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# C 304



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## Information and Notices

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### Contents

#### II *Information*

##### INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

###### **European Commission**

2019/C 304/01	Non-opposition to a notified concentration (Case M.9486 — GBL/Webhelp) <sup>(1)</sup> .....	1
---------------	---	---

#### IV *Notices*

##### NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

###### **European Commission**

2019/C 304/02	Euro exchange rates .....	2
---------------	---------------------------	---

#### V *Announcements*

##### PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

###### **European Commission**

2019/C 304/03	Prior notification of a concentration (Case M.9097 — Boeing/Embraer) <sup>(1)</sup> .....	3
2019/C 304/04	Prior notification of a concentration (Case M.9409 — Aurubis/Metallo Group Holding) <sup>(1)</sup> .....	5

# EN

<sup>(1)</sup> Text with EEA relevance.

2019/C 304/05	Prior notification of a concentration (Case M.9511 — Macquarie Group/Ocean Breeze Energy and Perikles) — Candidate case for simplified procedure <sup>(1)</sup> .....	6
---------------	---	---

OTHER ACTS

**European Commission**

2019/C 304/06	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 .....	7
---------------	--	---

2019/C 304/07	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 .....	12
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<sup>(1)</sup> Text with EEA relevance.

## II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES  
AND AGENCIES

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.9486 — GBL/Webhelp)****(Text with EEA relevance)**

(2019/C 304/01)

On 2 September 2019, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32019M9486. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

6 September 2019

(2019/C 304/02)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1027	CAD	Canadian dollar	1,4583
JPY	Japanese yen	118,01	HKD	Hong Kong dollar	8,6446
DKK	Danish krone	7,4614	NZD	New Zealand dollar	1,7208
GBP	Pound sterling	0,89635	SGD	Singapore dollar	1,5229
SEK	Swedish krona	10,6350	KRW	South Korean won	1 314,72
CHF	Swiss franc	1,0928	ZAR	South African rand	16,2808
ISK	Iceland króna	139,30	CNY	Chinese yuan renminbi	7,8442
NOK	Norwegian krone	9,9230	HRK	Croatian kuna	7,4038
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 532,63
CZK	Czech koruna	25,836	MYR	Malaysian ringgit	4,6098
HUF	Hungarian forint	330,11	PHP	Philippine peso	57,208
PLN	Polish zloty	4,3394	RUB	Russian rouble	72,5679
RON	Romanian leu	4,7325	THB	Thai baht	33,819
TRY	Turkish lira	6,2875	BRL	Brazilian real	4,5145
AUD	Australian dollar	1,6135	MXN	Mexican peso	21,6550
			INR	Indian rupee	79,0805

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**

**(Case M.9097 — Boeing/Embraer)**

(Text with EEA relevance)

(2019/C 304/03)

1. On 30 August 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- The Boeing Company ('Boeing', United States of America),
- Embraer S.A. ('Embraer', Brazil),
- Embraer's commercial aviation business (Brazil), belonging to Embraer,
- EB Defense, LLC (United States of America), controlled by Embraer.

Boeing acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Embraer's commercial aviation business and related operations and engineering capability, as well as joint control together with Embraer of EB Defense, LLC to build a production facility for Embraer's KC-390 military transport airplane.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Boeing is an American aerospace and defence company based in Chicago, Illinois. Boeing designs, manufactures, and markets commercial aircraft, military aircraft and spacecraft, as well as defence, space, and security systems. Boeing also provides aftermarket services for the aerospace market including performance-based logistics and training.
- Embraer is a Brazilian company based in São José dos Campos, São Paulo, with businesses in commercial and executive aviation, defense and security.
- Embraer's commercial aviation business designs, manufactures, and markets commercial aircraft below 150 seats and provides aftermarket services for its aircraft including operational and technical support and training,
- EB Defense, LLC will carry out the final assembly, marketing and sales, and aftermarket services in relation to Embraer's KC-390 military transport airplane currently under certification.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9097 — Boeing/Embraer

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

E-mail: [COMP-MERGER-REGISTRY@ec.europa.eu](mailto:COMP-MERGER-REGISTRY@ec.europa.eu)

Fax +32 22964301

Postal address:

European Commission  
Directorate-General for Competition  
Merger Registry  
1049 Bruxelles/Brussel  
BELGIQUE/BELGIË

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**Prior notification of a concentration**  
**(Case M.9409 — Aurubis/Metallo Group Holding)**  
**(Text with EEA relevance)**  
(2019/C 304/04)

1. On 30 August 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- Aurubis AG ('Aurubis', Germany),
- Metallo Group Holding NV ('Metallo', Belgium).

Aurubis AG acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole Metallo Group Holding NV.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for undertaking Aurubis: is a provider of non-ferrous metals. In particular, Aurubis processes copper concentrates and copper scrap; produces copper cathodes and by-products of the copper refining process, as well as supplies copper shapes and semi-finished copper and copper alloys products such as flat rolled, bars, rods and wires,
- for undertaking Metallo: active in recycling, processing and trading of non-ferrous metals. In particular, Metallo refines copper scrap to produce copper cathodes and by-products of the refining process.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9409 — Aurubis/Metallo Group Holding

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

E-mail: COMP-MERGER-REGISTRY@ec.europa.eu

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1049 Bruxelles/Brussel  
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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

**Prior notification of a concentration**  
**(Case M.9511 — Macquarie Group/Ocean Breeze Energy and Perikles)**  
**Candidate case for simplified procedure**  
**(Text with EEA relevance)**  
(2019/C 304/05)

1. On 30 August 2019, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- Sage Holdings S.à.r.l (Luxembourg), ultimately controlled by Macquarie Group Limited ('Macquarie', Australia),
- Ocean Breeze Energy GmbH & Co. KG and Perikles 20092 Vermögensverwaltung GmbH (jointly referred to as the 'Target', Germany).

Macquarie acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of the Target.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Macquarie: global provider of banking, financial, advisory, investment and fund management services,
- for the Target: owns and operates (i) the offshore wind farm Bard Offshore 1 consisting of 80 wind turbine generators, its transformer station and the inner-array cabling, (ii) the jack-up barge Wind Lift I and (iii) the onshore wind farm Rysumer Nacken, consisting of two wind turbine generators.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 <sup>(2)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9511 — Macquarie Group/Ocean Breeze Energy and Perikles

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.



## 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 Castelfero, 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 Torrebelficino, 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-Vicenza 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 Castelfomberto 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 Castelfomberto. 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 Causa 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 Castelletto 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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**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**

(2019/C 304/07)

This communication is published in accordance with the fifth paragraph of Article 17 of Commission Delegated Regulation (EU) 2019/33 <sup>(1)</sup>.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**'Bianco di Custoza'/'Custoza'**

**Reference number: PDO-IT-A0468-AM02**

**Date of communication: 24.6.2019**

**DESCRIPTION AND REASONS OF THE APPROVED AMENDMENT**

**1. Article 1 of the product specification: Name and wines**

Description and reasons

Description:

Addition of the *riserva* category

Reasons:

The addition of a *riserva* category of 'Custoza' wines enhances the quality of the name, better expressing the characteristics related to ageing that are specific to this category.

This amendment also entails changes to sections 1.4. (*Description of the wine(s)*) and 1.5. (*Wine making practices — Maximum yields*) of the single document.

**2. Article 2 of the product specification: Grape varieties**

Description and reasons

Description:

Revision of the main varieties and percentages: Bianca Fernanda has been added to the three existing compulsory varieties, Garanega, Trebbiano Toscano and Trebbianello (a local biotype of Tocai Friulano), which must now make up at least 70 % of the grapes used, with none of them individually exceeding 45 %

Reasons:

To reflect traditional practice in the area, Bianca Fernanda has been included as a compulsory variety. Having these four main varieties make up a minimum of 70 % of the grapes used and limiting each individual variety to no more than 45 % means that no single type will make up more than 31,5 %. As a result, under the new proposal 'Bianco di Custoza'/'Custoza' DOC must necessarily be made with at least three of the four main varieties. While this is already the case under the current specification, this amendment confers the advantage of being able to use the four varieties on grounds of quality, considering how the season is progressing, the time of harvesting, the vineyard location or specific aspects of production.

Bianca Fernanda (a local Cortese clone) accounts for over 13 % of the area under vines in the 'Custoza' production area and is locally recognised as synonymous with 'Custoza'. The addition of Bianca Fernanda as one of the four main grape varieties brings the name a strong element of quality and reputation.

This amendment also entails changes to sections 1.4. (*Description of the wine(s)*) and 1.7. (*Main wine grapes variety(ies)*) of the single document.

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

### 3. Article 4 of the product specification: Rules on wine-growing

Description and reasons

Description:

- (a) Use of the *superiore*, *riserva*, *spumante* (sparkling wine) and *passito* (raisin wine) categories
- (b) Removal of the reference to the possibility of using 'Custoza' vineyard plots to produce 'Garda' DOC wines
- (c) Reduction of yield per hectare for 'Custoza' to 13 tonnes
- (d) Addition of a table detailing maximum yields and alcoholic strengths for the different categories
- (e) Rewording of the paragraph on selecting the grapes for *passito* wines without changing any of the parameter values
- (f) Addition of four paragraphs stating that, if requested by the protection association and following consultation of professional organisations, the regional authorities may: take decisions regarding the different purposes/uses of the grapes and the maximum limit of grapes per hectare to be used; reduce the authorised grape and wine yields; and authorise the stockpiling of surplus yield for future use up to 20 % over the maximum yield

Reasons:

- (a) This is to reflect the changes made to Article 1.
- (b) This possibility is established in national legislation and no longer needs to be included in the product specification.
- (c) The yield per hectare needs to be reduced to increase the quality implied by the name. In any case, this change merely brings production into line with how the vines are now actually planted, with the old system having been entirely replaced by planting in rows. Analysis shows that the trend in the amount of the wine bottled in the last five years has been more or less stable, and that the market is capable of absorbing only part of the wine produced, with only a small percentage sold at prices that are likely to return a profit for the winemakers and contribute to shaping a reputation of quality for these wines on national and international markets. The winemakers have therefore decisively chosen to cut the amount of production to be marketed as 'Custoza' DOC and use the rest for other wines.
- (d) A table of figures is needed to make the specification easier to interpret.
- (e) This text needs to be rewritten to make the specification easier to interpret.
- (f) The text now includes a number of wine-growing rules to be applied in certain specific conditions.

This amendment also entails changes to section 1.5. (*Wine making practices — Maximum yields*) of the single document.

### 4. Article 5 of the product specification: Rules on wine-making

Description and reasons

Description:

Inclusion of the possibility of making the different varieties into wine separately or all together, specifying that, when the grapes are made into separate wines, these must be blended at the winemaker's premises and always before applying to have the wine certified for release onto the market

Raising of the grape-to-wine yield from 65 % to 70 % for 'Custoza', 'Custoza' *spumante*, 'Custoza' *superiore* and 'Custoza' *riserva*, and presentation of yields in a table

Limit of 15 % imposed on the blending-in of wine from a different vintage, restricting this practice to the previous year's wine and requiring that blending-in take place by 31 December of the year the grapes are grown

Addition of a date for releasing 'Custoza' for consumption: 1 December of the year the grapes are grown

Addition of the *riserva* category, aged at least 12 months from 1 November of the year of production

Insertion of three paragraphs stating that, if requested by the protection association and following consultation of professional organisations, the regional authorities may set a ceiling for the amount of wine that can be certified that is lower than that set in the specification, thus keeping in bulk form any musts and wines obtained from surplus grapes, which, at the request of the protection association, may be certified.

Reasons:

The grape-to-wine yield has been increased to 70 % so that the rules actually reflect the yields being achieved by winemakers as a result of advances in technology throughout the production area over the last 15 years.

The limit on the amount of older wine that can be blended in and the restriction of this to the previous year's wine only have been introduced in the interests of quality.

A date for releasing wines for consumption has been introduced with a view to improving quality.

The addition of the *riserva* category for 'Custoza' wines is an element that enhances the quality implied by the name. 'Custoza' wines of recognised quality aged at least 12 months have been present on the market for many years. These are essentially wines with a long ageing period, intended for the more mature Italian and international markets.

These last three paragraphs have been added to bring the text into line with legislation.

This amendment also entails changes to section 1.5. (*Wine making practices — Maximum yields*) of the single document.

#### 5. **Article 6 of the product specification: Characteristics on consumption**

Description and reasons

Description:

- (a) Addition of the colour descriptor for 'Custoza'
- (b) Increase of minimum sugar-free extract to 17 g per litre
- (c) Addition of chemical, physical and organoleptic characteristics for the new *riserva* category
- (d) New description of the flavour of *spumante* (sparkling) wines as '*zero dosage to demi-sec*'
- (e) Insertion of a final paragraph stating that wines from any of the categories may also have hints of wood if they have been wood-aged

Reasons:

- (a) This addition ensures that the colour of this wine is correctly detailed.
- (b) The intention behind this change is to adapt the product specification to the fact that 'Custoza' wines on the market already have higher values for this parameter.
- (c) This is the addition of the characteristics of the new *riserva* category, which was not in the previous product specification.
- (d) This change has been made in response to marketing requirements.
- (e) This wording is clearer than the previous version, ensuring a more precise description.

This amendment also entails changes to section 1.4. (*Description of the wine(s)*) of the single document.



## 6. Article 8 of the product specification: Packaging

Description and reasons

Description:

- (a) Addition of a rule that 'Custoza', 'Custoza' *superiore*, 'Custoza' *riserva* and 'Custoza' *passito* may only be placed on the market in glass bottles of up to 9 litres, and may not be marketed in the recipients known as *dama* and *fiasco*
- (b) Permission to use glass containers of up to 18 litres for the *spumante* (sparkling) category
- (c) Addition of a rule stating that winemakers within the production area described in Article 3, and no other parties, may sell 'Custoza' (but not any of the additional categories) directly to end customers in recipients of up to 60 litres, following traditional practice
- (d) Explanation that the permitted use of non-glass recipients (bag-in-a-box) does not apply to the *superiore* and *riserva* categories
- (e) Permission to use any type of closure allowed by law

Reasons:

- (a) The product specification currently only states that *superiore*, *passito* (raisin wine) and *spumante* (sparkling wine) must be packaged in glass bottles. The proposed amendment extends this obligation to cover all 'Custoza' wines. This is a very important step in enhancing the reputation of this historical name, also with a view to re-positioning the wines on the market and building their reputation.
- (b) This allows the use of the formats most often requested on the market.
- (c) This is permitted because there is a local tradition of end consumers purchasing 'Custoza' in bulk.
- (d) This gives greater clarity.
- (e) This change brings the text into line with legislation.

### SINGLE DOCUMENT

#### 1. Name of product

'Bianco di Custoza'

'Custoza'

#### 2. Geographical indication type

PDO — Protected Designation of Origin

#### 3. Categories of grapevine products

- 1. Wine
- 5. Quality sparkling wine

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

'Bianco di Custoza'/'Custoza' including *riserva*, *superiore*, *spumante* (sparkling wine) and *passito* (raisin wine) categories

The characteristic colour of the wines is a straw yellow of varying intensity, sometimes with greenish hints in younger wines or golden tones in certain selected wines. The bouquet is fruity and slightly aromatic, with hints of flowers and occasionally also herbs and spices. The wines have a fresh, mellow and delicate flavour.

These are highly drinkable wines that are easily paired. They are generally to be drunk young, although some selections made at the vineyards are capable of retaining their characteristics over time.

The minimum total alcoholic strength is 11,0 % ABV and the minimum sugar-free extract is 16,5 g per litre.

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

'Bianco di Custoza'/'Custoza'

Colour: straw yellow, sometimes with hints of pale green;

Bouquet: fruity, distinctive and slightly aromatic

Taste: flavourful, delicate, with just the right amount of body

Minimum total alcoholic strength: 11 % ABV

Minimum sugar-free extract: 17 g per litre

Residual reducing sugars: maximum 7 g per litre

Wherever the value is left blank in the table below, the wines 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	4,5 expressed as grams of tartaric acid per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Bianco di Custoza' *riserva*/'Custoza' *riserva*

Colour: straw yellow to golden of varying intensity

Bouquet: intense, distinctive and slightly aromatic

Taste: balanced, flavourful, with just the right amount of body

Minimum total alcoholic strength: 12,5 % ABV

Minimum sugar-free extract: 20 g/l

Residual reducing sugars: maximum 7 g per litre

Wherever the value is left blank in the table below, the wines 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	4,5 expressed as grams of tartaric acid per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Bianco di Custoza' *superiore*/'Custoza' *superiore*

Colour: straw yellow to golden with ageing

Bouquet: pleasant, distinctive and slightly aromatic

Taste: balanced, full-bodied

Minimum total alcoholic strength: 12,50 % ABV

Minimum sugar-free extract: 20 g/l

Residual reducing sugars: 7 g per litre

Wherever the value is left blank in the table below, the wines 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	4,5 expressed as grams of tartaric acid per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Bianco di Custoza' *spumante*/'Custoza' *spumante*

Foam: fine, long-lasting

Colour: straw yellow of varying intensity, possibly with flashes of gold

Bouquet: fragrant, fruity, and slightly aromatic when made using the Charmat method; fine, elegant and distinctive if fermented in the bottle;

Taste: fresh, flavourful, fine and balanced; *zero dosage* to *demi-sec*

Minimum total alcoholic strength: 11,5 % ABV

Minimum sugar-free extract: 15 g/l

Wherever the value is left blank in the table below, the wines 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 expressed as grams of tartaric acid per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Bianco di Custoza' *passito*/'Custoza' *passito*

Colour: golden yellow

Bouquet: intense and fruity

Taste: from pleasant to sweet, balanced, with a slightly aromatic body

Minimum total alcoholic strength: 15 % ABV

Minimum sugar-free extract: 22 g/l

Wherever the value is left blank in the table below, the wines 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)	12,00
Minimum total acidity	4,5 expressed as grams of tartaric acid per litre
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

'Bianco di Custoza'/'Custoza'

13 000 kg of grapes per hectare

'Bianco di Custoza' *superiore*/'Custoza' *superiore*

12 000 kg of grapes per hectare

'Bianco di Custoza' *riserva*/'Custoza' *riserva*

13 000 kg of grapes per hectare

'Bianco di Custoza' *spumante*/'Custoza' *spumante*

13 000 kg of grapes per hectare

'Bianco di Custoza' *passito*/'Custoza' *passito*

5 000 kg of grapes per hectare

## 6. Demarcated geographical area

'Bianco di Custoza'/'Custoza' DOC wines are produced in an area spanning all or part of the following municipalities: Sommacampagna, Villafranca di Verona, Valeggio sul Mincio, Peschiera del Garda, Lazise, Castelnuovo del Garda, Pastrengo, Bussolengo and Sona. The area is demarcated as follows: starting south of Sommacampagna, from the district of Cesure (altitude 89 m), the boundary runs southwest along the irrigation channel of the Alto Agro Veronese drainage and land improvement board as far as Boscone, joining the road to Villafranca for a short stretch before merging onto the municipal road which passes through Pozzomoreto and Colombara. The boundary then joins the next municipal road near Cà Delia, following this road past C. Nuova Pigno and Le Grattarole as far as the junction with the Villafranca-Valeggio provincial road, which it then joins as far as the town of Valeggio sul Mincio. It then runs south along the municipal road towards Pozzolo as far as C. Buse, where it merges onto the road that crosses the Seriola Prevaldesca irrigation channel, which it follows northwards as far as the bridge known as the *Ponte Lungo*. After crossing this bridge the boundary follows the Seriosa Serenelli irrigation channel southbound as far as the border with the Province of Mantua and Region of Lombardy (altitude 63 m). The boundary line then returns northbound along the regional border, passing through Pignolada, Staffalonero, Prandina, Stazione di Salionze, Villa, Dolci and Pontata, then turns away from the border to follow the Broglie-Madonna del Frassino road for a very brief stretch towards the north-east as far as the point near Pignolini where it crosses the Serenissima motorway. It then follows the track that passes to the east of Cà Gozzetto, goes through Cà Serraglio, passes to the west of altitude point 101 m, and ends at Cà Berra Nuova (altitude 91 m) on the shores of Lake Frassino. The boundary then runs along the shore of the lake for a short stretch, merging onto the track that passes through Bertoletta, and arrives at the railway way hut at altitude 84 m. It then follows the railway to the east up to the next way hut at altitude 84 m before turning off onto the road that passes Villa Montresor and continues up to Cappuccini on the shore of Lake Garda. From Cappuccini the boundary line follows the eastern shore of Lake Garda before turning inland then near the port of Pacengo, following the track past the 93 m and 107 m altitude points and below Pacengo to Cà Allegri. It then follows the Pacengo municipal road as far as C. Fontana Fredda, before climbing another track, passing altitude 122 m, as far as Le Tende. From there it takes the Pacengo-Colà road as far as C. alle Croci before descending south-east following the track past altitude points 118 m and 113 m and through Sarnighe, meeting the boundary between the municipalities of Lazise and Castelnuovo at altitude 112 m. The line then climbs again, heading north along that municipal boundary before merging onto the border between the municipalities of Lazise and Pastrengo near Mirandola. It follows that border until it crosses the Verona-Lago provincial road to the west of Osteria Vecchia, joining that road towards Verona (East) until it reaches the point near Bussolengo where it merges with the Cristo municipal road near altitude 130 m. It then continues along the Palazzolo municipal road as far as the point where the Brenner motorway intersects the Bussolengo-Sona municipal boundary. The line then follows that municipal boundary southbound as far as Civel, where it merges onto the Bussolengo-Sommacampagna provincial road, which it follows until, having crossed Sommacampagna, it meets the road towards Custoza, which it follows as far as the starting point at Cesure. West of Broglie, the area also includes a small territory in the municipality of Peschiera del Garda, including the area of Monte Zecchino, and delimited as follows: from the track to the south of Broglie (next to the old primary school), the boundary line runs west towards Cà Boschetti and Cà Rondinelli then follows the provincial and regional border past Cà Boffei, Soregone, Cà Nuova Bazzoli. It then follows the road towards Broglie until it crosses the track where the line began.

## 7. Main wine grapes variety(ies)

Pinot bianco (W) [Pinot blanc]

Trebbiano toscano (W) — Trebbiano

Trebbiano toscano (W) — Biancame (W)

Trebbiano toscano (W) — Ugni blanc

Trebbiano toscano (W) — Procanico

Riesling italico (W) — Riesling [Italian Riesling]

Riesling renano (W) — Riesling [Weisser Riesling]

Tocai friulano (W)

Tocai friulano (W) — Tuchi

Garganega (W) — Grecanico dorato (W)

Pinot bianco (W) — Pinot blanc

Malvasia bianca (W) — Malvasia

Malvasia bianca (W) — Verdina

Malvasia bianca (W) — Iuvarella

Manzoni bianco (W) — Incrocio Manzoni 6.0.13 W [Manzoni hybrid]

Garganega (W) — Garganego

Chardonnay (W)

Cortese (W) — Bianca Fernanda

Pinot bianco (W) — Pinot

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

'Bianco di Custoza'/'Custoza'

Specific features of the geographical area

Natural factors

'Custoza' wines are produced in a relatively small area occupying much of the southern part of the moraine hills that lie between the outskirts of Verona and Lake Garda.

The production area is bordered to the south-west by the river Mincio.

The area spans both parts of the eastern moraine amphitheatre inland from Lake Garda and the closely related fluvio-glacial plains, which are composed of similar materials albeit not strictly from the same origins.

In more detail, the moraine landscape that characterises the 'Custoza' DOC production area is shaped by a dense set of elongated hills placed in concentric formation. These do not tend to be steep, with rises and drops of between 50 and 100 metres. As these hills were formed by the deposits left by the same glaciers that formed the nearby Lake Garda, they feature a very varied soil structure, interspersed with broad gravelly plains.

The small size and considerable uniformity of the 'Custoza' DOC production area means that climate conditions are essentially the same throughout. The area features hot, but not suffocating, summers and relatively cold winters that are alleviated by its proximity to Lake Garda, creating a microclimate that is not only favourable for vines but also for the olive trees and cypresses that are a distinguishing feature of the local surroundings.

Rainfall is spread fairly evenly over the year.

The way the hills are arranged means that the slopes are heated in the daytime and cool air can accumulate at night, creating optimal conditions for the development of the aromatic characteristics of white grapes.

There is therefore relatively little variation in terms of surroundings and climate within the production area of DOC 'Custoza' white wines.

#### Historical and human factors

The first record of vines being domesticated in what is now the production area of 'Custoza' DOC is the discovery of grape pips (*Vitis sylvestris*) dating back to the times of stilt-house settlements in the Pacengo and Peschiera area. There is evidence of vine cultivation as early as Roman times (among the archaeological finds in the area are objects indicating that wine was used in religious rites and items used for preserving and transporting wine), and there is abundant documentation on the cultivation of vines in the area — between Pastrengo and Sommacampagna in particular — from the 9th century onwards and throughout the Middle Ages.

By the second half of the 19th century, the local wine was beginning to be specifically known by the name 'Custoza', the name of a village in Sommacampagna municipality famous for two battles fought during the Italian wars of unification. The Sona-Custoza area was also listed as one of the best wine-growing areas of the western part of the province of Verona in a study conducted by the Conegliano Viticulture and Wine Experimentation Centre in 1939.

'Bianco di Custoza' DOC was officially created by a Presidential Decree issued on 8 February 1971, and was among the first white wines to gain recognition as a designation of origin in Italy. The shortened name 'Custoza' was approved in 2005. The 'Custoza' Protection Association was set up in 1972.

#### Human factors

The vine cultivation system most commonly used in the DOC 'Custoza' production area was, for a long time throughout its history, the trellis system. In ancient times grapes were not grown in dedicated vineyards but alongside other crops, which were, moreover, limited by the hilly terrain.

In the 1980s, radical changes began to take place in the 'Custoza' production area, affecting both the vine-growing method and agronomy practices, allowing winemakers to best exploit the specific features of the native vine varieties, Garganega, Trebbianello (a local biotype of Tocai friulano) and Bianca Fernanda (a local clone of Cortese). Thanks to progressive improvements in technology and experience gained over time, wine-growers are now able to identify and apply the most suitable processes for growing high-quality grapes and to pinpoint the ideal moment for harvesting them, bringing out the specific qualities conferred on the grapes by the interaction between variety, hill soils and microclimate.

It is, however, when the grapes are made into wine that the local producers' know-how really comes into play. Through it, the 'Custoza' grape blend brings out the delicate, floral and fruity bouquet of Garganega, the characteristic colour of Trebbianello and the slightly aromatic hints of Bianca Fernanda, as well as the distinguishing features of the other white grapes grown in the area. All of these factors combined mean that 'Custoza' is characterised by its strong local connotations and easily recognised by its freshness and drinkability.

#### 'Bianco di Custoza'/'Custoza'

##### Specific characteristics of the product

The essential characteristics of 'Custoza' wines are — and always have been — their freshness, slightly aromatic nature, and the fact that they are drinkable wines that are easily paired. However, when particular specific selections are made at vineyards, these wines are also well-suited to ageing.

Alongside Garganega, Trebbianello and Bianca Fernanda, 'Custoza' wines are made with other varieties grown in the area, giving them their distinctive, highly aromatic complexity that sets them apart from wines made with the individual varieties on their own. The sensory profile that emerges features fruity and floral notes, sometimes accompanied by hints of herbs and spices. In short, the blending of the basic varieties gives 'Custoza' its identity, while the use of additional varieties enriches this with distinctive bouquets.

One very rare, although traditional, product is the 'Custoza' *passito* (raisin wine), golden in colour and with a pleasant or sweet flavour, inspired by the wines that were traditionally served to follow festive meals.

(c) Causal link between environment and product

The fact that there is very little variation in climate conditions throughout the 'Custoza' DOC production area (which is, of course, not particularly large) means that the different types of grapes grown in the area mature evenly. This factor contributes significantly to shaping the identity of these white wines.

Equally important is the effect of the high degree of soil diversity, the result of irregular deposits left in the area by various glaciation processes. This aspect materialises in the fresh, young, spirited nature of 'Custoza'.

In particular, due to their composition, moraine soils help to ensure regular germination of all the vines. The interaction between the soils and the area's climate helps the grapes and shoots to develop and ripen properly.

Hot, but not suffocating, summers are conducive to a concentration of sugars, and good variations between day and night temperatures help the fruity and floral aromatic substances found in the 'Custoza' DOC wines to develop.

**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/14117>

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