

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2021/C 18/14)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾ within three months from the date of this publication.

SINGLE DOCUMENT

‘PESCA di DELIA’

EU No: PGI-IT-2469 – 24.10.2019

PDO () PGI (X)

1. Name(s) (of PDO or PGI)

‘Pesca di Delia’

2. Member State or third country

Italy

3. Description of the agricultural product or foodstuff

3.1. Type of product (as in Annex XI)

Class 1.6. Fruit, vegetables and cereals, fresh or processed

3.2. Description of product to which the name in (1) applies

The protected geographical indication ‘Pesca di Delia’ is reserved both for yellow flesh and white flesh peaches and for yellow flesh nectarines that meet the following requirements.

The varieties accepted, subdivided by type and ripening period, are listed below.

Type	Ripening period		
	Early	Mid-season	Late
Yellow or white flesh peaches	Yellow flesh: Rich May, Ruby Rich, Spring Crest, Spring Lady, Royal Glory.	Yellow flesh: Elegant Lady, Rome Star, Symphonie, Rich Lady, Summer Rich, Royal Lee, Sweet Dream. White flesh: Fidelia	Yellow flesh: Fartime, Flaminia, Lucie, O’Henry, Plus Plus, Red Star, Summerset, Tardivo 2000, Guglielmina. White flesh: Daniela

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

Yellow flesh nectarines	Laura, Big Bang, Big Top, Kay Sweet	Nectaross, Orion, Sweet Lady, Venus, Honey Glò, Honey Royale	Morsiani 60, Morsiani 90, Fairlane, Francesca, Max 7, California, Nectagalant
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Other varieties of peach and nectarine derived from varietal research may also be used for the production of 'Pesca di Delia' provided that it is demonstrated through experimental and documentary evidence that the method of production is compliant with that laid down in this specification and that the product possesses the specific characteristics set out below. The use of these varieties for the production of 'Pesca di Delia' PGI is subject to authorisation by the Ministry of Agricultural, Food, Forestry and Tourism Policy which, for that purpose, may obtain the technical opinion of the inspection body or another body.

'Pesca di Delia' PGI must have the following characteristics when it is placed on the market:

— Yellow or white flesh peaches

- (1) Sugar content: not less than 11,5 degrees Brix for the early varieties and not less than 12 degrees Brix for the mid-season and late varieties;
- (2) Sugar to acid (E/A) value ratio: not less than 8,5 degrees for the early varieties and not less than 9 for the mid-season and late varieties;
- (3) Ripening period: runs from 25 May to 15 July for the early varieties, from 16 July to 20 August for the mid-season varieties and from 21 August to 10 October for the late varieties;
- (4) Minimum size of the fruit: not less than 61 millimetres in diameter for the early varieties and not less than 67 millimetres in diameter for the mid-season and late varieties,

— Yellow flesh nectarines

- (1) Sugar content: not less than 12 degrees Brix;
- (2) E/A value ratio: Not less than 9;
- (3) Ripening period: runs from 10 June to 15 July for the early varieties, from 16 July to 20 August for the mid-season varieties and from 21 August to 10 October for the late varieties;
- (4) Minimum size of the fruit: not less than 61 millimetres in diameter for the early varieties and not less than 67 millimetres in diameter for the mid-season and late varieties.

Both peaches and nectarines of the 'Pesca di Delia' PGI must have the distinguishing characteristics shown above with a firmness of flesh not greater than 5,5 kg/cm² for yellow flesh fruit and not greater than 4 kg/cm² for white flesh fruit.

Moreover, 'Pesca di Delia' PGI fruit must be: intact, without damage or blemish; clean, free of any visible foreign matter; free of noticeable foreign smell or taste; healthy, free of rot and/or deterioration of any kind.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

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3.4. Specific steps in production that must take place in the identified geographical area

All the steps in the production of 'Pesca di Delia' must take place in the area referred to in point 4 below.

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

The product may be sold in any packaging permitted under the legislation in force.

'Pesca di Delia' PGI is packaged in the production area referred to in point 4 below, as the loose fruit piled up in layers in rigid plastic containers (boxes or bins) may suffer bruising, cuts and deformation of various kinds during road transport as a result of the shocks and high pressures arising as the vehicle shakes, rolls and brakes sharply.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

The words 'Pesca di Delia' must appear on the packaging, in print characters of the same size, followed immediately by the logo described below and the information required by law. It is forbidden to add any other description that is not expressly provided for. However, the use of names, company names and private brands is authorised, provided they do not mislead the consumer.

The words 'Indicazione Geografica Protetta' may be repeated in another area of the packaging or labels, this time also in the form of the abbreviation 'IGP' (PGI).

To identify the 'Pesca di Delia' PGI, stickers showing the logo will be used inside the packaging. In any one pack, at least 20 % of the fruit is to bear a sticker.



4. **Concise definition of the geographical area**

The production area of the 'Pesca di Delia' PGI is in Sicily and covers the entire administrative territory of the municipalities of Serradifalco, Caltanissetta, Delia, Sommatino, Riesi, Mazzarino and Butera in the province of Caltanissetta and the municipalities of Canicattì, Castrolibero, Naro, Ravanusa and Campobello di Licata, in the province of Agrigento.

5. **Link with the geographical area**

The link with the geographical area of 'Pesca di Delia' is based on its specific qualities and characteristics. 'Pesca di Delia' fruit, both peaches and nectarines, have sugar content and distinctive flavours that distinguish them from fruit of the same type grown in other production areas, even when their flesh is very firm. Moreover, the ripening periods of these fruit are different from those of fruit of the same type grown elsewhere.

Early-ripening peaches have a sugar content not less than 11,5 degrees Brix, whilst mid-season and late 'Pesca di Delia' peaches have a sugar content value not less than 12. Early, mid-season and late 'Pesca di Delia' nectarines have a sugar content not less than 12 degrees Brix.

The particular taste of 'Pesca di Delia' is characterised by the distinctive flavour of the fruit, marked by a greater sensation of sweet flavours. Early-ripening 'Pesca di Delia' peaches have an E/A ratio not less than 8,5, whilst the mid-season and late varieties of peach have an E/A ratio of not less than 9. 'Pesca di Delia' nectarines, whether early, mid-season or late, have an E/A ratio not less than 9.

In the area in which 'Pesca di Delia' is grown, the high values referring to the firmness of the flesh are dependent on the climatic and environmental conditions of the place of cultivation, the soil conditions and the professional skills of the producers, which enable the peach tree to feed more calcium into the fruit than is the case in other growing areas. During the period of growth of the fruit, the climatic and environmental conditions cause the tree to transpire much

more water from the ground than elsewhere. This also enables the plants to absorb a large quantity of nutrients dissolved in the soil solution, especially those that are present in higher concentrations. Since almost all producers generally use the most fertile land, which is usually rich in calcium, to grow 'Pesca di Delia', we can say that in the area in which 'Pesca di Delia' is grown the climatic, environmental and soil conditions combine with the skills of the producers to produce fruit that is crisper than elsewhere.

The different ripening periods of 'Pesca di Delia' PGI fruit is due to the fact that, within the defined area, the ripening date of fruit of the early cultivars (*which do not require much heat*) is brought forward by 10-15 days compared to fruit of the same type produced in other production areas, whereas the ripening date of fruit of the late cultivars (*which require a lot of heat*) is pushed back by 15-20 days. The ripening date of the fruit of mid-season cultivars is 5 to 8 days in advance for cultivars that require less heat, whilst that of the more demanding cultivars of this type is late by a similar length of time.

The area in which 'Pesca di Delia' is grown lies on the south side of Sicily and is situated in the far south of the country where the climate is Mediterranean, warm and temperate in nature with long, dry, hot summers (28 to 34 °C) with frequent heatwaves (40 °C and above) and short, mild, rainy winters where most of the average annual rainfall is concentrated (400-600 mm). There is a strong mitigating influence exerted by the Mediterranean where temperatures remain between 8 and 10-12 °C during the winter period along the coast and are 2-3 degrees lower in the more inland parts of the area, whilst the minimum temperatures almost never fall below 0 °C, making snow and/or frost relatively rare at low altitudes and on the plain. From February/March, when temperatures fluctuate between 12 and 18 °C, there is a gradual warming such that the average temperatures in the spring (16-24 °C) can often suddenly rise in May leading to early summers. During the growing season there are gentle, variable winds, while the humidity of the air remains low.

The taste characteristics of the 'Pesca di Delia' PGI fruit are determined by the increased quantities of nutrients that the plant supplies to the fruit, from the early stages of growth until ripening, which depends on the climatic and environmental conditions of the place of cultivation.

During the winter, the temperatures are low enough to satisfy the need for cold of the most demanding cultivars of 'Pesca di Delia', which is a prerequisite for good flowering, while the temperatures in the following period (*February-March*) favour the early start and rapid progress of the flowering processes, thus giving rise to an early start to the initial stages of the development of the fruit. Moreover, during flowering, the temperatures, gentle, variable winds and low air humidity levels, which are also favourable to the activity of pollinating insects, give rise to the abundant pollination of the flowers. This in turn stimulates intense hormonal activity that attracts to the freshly fertilised ovary more nutrients which, at this stage of the plant's growth, come from its reserves.

The quantities of nutrients that stem from plant photosynthesis are also higher than elsewhere since they are linked to the faster pace at which the biological processes run at these locations compared with their pace in other growing areas. The temperatures in the period following flowering promote the early recovery of wood buds and the rapid development of the photosynthetic apparatus, which, at these locations, reaches maximum efficiency during April. This makes it possible to supply large quantities of nutrients to the fruit earlier in the year than elsewhere. Moreover, during the growing season, the climatic conditions of the growing area (higher temperatures, gentle, variable winds and the low air humidity levels) give rise to the rapid removal of the water vapour escaping from the stomatal cavity of the leaves and, as a result, to high levels of evapotranspiration in trees. This makes it possible to optimise the supply of carbon dioxide and oxygen from the air and to supply the leaves with large quantities of water and mineral elements from the soil, on which the speed or smooth running of photosynthesis processes depends; the high level of radiant energy that in these latitudes shines on the 'Pesca di Delia' growing area from the earliest hours of the day, together with the climatic factors mentioned above, contributes significantly determining a faster pace of photosynthesis processes than elsewhere, which makes it possible to supply higher quantities of nutrients to the fruit. As we know, when the fruit ripens, all these accumulated nutrients turn into the final products (*sugars, mineral salts, organic acids, vitamins, etc.*) that give the fruit its quality characteristics.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

The consolidated text of the product specification is available on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food, Forestry and Tourism Policy (www.politicheagricole.it) and clicking on 'Qualità' (at the top right of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.
