

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2019/C 304/06)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**'Lessini Durello'/'Durello Lessini'****Reference number: PDO-IT-A0447-AM02****Date of communication: 21.5.2019****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Wine category and method of production**

Description and reasons

The specifications for the method of production are being added to the following product categories covered by the designation:

'Lessini Durello spumante' Charmat method and classical method

'Lessini Durello spumante' riserva, classical method.

The reason for this amendment is to allow sparkling wine produced using the classical method to be released for consumption before the requirement of 36 months on the yeasts for the 'riserva' category has been met. There is increasing demand for sparkling wines made according to the classical method, which provides a pleasantly fresh, lively flavour with greater structure.

The amendment concerns Article 1 of the Product Specification and Section 1.3 of the Single Document (Description of the wine(s)).

**2. Wine-making operations — rewording of text**

Description and reasons

For the 'Lessini Durello Spumante' category, the reference to the release of product categories for consumption with information on the sugar content and the reference to fermentation being conducted exclusively in closed tanks have been deleted.

The text needs to be reworded in order to reflect the formal amendments to these references in the other specific articles of the Product Specification.

The amendment concerns Article 5 of the Product Specification and Section 1.3 of the Single Document (Description of the wine(s)).

**3. Characteristics on consumption — information on the production methods for the individual product categories, variations in sugar content and alcoholic strength**

Description and reasons

The various methods used to produce sparkling wines have been specified for the various product categories covered by the designation. 'Lessini Durello Spumante' Charmat method and classical method and 'Lessini Durello Spumante riserva' classical method;

Reference to 'dosaggio zero' sugar content introduced for all categories.

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

Alcoholic strength reduced from 12 % to 11,5 % vol. for the 'Lessini Durello Spumante riserva' category

The amendments made identify the various product categories and provide a detailed description of their organoleptic characteristics; the physico-chemical characteristics indicated, resulting from the oenological tests, confirm the quality of the products covered by the designation.

For sparkling wines produced using the classical method and matured on the yeasts for 9 to 36 months, a specific organoleptic description has been inserted to distinguish this product category from the 'Lessini Durello spumante riserva' category.

Reference to 'dosaggio zero' sugar content introduced for all categories.

The amendment concerns Article 6 of the Product Specification and Section 1.3 of the Single Document (Description of the wine(s)).

#### 4. **Packaging — adding the possibility to use bottles with a capacity of up to 15 litres**

Description and reasons

The amendment introduced increases the maximum capacity of the bottles used to package the wines covered by the designation from 9 to 15 litres.

The reason for the amendment introduced is to enable the use of large format bottles in response to market demands.

The amendment concerns Article 8 of the Product Specification but does not entail any change to the Single Document.

#### SINGLE DOCUMENT

##### 1. **Name of product**

Lessini Durello

Durello Lessini

##### 2. **Type of geographical indication**

PDO — Protected Designation of Origin

##### 3. **Categories of grapevine products**

5. Quality sparkling wine

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

*'Lessini Durello' or 'Durello Lessini' sparkling wine, Charmat method*

This product category with fine, long-lasting foam is pale straw yellow in colour with greenish hints and a delicate, slightly fruity aroma; the flavour is fresh, pleasant and harmonious with a residual sugar content ranging from 'dosaggio zero' to demisec.

The minimum total alcoholic strength is 11 % vol., and the minimum sugar-free extract is 14 g/l.

#### General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	6,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

*'Lessini Durello' or 'Durello Lessini' spumante, classical method*

This product category with fine, long-lasting foam is straw yellow of varying intensity in colour. The aroma includes delicate hints of yeast. The taste is pleasantly sapid and harmonious with a residual sugar content ranging from 'dosaggio zero' to demisec. The minimum total alcoholic strength is 11,5 % vol., and the minimum sugar-free extract is 15 g/l.

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

*'Lessini Durello' or 'Durello Lessini' spumante riserva, classical method*

This product category with fine, intense foam ranges in colour from straw yellow of varying intensity to golden yellow with occasional copper tints. The aroma includes complex, mature notes. The taste is harmonious with a residual sugar content ranging from 'dosaggio zero' to demisec. Minimum sugar-free extract: 15 g/l.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

**5. Wine-making practices**a. *Essential oenological practices*

NONE

b. *Maximum yields*

Durella

112 hectolitres per hectare

**6. Demarcated geographical area**

The production area for wines covered by the registered designation of origin 'Lessini Durello' or 'Durello Lessini' includes:

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

The boundary of the area is as follows: in the east, starting at the border with Vicenza province, in the locality of Calderina at an elevation point of 36 m, it follows the road that leads to Roncà, passing the localities of Binello and

Momello. It crosses through the village of Roncà and continues along the road that intersects with the Monteforte Montecchia provincial road as far as the border of the municipality of Montecchia di Crosara. It follows the border of this municipality up to the 64 m elevation point and then the road that leads once again to the provincial road south of the wine cooperative in Montecchia di Crosara. It continues for a short distance northward along the Val d' Alpone provincial road as far as the bridge over the mountain stream by the same name and then along the municipal road that passes through the localities of Molino, Castello and San Pietro south of the village of Montecchia di Crosara. Then it continues as far as the Rio Albo mountain stream (elevation point 85 m) which delimits the area, as far as an elevation of 406 m south of Corgnan and Tolotti, where it meets the municipal border of Cazzano di Tramigna. It then runs along the municipal road to Marsilio and follows the geodetic elevation as far as Rio V. Brà and V. Magragna as far as the 149 m elevation point in the locality of Caliarì. From the locality of Caliarì it continues northward along the road leading to Campiano as far as the locality of Panizzolo (elevation 209 m) where it meets the Tramigna mountain stream; it follows the Tramigna northward as far as the border of Tregnano municipality and then runs along it for a short distance westward, meeting the locality of Rovere (elevation 357 m and then 284 m). It runs along the road leading to Tregnano, passing by the 295 m elevation point where it enters the village of Tregnano and crosses it on the main road as far as the 330 m elevation point. From there, it enters the municipal road to Marcemigo, crosses this village and coming out at the locality of Morini (elevation 481 m). It then follows the provincial road to San Mauro di Saline (elevation 523 m). It runs along the provincial road to S. Mauro di Saline (elevation 523 m). It follows the provincial road to S. Mauro di Saline northward as far as the locality of Bettola which is on the border with the municipality of Badia Calavena. From the locality of Bettola it follows the municipal road that goes down into the valley, passing through the localities of Canovi, Valle, Antonelli, Riva, Fornari and entering the territory of Badia Calavena. From the 451 m elevation point it follows the municipal road eastward, coming out at the locality of Colli (elevation 734 m) where it meets the border with Vestenanova (elevation 643 m). Still on the municipal road, it passes the village of Castelvero, continuing as far as Vestenavecchia followed by Vestenanova centro. It continues as far as the Siveri on the municipal road, reaching the locality of Alberomato. From there, it passes the village of Bacchi and meets the border of Vincenza province. It follows the provincial boundaries northward to an elevation of 474 m above sea level and then along the northern border of the municipality of Chiampo eastward and then southward, until the intersection between that border and the provincial road that joins Chiampo with Nogarole Vicentino (elevation 468 m above sea level). It continues along this road past the village of Nogarole and continues along the Selva di Trissino road as far as Capitello just after the 543 m elevation point, where it turns left along the path leading to the aqueduct. It runs along this path through Prizzi until, at an elevation of 530 m, it joins the road to Cornedo, which it follows through Pellizzari and Duello as far as the junction with the municipal road leading to Caliarì, Stella and Ambrosi, passing the village of Grigio before it again joins the provincial road to Cornedo. In Cornedo it joins state highway 246, which it follows nearly as far as the Nori bridge before turning eastwards on the municipal road that runs past Colombara, Bastianci, Muzolon and Milani (elevation 547 m). From there it then follows the cart road in a north-eastern direction as far as Crestani (elevation 532 m). It then runs along the municipal road leading to Mieghi, Milani (elevation 626 m), Casare di Sopra, Casare di Sotto and Godeghe as far as the junction with the Monte di Malo-Monte Magrè municipal road, which it follows as far as Monte Magrè. From there it follows the road to Magrè up to an elevation of 294 m, continues north-westwards to an elevation of 218 m, runs along the Valfreda road as far as Raga (elevation 414 m), and then continues as far as the municipal border between Schio and Torrebelticino, which it follows as far as the 216 m elevation point. From there it follows the Leogra stream as far as the bridge on state highway 46, continuing along the river road as far as the 188 m elevation point. It then follows state highway 46 Schio-Vincenza as far as the locality of Fonte di Castelnovo. It crosses this locality and then follows the Costabissara road, passing the localities of Ca' de Tommasi and Pilastro.

The boundary of the area then follows the municipal road from Costabissara to Creazzo, passing the locality of S. Valentino until it reaches the southern border of the Costabissara municipality. It then goes westward as far as the southern border of the Costabissara municipality, until the intersection with the road from Gamgubliano which goes to Sovizzo, flanking the Valdiezza road. It follows the road towards Castelgomberto until it meets the road to the villages of Busa, Pilotto and Vallorona on the left-hand side. At the stop sign, it follows the Sinistra road, rejoining it after bypassing the junction for the village of Monteschiavi. At the junction for Contrà Callorona, Rubbo and Spinati it bypasses the road to those villages and continues straight until it reaches the Vallorona road at the end. It continues to the right, following the contour of the hill to Valdimolino. It continues along the road that goes to Sant'Urbano from Montecchio Maggiore (Cavallara road). Then it takes the Bastian road as far as the intersection with the road from Castelgomberto. It continues along the Bernuffi road, taking a right turn as far as the village of Sant'Urbano. At the junction it takes a left turn and runs along the Sovizzo Alto road as far as Casa Cattana, where it turns right along the Caussa road, at the end of which it takes another right along the road (village of Carbonara) until it reaches the locality of Bastia Bassa, where it continues to the locality of Campestrini and then Villa Cordellina. After that it takes a right turn until the intersection with state highway 246, turning left onto the Montorso road. The site of the Romeo and Juliet castles is included in the area.

The boundary then follows the Montecchio Maggiore and Montorso road as far as the bridge over the Chiampo stream. It crosses the watercourse and continues southward as far as the Zermeghedo road via Mieli. From the via Mieli intersection it continues leftward towards the locality of Belloccheria. The demarcated area is considered to be that which follows the contour of the hill as far as the junction with via Perosa. From there, it continues towards the village of Montebello along via Castelleto until the intersection with the Mira road. From there, it runs along the Contrada Selva road as far as the Casa Cavazza intersection and the Zermeghedo road.

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

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

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

Durella B.

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

Lessini Durello/Durello Lessini

The traditional 'Pergola Veronese' growing system allows the Durella (an ancient grape variety that is native to the area) to achieve optimal ripening. Together with the fact that the land slopes downwards and that the soils are of volcanic origin, this characteristic gives the wines the acidity that is characteristic of this sparkling wine. The Durello is characterised by mineral and flinty notes, interspersed with mild to more pronounced suggestions of green apples. The aromas are complex, reminiscent of mineral origins but with marine hints of iodine and sulphur.

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

NONE

**Link to the product specification**

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/13964>

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