

OTHER ACTS

EUROPEAN COMMISSION

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

(2021/C 64/06)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘TAURASI’**PDO-IT-A0237-AM04****Date of communication: 16.11.2020****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Deletion of the adjective ‘rosso’ (red) after the name ‘taurasi’**

The text has been amended in line with the legislation in force and the product name.

This amendment concerns Articles 1 and 6 of the specification and Section 4 of the single document.

2. Introduction of possibility to carry out emergency irrigation

Given the climate change already underway and the increasingly severe water and thermal stress affecting plants, this possibility is being allowed to ensure their normal physiological development.

This amendment concerns Article 4 of the product specification but does not concern the single document.

3. Insertion of ‘vigna’ indication

Wines covered by the ‘Taurasi’ PDO may feature topographical indications referring to the ‘Vigna’ (vineyard). The objective is to better characterise the wine by indicating that it has been made from grapes that originate exclusively from a particular vineyard, in accordance with the applicable legislation.

This amendment concerns Article 7 of the product specification but does not concern the single document.

4. Link with geographical area – adjustment of the form of the specification

The text has been adapted and the specification and the single document have been aligned in terms of content.

It is an adjustment of the form that does not invalidate the geographical link referred to in Article 93(1)(a)(i) of Regulation (EU) No 1308/2013.

This amendment concerns Article 9 of the specification and Section 8 of the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

SINGLE DOCUMENT

1. Name of the product

Taurasi

2. Geographical indication type

PDO – Protected designation of origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s):*‘Taurasi’*

Colour: intense ruby red tending to a delicate garnet, taking on hints of orange with ageing;

Aroma: distinctive, ethereal, pleasant and varying in intensity;

Taste: dry, full-bodied, harmonious, well-balanced and with a long aftertaste;

Minimum total alcoholic strength by volume: 12,00%

Minimum sugar-free extract: 22 g/l

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	
Minimum total acidity:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

‘Taurasi’ Riserva

Colour: intense ruby red tending to a delicate garnet, taking on hints of orange with ageing;

Aroma: distinctive, ethereal, pleasant and varying in intensity;

Taste: dry, full-bodied, harmonious, well-balanced and with a long aftertaste;

Minimum total alcoholic strength by volume: 12,50%

Minimum sugar-free extract: 22 g/l

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	

General analytical characteristics	
Minimum total acidity:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

5. Wine-making practices

a. Specific oenological practices

‘Taurasi’ and ‘Taurasi’ Riserva – minimum ageing period

Specific oenological practice

Wines covered by the ‘Taurasi’ DOCG must undergo a mandatory ageing period of at least three years, of which at least one year must be spent in wooden barrels.

Riserva type wines covered by the ‘Taurasi’ DOCG must undergo a mandatory ageing period of at least four years, of which at least eighteen months must be spent in wooden barrels.

b. Maximum yields:

‘Taurasi’ and ‘Taurasi’ Riserva

10 000 kg of grapes per hectare.

6. Demarcated geographical area

The production area comprises the entire administrative territory of the municipalities of Taurasi, Bonito, Castelfranci, Castelvetero sul Calore, Fontanarosa, Lapio, Luogosano, Mirabella Eclano, Montefalcione, Montemarano, Montemileto, Paternopoli, Pietradefusi, Sant’Angelo all’Esca, San Mango sul Calore, Torre le Nocelle and Venticano, all of which are located in the province of Avellino.

7. Main wine grape variety(ies)

Aglianico N. – Ellenica

Aglianico N. – Ellenico

Aglianico N. – Glianica

Aglianico N. – Glianico

8. Description of the link(s):

‘Taurasi’ and ‘Taurasi’ Riserva PDO wine

Natural factors:

The demarcated area for the ‘Taurasi’ PDO consists of the hilly slopes or foothills that follow the course of the Calore river and are part of the Southern Apennine ridge. Located on the Irpinia plateau, the area is noted for its very heterogeneous soils and microclimate. Some of the higher hilly ground features a landscape consisting of vines alternating with forested areas (chestnut and beech trees) and fruit trees (peach, hazelnut and fig). In terms of climate, there are major night-to-day temperature variations. Winters are very cold, to the extent that there is frequent snowfall throughout the Irpinia region, which is unusual for that latitude.

The diverse soil composition includes significant quantities of pyroclastic material from volcanic eruptions in the ancient past. These high hills are dotted with lush vineyards of the Aglianico vine variety, which goes back to ancient times. It probably originated in Greece (hence the ‘Ellenico’ name by which it used to be known) and was introduced in Italy around the 7th-6th century BC, finding its ideal habitat in the cold area of the Southern Apennines, particularly in Campania and in this part of Irpinia.

Historical and human factors:

The ancient and widespread cultivation of vines throughout the area gave rise to the development of a particular vine-training system known as the 'Alberata Taurasina' or the 'Antico sistema taurasino', which can be traced back to the Etruscan vine-training system.

In the 19th century, the area escaped for a time the Phylloxera blight that was destroying vineyards across Europe. Therefore, its wine production during that period – estimated to have been more than one million hectolitres – helped promote and increase sales of wine from Irpinia in Northern Italy and elsewhere in Europe, so much so that the railway passing through Taurasi was known as the 'Ferrovia del vino' (Wine Railway).

The opening of the Avellino Institute for Agriculture specialising in Oenology in 1879, thanks to the strong determination of Francesco De Sanctis, helped to safeguard and enhance the potential of the Aglianico variety, thanks to the experimental studies on oenological techniques that were carried out.

This made it possible for the winegrowing sector to develop, with new vine plantings gradually replacing the traditional 'Alberata Taurasina' vines with more streamlined espalier systems with Guyot and cordon pruning, thus reducing the yield but enhancing the quality of the wines produced.

The 'Taurasi' PDO is a designation linked to the Aglianico grape variety. Both types of 'Taurasi' wine, 'Taurasi' and 'Taurasi' Riserva, are well-structured, elegant, austere but well-balanced, tannic wines. Sealed when young, they are suited to being aged for a very long time and achieve a balance between high minerality, good alcohol content, body and fullness of flavour in the bottle.

The natural factors described above and the age-old winegrowing tradition are linked to the social and economic development of this area of the province of Avellino. Aided by the best growing techniques and technologies, it continues to promote 'Taurasi' PDO wines on domestic and international markets to the present day.

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

'Taurasi' and 'Taurasi' Riserva – PDO

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

'Taurasi' PDO wines must be presented for consumption in bottles or other glass containers with a capacity of not more than 5 litres. The bottles should be either Bordeaux or Burgundy in terms of shape, made of dark glass and closed with a flanged stopper.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/16175>
