' PGI white wines.

The amendment concerns section 2.7 of the single document 'Main grape varieties' and Articles 2, 5 and 8 of the product specification.

2.3. *Derogations for production into wine in neighbouring areas*

The geographical area has been added and defined in respect of derogations for carrying out processing operations, in accordance with the provisions of the relevant EU legislation.

In this connection, it has been laid down that, besides the grape production area defined in Article 3, the wine may also be made throughout the entire administrative territory of the provinces of Trento and Verona.

In addition, wines with the 'Vallagarina' PGI may be processed throughout the Veneto Region and in the neighbouring Lombardy Region, provided that the holdings concerned can demonstrate an uninterrupted tradition of making 'Vallagarina' PGI wines and/or processing them into semi-sparkling wines over the last five winegrowing years.

This amendment will therefore provide rules, in accordance with of the applicable regulation, for the processing of 'Vallagarina' PGI wines also in the neighbouring administrative units of the defined production area of the grapes, which includes the Veneto and Lombardy Regions. In order for the holdings concerned to be eligible for the derogation allowing them to make wine and/or process it into semi-sparkling wine in the cited administrative units, which are larger than the provinces, they must demonstrate that they have continuously carried out these activities for 'Vallagarina' PGI wines over the last five winegrowing years.

This derogation is based on well-established tradition and it allows the producers concerned to also use processing facilities located in the aforementioned areas neighbouring the grape production area; at the same time, the derogation is not extended to other processing undertakings, also in order to simplify the necessary checks.

This amendment concerns section 2.9 of the single document 'Essential further conditions' and Article 5 of the product specification.

2.4. *Details concerning the oenological practice of blending wines*

The paragraph of Article 5 on the oenological practice of blending wines and grape musts 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 and Verona.

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

This amendment concerns section 2.5 of the single document 'Winemaking practices' and Article 5 of the product specification.

2.5. Removal of the varietal type 'Pinot Grigio'

The 'Pinot Grigio' grape variety may no longer be referred to in the name and presentation of still, semi-sparkling and sparkling 'Vallagarina' IGT wines, including in the case where two grape varieties are specified on the label.

The removal of the 'Pinot Grigio' varietal type is related to the parallel request for protection of the 'Delle Venezie' PDO for which the use of this varietal type is reserved. This decision has been agreed within the production chain and its aim is to grant the highest designation of origin status to wine obtained from the 'Pinot Grigio' variety, which is the most distinctive and representative in north-eastern Italy.

This amendment concerns points 2.4 'Description of the wines', 2.7 'Main grape varieties' and 2.9 'Essential further conditions' of the single document and Articles 2 and 7 of the product specification.

2.6. Update of the inspection body

The inspection body has been updated: The Trento Chamber of Commerce, Industry, Craft Trades and Agriculture is indicated as the inspection body in place of the Ministry of Agricultural, Food and Forestry Policy.

The reason for the amendment is that the Trento Chamber of Commerce, Industry, Craft Trades and Agriculture took over the task of carrying out inspections of the 'Vallagarina' PGI production chain from the Ministry of Agricultural, Food and Forestry Policy as from 1 August 2012.

This amendment concerns Article 9 of the product specification and does not modify the single document.

SINGLE DOCUMENT

1. Name of product

Vallagarina

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

4. Description of the wine(s)

'Vallagarina' Bianco — Categories Wine (1) and Semi-sparkling wine (8), including with specification of one or two grape varieties, except Pinot Grigio

The various types of white wines come in a spectrum of colours ranging from straw yellow to golden yellow, occasionally with hints of pale green or copper. They have a fine aroma, with fruity, sometimes aromatic, notes that reflect the main grape variety used in the wine. The taste is harmonious and well-structured, ranging from dry to sweet and with a good balance between alcohol content and acidity.

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

Those categories and types of white wine which indicate the name(s) of one or two grape varieties must have the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained, in particular as regards colour characteristics.

Producing wine using grapes of two different varieties of the same colour is a well-established and widespread practice. In order to ensure that these wines reflect the characteristics of both the grape varieties from which they are made, the 'minor' grape variety must still account for more than 15 % of the total, and the varieties must be indicated on the label in descending order with respect to the actual amount of grapes used.

Minimum total alcoholic strength by volume: 9,0 %;

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 mentioned comply with the limits laid down in national and EU legislation.

'Vallagarina' Rosato — Categories Wine (1) and Semi-sparkling wine (8), including with specification of one or two grape varieties, except Pinot Grigio

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

They have a pink colour of varying intensity depending on the winemaking process and the duration of contact with the skins. The aroma has delicate fruity aromas reminiscent of wild berries; the taste ranges from dry to sweet and is characterised by a high degree of freshness and drinkability, particularly in the semi-sparkling type.

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

Those categories and types of wine which indicate the name(s) of one or two grape varieties must have the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained, in particular as regards colour characteristics.

Producing wine using grapes of two different varieties of the same colour is a well-established and widespread practice. In order to ensure that these wines reflect the characteristics of both the grape varieties from which they are made, the 'minor' grape variety must still account for more than 15 % of the total, and the varieties must be indicated on the label in descending order with respect to the actual amount of grapes used.

Minimum total alcoholic strength by volume: 9,0 %;

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)	

General analytical characteristics

Maximum total sulphur dioxide (in milligrams per litre)	
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Any analytical parameters not mentioned comply with the limits laid down in national and EU legislation.

'Vallagarina' Rosso — Categories Wine (1) and Semi-sparkling wine (8), including with specification of one or two grape varieties

These wines have a ruby red colour of varying intensity, sometimes with hints of orange as the wine ages.

The aroma is fruity, sometimes with ethereal notes of varying intensity which develop if the wine is aged. The taste is harmonious, from dry to sweet. The Novello type expresses the aromas and flavours associated with the particular technique of carbon maceration used to make wine from the grapes.

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

Those categories and types of red wine which indicate the name(s) of one or two grape varieties must have the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained, in particular as regards colour.

Producing wine using grapes of two different varieties of the same colour is a well-established and widespread practice. In order to ensure that these wines reflect the characteristics of both the grape varieties from which they are made, the 'minor' grape variety must still account for more than 15 % of the total, and the varieties must be indicated on the label in descending order with respect to the actual amount of grapes used.

Minimum total alcoholic strength by volume:

— 11,0 % in the case of the 'Novello' type;

— 9,0 % 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 mentioned comply with the limits laid down in national and EU legislation.

'Vallagarina' Bianco — Categories Sparkling wine (4) and Quality sparkling wine (5), including with specification of one or two grape varieties, except Pinot Grigio

These types may be produced only from the Chardonnay, Pinot Bianco, Pinot Grigio, Pinot Nero and Müller Thurgau varieties, either alone or in combination.

The colour of the wines ranges from straw yellow to golden yellow with hints of pale green and a fine and long-lasting foam; they have a fine, sometimes fruity, aroma with hints of yeast.

The taste is lively and harmonious, from brut nature to sweet.

Those categories and types of sparkling white wine which indicate the name(s) of one or two grape varieties must have the organoleptic characteristics of the relevant grape variety or varieties from which the wine has been obtained, in particular as regards colour characteristics, except in the case of Pinot Nero grapes fermented off skins and used to produce sparkling wines and quality sparkling wines.

Producing wine using grapes of two different varieties of the same colour is a well-established and widespread practice. In order to ensure that these wines reflect the characteristics of both the grape varieties from which they are made, the 'minor' grape variety must still account for more than 15 % of the total, and the varieties must be indicated on the label in descending order with respect to the actual amount of grapes used.

Minimum total alcoholic strength by volume: 11,0 %;

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 mentioned comply with the limits laid down in national and EU legislation.

'Vallagarina' Rosato — Categories Sparkling wine (4) and Quality sparkling wine (5), including with specification of one or two grape varieties, except Pinot Grigio

These types may be produced only from wines made from the Chardonnay, Pinot Bianco, Pinot Grigio, Pinot Nero and Müller Thurgau varieties, either alone or in combination.

The sparkling rosé wines have a pink colour of varying intensity and a fine and long-lasting foam; they have a fine, sometimes fruity, aroma with hints of yeast.

The taste is lively and harmonious, from brut nature to sweet.

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

Producing wine using grapes of two different varieties of the same colour is a well-established and widespread practice. In order to ensure that these wines reflect the characteristics of both the grape varieties from which they are made, the 'minor' grape variety must still account for more than 15 % of the total, and the varieties must be indicated on the label in descending order with respect to the actual amount of grapes used.

Minimum total alcoholic strength by volume: 11,0 %;

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 mentioned comply with the limits laid down in national and EU legislation.

'Vallagarina' Bianco — Category Quality aromatic sparkling wine (6), including with specification of the Moscato Giallo grape variety

This type may be produced only from grape must or partially fermented grape must from the Moscato Giallo variety.

The colour of the aromatic sparkling white wine ranges from straw yellow to golden yellow with hints of pale green and a fine and long-lasting foam. The aroma is aromatic, fine and typical of Moscato, and the taste is lively, from extra brut to sweet.

Minimum total alcoholic strength by volume: 11,0 %;

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,0
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)	

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

5. Winemaking practices

a. *Essential oenological practices*

Oenological practice of blending grape musts and wines

Relevant restrictions on making the wines

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 winegrowing areas, provided that they have been obtained from non-aromatic grape varieties classified as 'suitable for cultivation' or 'under observation' in the provinces of Trento and Verona.

Oenological practice of processing into sparkling wine

Relevant restrictions on making the wines

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

b. Maximum yields

'Vallagarina' Bianco, Rosato and Rosso types without indication of the grape variety

23 000 kg of grapes per hectare

'Vallagarina' types that specify the grape variety — concerning grapes harvested in the province of Verona

23 000 kg of grapes per hectare

'Vallagarina' types that specify the grape variety — concerning grapes harvested in the province of Trento

19 500 kg of grapes per hectare

6. Demarcated geographical area

The production area of the grapes used to produce 'Vallagarina' wines includes:

- the entire administrative territory of the municipalities of Ala, Aldeno, Avio, Besenello, Brentonico, Calliano, Cimone, Garniga, Isera, Mori, Nogaredo, Nomi, Pomarolo, Rovereto, Terragnolo, Trambileno, Vallarsa, Villa Lagarina and Volano in the Autonomous Province of Trento,
- a defined part of the territory of the municipalities of Brentino Belluno, Dolcè and Rivoli Veronese in the province of Verona.

The production area comprises the area geographically and historically known as 'Vallagarina', which extends for around 60 km along a stretch of the River Adige between the provinces of Trento and Verona.

The area falls within EU winegrowing zones 'C I' (as regards the area within the Province of Trento) and 'C II' (as regards the area within the province of Verona).

7. Main wine grapes variety(ies)

Grapariol B.

Gosen N.

Goldtraminer B.

Garganega B. - Garganego

Franconia N.

Forsellina N.

Maor B.

Manzoni Bianco B. - Incrocio Manzoni 6.0.13 B.

Malvasia Istriana B. - Malvasia

Malvasia Bianca Lunga B. - Malvoisier

Corbina N. - Corbinella

Chardonnay B.

Lagrein N.

Lagarino B.

Kerner B.

Johanniter B.

Helios B.

Groppello di Revò N. - Groppello

Bianchetta Trevigiana B. - Bianchetta

Barbera N.

Durella B. - Durello

Dindarella N.

Croatina N. - Bonarda

Corvinone N.

Corvina N. - Cruina

Cortese B. - Bianca Fernanda

Ancellotta N. - Lancellotta

Casetta N.

Carmenère N. - Cabernet Nostrano

Cabernet Sauvignon N. - Cabernet

Cabernet Franc N. - Cabernet

Bronner B.

Verdealbara B.

Veltliner B. - Grüner Veltliner

Turchetta N.

Tocai Friulano B. - Tuchi

Moscato Bianco B. - Moscato Reale

Teroldego N.

Syrah N. - Shiraz

Sylvaner Verde B. - Sylvaner

Spigamonti N.

Solaris B.

Sennen N.

Schiava Grossa N. - Großvernatsch

Schiava Grigia N. - Grauvernatsch

Riesling Renano B. - Riesling

Riesling Italico B. - Welschriesling

Rebo N.

Raboso Veronese N. - Raboso

Turca N.

Trebbiano Toscano B. - Procanico

Trebbiano Romagnolo B. - Trebbiano

Trebbiano Giallo B. - Rossetto

Trebbiano di Soave B. - Turbiana

Traminer Aromatico Rs. - Gewürztraminer

Petit Verdot N.

Pavana N.

Paolina B.

Oseleta N.

Nosiola B.

Schiava Gentile N. - Mittervernatsch

Sauvignon B. - Sauvignon Blanc

Sangiovese N. - Sangiovese

Saint Laurent N.

Rossignola N. - Rossetta

Rossara N.

Rondinella N.

Molinara N.

Meunier N.

Merlot N.

Marzemino N. - Berzemino

Marzemina Grossa N. - Marzemina Bastarda

Pinot Nero N. - Pinot

Pinot Grigio - Pinot

Pinot Bianco B. - Pinot

Lambrusco a Foglia Frastagliata N. - Enantio N.

Negrara N.

8. Description of the link(s)

'Vallagarina' PGI — all product categories: Wine (1), Sparkling wine (4), Quality sparkling wine (5), Quality aromatic sparkling wine (6), Semi-sparkling wine (8)

Natural factors relevant to the link

The Vallagarina comprises the area which extends along the stretch of the River Adige between the provinces of Trento and Verona. Winegrowing represents the main agricultural activity in this area, including in terms of landscape. The area has the typical contours of large glacial valleys, with steep slopes enclosed by vertical rock faces. Vines cover the land between 100 and 700 metres above sea level. The soils on the valley floor are made up of alluvial deposits with a predominantly clayey-sandy texture and a high proportion of fine sand; there are generally no rocks and stones, except in a few flood areas close to the alluvial fans. The soils are fairly young and range from deep to very deep, with a predominantly loamy to sandy-loam texture and an often high limestone content; internal drainage is generally good. The hilly area consists of calcareous cones, generally with a high level of carbonates and many rocks and stones. In the hills between Isera and Brentonico there are soils originating from basaltic substrates. Where the slopes are steeper, the soils are terraced with dry stone walls. Vallagarina is an area of transition between the Alpine climate and the more temperate climate of the Veneto Pre-Alps. Summers are hot, but, especially in late summer, the hilly areas enjoy a significant variation in temperature between day and night. Winters are cold and temperatures can fall below zero; temperatures are milder than in areas further north, thanks to currents from nearby Lake Garda. Rainfall is typical of the Mediterranean with annual averages of 850/1 000 mm of rain.

Historical and human factors relevant to the link

The cultivation of vines in the area dates back to the Paleoveneto or Etrusco-Rhaetian civilisation (7th-5th century BC). As early as in Roman times, the area's strategic position linking northern and southern Europe enabled the wines to spread to markets in both directions. Significant evidence is represented by the funeral stele dating back to the 2nd/3rd century AD dedicated to the Trento wine merchant Publius Tenatius Essimnus, which was found in Passau, Germany. Winegrowing in the area was significantly boosted by annexation to the Republic of Venice, with the introduction of the Marzemino variety in Vallagarina dating back to this event. Winegrowing then lost some of its importance when local farmers turned their attention to cultivating mulberries in order to feed silkworms. The post-phylloxera and post-war reconstruction allowed Vallagarina to gain back its importance in the context of national wine production as early as the 1950s. Since then, evidence shows that the name 'Vallagarina' has been continually in use, leading to the recognition of the geographical indication of the same name in 1995. The 'Vallagarina' geographical name has also been used historically both in the market reports of the Trento Chamber of Commerce and in the catalogues of wine events held in the region since the beginning of the 20th century.

Since then, there has been a positive influence on winegrowing and oenological activity in Vallagarina due to the proximity of the historic San Michele all'Adige (Trento) and Conegliano Veneto (Treviso) schools of oenology, which can be credited with contributing to the dissemination of new winegrowing and oenological techniques and knowledge since their establishment.

In addition, the contribution of local stakeholders (winegrowers and oenologists) in using production methods based on environmental and economic sustainability and adopting innovative production techniques and technology is also crucial.

The characteristics and qualities of 'Vallagarina' PGI wines are due to the skill of the wine producers, who operate in a territory where the topography and the fragmentation of the property require a high number of working hours per year (over 600 hours are necessary to cultivate 1 hectare of vineyard). In particular, 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.

Nowadays, winegrowing is one of the main economic activities of Vallagarina, with over 800 winegrowing holdings, and it is having a positive impact in a number of areas, such as popular traditions, culture, art and gastronomy. From an environmental point of view, vines are also the landscape feature which characterises the territory of Vallagarina and are the prerequisite for wine tourism.

'Vallagarina' PGI — Category (1) 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 soil and climate conditions of the grape production area, such as its favourable exposure, breezes and winds, soil structure and composition, the mitigating effect of nearby Lake Garda and the significant variation in temperature between day and night provide the optimal conditions for obtaining high quality grapes, with an accumulation of aromatic substances and maintaining a good balance between the sugar and acid content and the resulting organoleptic characteristics of the wines.

Most of this time is spent on 'green management', i.e. 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.

The producers' knowledge of the characteristics of the various grape varieties in the different production areas makes it possible for them to plan the harvesting operations (still carried out manually) in such a way as to identify the best possible moment for harvesting in accordance with the desired characteristics of the wine.

The white grapes are usually harvested early in order to preserve the acidic component, which is necessary to ensure that the wines have the characteristic freshness and typical fruity notes; the grapes used to produce red wines on the other hand are harvested later in order to allow them to become riper and more complex, thus enhancing the alcoholic and polyphenol components.

The white wines come in a spectrum of colours ranging from straw yellow to golden yellow, sometimes with hints of pale green, they have fruity aromas and are fresh and slightly acidic on the palate; when the wines are obtained from aromatic or semi-aromatic varieties, this characteristic is evident and pronounced in the taste to a greater or lesser extent.

White wines come mainly from hilly areas and are usually of medium structure, but they are highly valued for their freshness, fragrance and overall well-balanced taste. The majority of the white wines are made from international varieties, which have however been grown in the area for a long time, such as Chardonnay, Müller Thurgau and Sauvignon, to which a number of native varieties are added such as Nosiola and Traminer Aromatico.

The red wines come mainly from the deep sedimentary soils of the valley floor. The greater mineral quality of these soils favours the production of wines that are quite complex and structured and also suitable for ageing, which may be enhanced by a moderate period of storage in wooden containers. The wines have a ruby red colour of varying intensity depending on the duration of fermentation on the skins; with ageing the colour may evolve in tone, developing hints of orange. The majority of red wines too are made from international varieties such as Merlot and the Cabernets, to which a number of native varieties are added such as Schiava, Lagrein and Teroldego.

Rosé wines account for a minority of the 'Vallagarina' wines in terms of quantity and are mostly made from a number of varieties (Schiava, Merlot) the grapes of which are fermented off skins or with, at most, a short period of contact with the skins. The rosé wines have a characteristic bright pink colour; they have delicate aromas reminiscent of wild berries and the fruity sensations on the palate are accompanied by a marked freshness and drinkability.

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 are linked both to the production area and to the grape variety from which they come. In particular, the combination of natural, environmental and climatic factors, infuses the wines with a good structure, moderate alcoholic strength, a particular freshness linked to a high acid content and an uncommon freshness and intensity of aromas.

'Vallagarina' PGI — Categories (4) Sparkling wine, (5) Quality sparkling wine and (6) Quality aromatic sparkling 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.

In the case of sparkling wine, the link with the area is established by the tradition of producing sparkling wines that the area can boast. The production of sparkling wine dates back to the early 20th century and has developed over time both in terms of the number of vineyards producing the wine and the production technology available to operators. The well-established tradition of making sparkling wines has identified the grapes of the Chardonnay, Pinot Bianco, Pinot Grigio, Pinot Nero and Müller-Thurgau varieties as particularly suitable for the production of sparkling wines and quality sparkling wines, both those made from a single variety and those made from a blend of varieties, and the native grape variety Moscato Giallo as the sole basis for the production of 'quality aromatic sparkling wine'. The typical characteristics of 'Vallagarina' PGI sparkling wines are based on the availability of raw material from high-altitude winegrowing areas where the grapes maintain, more so than elsewhere, a balance between sugar content and the acidic component, which are both enhanced by the variation in temperature between day and the night, which becomes more and more accentuated as the altitude of the vineyards increases.

These characteristics, together with the particular care taken during the phases of growing and vinifying the grapes and during the subsequent secondary fermentation period, lead to a finished product with particular qualities of subtlety and elegance.

These sparkling wines are characterised by the development of a fine and long-lasting foam and by a colour ranging from straw yellow to golden yellow with hints of pale green. They have a fine, sometimes fruity, aroma with a hint of yeast. The taste is fine and harmonious and characteristic of the Moscato variety if the sparkling wine is obtained from this grape variety.

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

All sparkling wine categories (sparkling wine, quality sparkling wine, quality aromatic sparkling wine) and types (white, rosé) may be produced in the versions from 'brut nature' to 'sweet' depending on the residual sugar content in the product when consumed.

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 are linked both to the production area and to the grape variety from which they come. In particular the combination of natural, environmental and climatic factors, infuses the wines with a good structure, moderate alcoholic strength, particular freshness linked to a high acid content and an uncommon freshness and intensity of aromas.

'Vallagarina' PGI — Category (8) — Semi-sparkling 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 link with the area is established by the traditional production in Vallagarina of natural semi-sparkling wines. This type of production, which started as early as in the 1960s in order to meet demand coming primarily from German-speaking markets, later found success also on the local and national market. This success has led to both continuity of production and the fine-tuning of production techniques which have increased the quality level of the wines.

The varietal conversion of 'Vallagarina' has meant that most black grapes have been replaced by white grape varieties resulting in increased availability of wines with characteristics that make them suitable for processing into semi-sparkling wine. These are mainly, but not only, the same varieties as those used to produce sparkling wine. Red and rosé wines are also made into semi-sparkling wine but to a lesser extent.

The production of 'Vallagarina' PGI semi-sparkling wines is based on the availability of raw material from high-altitude winegrowing areas where the grapes have a balance between sugar content and the acidic component that is enhanced by the variation in temperature between day and the night, which becomes more and more accentuated as the altitude of the vineyards increases. These variations in temperature cause a considerable accumulation of the aromatic precursors which give the wines their particular organoleptic characteristics.

These characteristics, together with the particular care taken during the phases of growing and vinifying the grapes and during the subsequent secondary fermentation period, give the semi-sparkling wines those characteristics of freshness and liveliness that distinguish them and which are also linked to the moderate release of carbon dioxide.

Not least because of the considerable investments needed for the processing of semi-sparkling wine, production of this wine is concentrated in a limited number of undertakings, which also carry out the process on behalf of third parties. The high specialisation of these undertakings, which have technologically advanced equipment, has made it possible to refine the technique of secondary fermentation in large containers (autoclaves), helping to improve the quality of the semi-sparkling wines.

The topography of the land and fragmentation of the property accounts for the high number of working hours per year (over 600) needed 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.

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 are linked both to the production area and to the grape variety from which they come. In particular, the combination of natural, environmental and climatic factors, infuses the wines with a good structure, moderate alcoholic strength, particular freshness linked to a high acid content and an uncommon freshness and intensity of aromas.

In this case too, the proximity of the San Michele all'Adige Agricultural Institute and the Conegliano School of Oenology has helped to develop the technical knowledge necessary to produce high-quality semi-sparkling wines using the vine varieties grown in the area, and to disseminate this knowledge among winegrowers and oenologists.

9. **Essential further conditions**

Derogations to the winemaking area

Legal framework: EU legislation

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

Description of the condition:

Besides in the grape production area, winemaking and processing into semi-sparkling and sparkling wine may also be carried out throughout the Veneto Region and the neighbouring Lombardy Region, provided that the holdings concerned can demonstrate an uninterrupted tradition of making 'Vallagarina' PGI wines over the last five wine-growing years.

This derogation is based on well-established tradition and it allows the producers concerned to also use processing facilities located in the aforementioned areas neighbouring the grape production area; at the same time, the derogation is not extended to other processing undertakings, also in order to simplify the necessary checks.

Indication of the name of the grape variety on the label

Legal framework: EU legislation

Type of further condition: Additional provisions relating to labelling

Description of the condition:

The labels of wines with the 'Vallagarina' PGI may show the name(s) of one or two grape varieties, except for the following varieties which are expressly prohibited in the designation and presentation:

- the Pinot Grigio variety is excluded for wines of the province of Verona,
- the Pinot Grigio and Marzemino varieties are excluded for wines of the province of Trento.

In the case of sparkling wines, reference may be made to one or two varieties, limited to the following varieties:

- sparkling wine and Quality sparkling wine: Chardonnay, Pinot Bianco, Pinot Nero and Müller Thurgau,
- quality aromatic sparkling wine: Moscato Giallo.

Furthermore, in order to designate 'Vallagarina' PGI wines with the names of two grape varieties of the same colour, the grapes of the 'minor' grape variety must still account for more than 15 % of the total, and the varieties must be indicated on the label in descending order with respect to the actual amount of grapes used. This is in order to ensure that such wines reflect the characteristics of both the grape varieties from which they are made.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/13199>
