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⁽¹⁾ Text with EEA relevance.

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II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.9717 — Bergé/Mitsubishi Corporation/Bergé Auto/JV)****(Text with EEA relevance)**

(2020/C 91/01)

On 13 March 2020, 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 ⁽¹⁾. 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 32020M9717. EUR-Lex is the on-line access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

SINGLE RESOLUTION BOARD

Announcement with regard to the Decision of the Single Resolution Board of 17 March 2020 determining whether compensation needs to be granted to the shareholders and creditors in respect of which the resolution actions concerning Banco Popular Español SA have been effected (SRB/EES/2020/52) (the ‘Decision’)

(2020/C 91/02)

By means of the Decision, the Single Resolution Board determines that the shareholders and creditors in respect of which the resolution actions concerning Banco Popular Español SA have been effected (‘Affected Shareholders and Creditors’) shall not be entitled to compensation pursuant to Article 76(1)(e) of Regulation (EU) No 806/2014 of the European Parliament and of the Council ⁽¹⁾.

Summary of the Decision of the Single Resolution Board

On 7 June 2017, the Single Resolution Board (‘SRB’) took a decision concerning the adoption of a resolution scheme in respect of Banco Popular Español SA (‘Institution’) ⁽²⁾, which was endorsed by the European Commission ⁽³⁾. Pursuant to Articles 5 and 6 of that decision, the resolution action in respect of the Institution consisted in the application of the sale of business tool to transfer the shares in the Institution to Banco Santander SA (under Article 24(1)(a) of Regulation (EU) No 806/2014), following the exercise of the power to write down and convert the capital instruments of the Institution (under Article 21 Regulation (EU) No 806/2014).

Following the implementation of the resolution action by FROB, in line with Article 20(16) and Article 20(17) of Regulation (EU) No 806/2014 and Article 3 of the Commission Delegated Regulation (EU) 2018/344 ⁽⁴⁾, the SRB had to ensure that a valuation was carried out by an independent valuer for the purposes of assessing whether the Affected Shareholders and Creditors would have received better treatment if the Institution had entered into normal insolvency proceedings (‘Valuation of difference in treatment’ or ‘Valuation 3’).

Deloitte Réviseurs d’Entreprises (‘Deloitte’) ⁽⁵⁾ was the independent valuer hired to perform the required valuations in the context of the resolution of the Institution. On 14 June 2018 ⁽⁶⁾, the SRB received by mail Deloitte’s final report on the Valuation of difference in treatment in respect of the Institution’s resolution (‘Valuation 3 Report’), attached to the Decision as Annex I. It follows from the Valuation 3 Report that there is no difference between the actual treatment of the Affected Shareholders and Creditors and the treatment that they would have received had the Institution been subject to normal insolvency proceedings at the date of resolution.

⁽¹⁾ Regulation (EU) No 806/2014 of the European Parliament and of the Council of 15 July 2014 establishing uniform rules and a uniform procedure for the resolution of credit institutions and certain investment firms in the framework of a Single Resolution Mechanism and a Single Resolution Fund and amending Regulation (EU) No 1093/2010 (OJ L 225, 30.7.2014, p. 1).

⁽²⁾ SRB/EES/2017/08 (OJ C 222, 11.7.2017, p. 3).

⁽³⁾ Commission Decision (EU) 2017/1246 of 7 June 2017 endorsing the resolution scheme for Banco Popular Español S.A. (OJ L 178, 11.7.2017, p. 15).

⁽⁴⁾ Commission Delegated Regulation (EU) 2018/344 of 14 November 2017 supplementing Directive 2014/59/EU of the European Parliament and of the Council with regard to regulatory technical standards specifying the criteria relating to the methodologies for valuation of difference in treatment in resolution (OJ L 67, 9.3.2018, p. 3).

⁽⁵⁾ In accordance with the relevant specific contract, Deloitte engaged personnel from its offices in Belgium, Spain and the United Kingdom.

⁽⁶⁾ The attached Valuation 3 Report reflects the changes made to it by Deloitte’s addendum, which corrected only clerical errors, as received by the SRB by e-mail on 31 July 2018.

In view of the above, by means of its notice of 2 August 2018 ⁽⁷⁾ ('Notice'), the SRB decided on a preliminary basis that it was not required to pay compensation to the Affected Shareholders and Creditors pursuant to Article 76(1)(e) of Regulation (EU) No 806/2014.

Furthermore, in order for the SRB to take its final decision on whether compensation needed to be granted, i) the SRB invited, by the Notice, the Affected Shareholders and Creditors to express interest in exercising their right to be heard (registration phase), and ii) at a later stage, invited the Affected Shareholders and Creditors, who expressed their interest and whose status has been verified by the SRB to submit their comments on the SRB's preliminary decision and its underlying reasoning, as set out in the Notice (consultation phase).

At the end of the consultation phase, given that the Affected Shareholders and Creditors raised a number of elements that were not related to the SRB's preliminary decision and its underlying reasoning, as set out in the Notice, the SRB first assessed the relevance of such comments. Subsequently, the SRB grouped all relevant comments, taking into account the fact that Affected Shareholders and Creditors have provided identical or similar comments. The SRB carefully examined the relevant comments related to its preliminary decision but not to the Valuation 3 Report. As regards the relevant comments related to the Valuation 3 Report, in order to reach its conclusion whether these comments could impact its preliminary decision, the SRB requested Deloitte, in its role of independent valuer, to provide a document with its independent assessment of these relevant comments and to consider whether the Valuation 3 Report remained valid in light of these comments.

On 18 December 2019, Deloitte provided the SRB with its assessment ('Clarification Document'), attached to the Decision as Annex II. In the Clarification Document, after reviewing the comments of the Affected Shareholders and Creditors, related to the Valuation 3 Report, as transmitted by the SRB to Deloitte, Deloitte confirmed that both the strategy and various hypothetical liquidation scenarios detailed in the Valuation 3 Report, as well as the methodologies followed and analyses used therein, remain valid.

In light of the assessment of the relevant comments submitted during the right to be heard process regarding the independence of Deloitte, the SRB considers that, in carrying out the tasks related to the Valuation 3, Deloitte has acted as an independent valuer in line with the requirements of Article 20(1) of Regulation (EU) No 806/2014 and Chapter IV of the Commission Delegated Regulation (EU) 2016/1075 ⁽⁸⁾.

Moreover, taking into account the Valuation 3 Report and the Clarification Document, the SRB considers that the Valuation 3 Report is an appropriate basis for the SRB to adopt the Decision. The SRB thus concludes that there is no difference between the actual treatment of the Affected Shareholders and Creditors and the treatment that they would have received had the Institution been wound up under normal insolvency proceedings at the date of resolution.

Therefore, by this, the SRB determines that the Affected Shareholders and Creditors shall not be entitled to compensation from the Single Resolution Fund in accordance with Article 76(1)(e) of Regulation (EU) No 806/2014.

The Decision is addressed to FROB, in its capacity as National Resolution Authority.

More information about the Decision of the SRB and its annexes, i.e. the Valuation 3 Report (Annex I) and the Clarification Document (Annex II), can be found on the SRB's official Internet: <https://srb.europa.eu/en/content/banco-popular>

⁽⁷⁾ Notice of the Single Resolution Board of 2 August 2018 regarding its preliminary decision on whether compensation needs to be granted to the shareholders and creditors in respect of which the resolution actions concerning Banco Popular Español SA have been effected and the launching of the right to be heard process (SRB/EES/2018/132) (OJ C 277 I, 7.8.2018, p. 1).

⁽⁸⁾ Commission Delegated Regulation (EU) 2016/1075 of 23 March 2016 supplementing Directive 2014/59/EU of the European Parliament and of the Council with regard to regulatory technical standards specifying the content of recovery plans, resolution plans and group resolution plans, the minimum criteria that the competent authority is to assess as regards recovery plans and group recovery plans, the conditions for group financial support, the requirements for independent valuers, the contractual recognition of write-down and conversion powers, the procedures and contents of notification requirements and of notice of suspension and the operational functioning of the resolution colleges (OJ L 184, 8.7.2016, p. 1).

IV

*(Notices)*NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

COUNCIL

**Notice for the attention of the persons to whom restrictive measures provided for in Council
Decision 2011/172/CFSP, as amended by Council Decision (CFSP) 2020/418 and in Council
Regulation (EU) No 270/2011 as implemented by Council Implementing Regulation (EU) 2020/416
concerning restrictive measures in view of the situation in Egypt apply**

(2020/C 91/03)

The following information is brought to the attention of the persons who appear in the Annex to Council Decision 2011/172/CFSP ⁽¹⁾ and in Annex I to Council Regulation (EU) No 270/2011 ⁽²⁾ concerning restrictive measures in view of the situation in Egypt.

The Council of the European Union has determined that the persons that appear in the abovementioned Annexes should continue to be included in the list of persons, entities and bodies subject to restrictive measures provided for in Decision 2011/172/CFSP and in Regulation (EU) No 270/2011.

The attention of the persons concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated on the websites in Annex II to Council Regulation (EU) No 270/2011, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 4 of the Regulation).

The persons concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the abovementioned lists should be reconsidered. They should be presented before 1 November 2020 to the following address:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

The attention of the persons concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.

⁽¹⁾ OJ L 76, 22.3.2011, p. 63.

⁽²⁾ OJ L 76, 22.3.2011, p. 4.

Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Decision 2011/172/CFSP and Council Regulation (EU) No 270/2011 concerning restrictive measures in view of the situation in Egypt apply

(2020/C 91/04)

The attention of data subjects is drawn to the following information in accordance with Article 16 of Regulation (EU) 2018/1725 of the European Parliament and of the Council ⁽¹⁾.

The legal basis for this processing operation are Council Decision 2011/172/CFSP ⁽²⁾, as amended by Council Decision (CFSP) 2020/418 ⁽³⁾, and Council Regulation (EU) No 270/2011 ⁽⁴⁾, as implemented by Council Implementing Regulation (EU) 2020/416 ⁽⁵⁾.

The controller of this processing operation is the Department RELEX.1.C in the Directorate-General for Foreign Affairs, Enlargement and Civil Protection – RELEX of the General Secretariat of the Council (GSC), that can be contacted at:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

The GSC's Data Protection Officer can be contacted at:

Data Protection Officer

data.protection@consilium.europa.eu

The purpose of the processing operation is the establishment and updating of the list of persons subject to restrictive measures in accordance with Decision 2011/172/CFSP, as amended by Decision (CFSP) 2020/418, and Regulation (EU) No 270/2011, as implemented by Implementing Regulation (EU) 2020/416.

The data subjects are the natural persons who fulfil the listing criteria as laid down in Decision 2011/172/CFSP and Regulation (EU) No 270/2011.

The personal data collected includes data necessary for the correct identification of the person concerned, the statement of reasons and any other data related thereto.

The personal data collected may be shared as necessary with the European External Action Service and the Commission.

Without prejudice to restrictions pursuant to Article 25 of Regulation (EU) 2018/1725, the exercise of the rights of the data subjects such as the right of access, as well as the rights to rectification or to object will be answered in accordance with Regulation (EU) 2018/1725.

Personal data will be retained for 5 years from the moment the data subject has been removed from the list of persons subject to the restrictive measures or the validity of the measure has expired, or for the duration of court proceedings in the event they had been started.

Without prejudice to any judicial, administrative or non-judicial remedy, data subjects may lodge a complaint with the European Data Protection Supervisor in accordance with Regulation (EU) 2018/1725 (edps@edps.europa.eu)

⁽¹⁾ OJ L 295, 21.11.2018, p. 39.

⁽²⁾ OJ L 76, 22.3.2011, p. 63.

⁽³⁾ OJ L 86, 20.3.2020, p. 12.

⁽⁴⁾ OJ L 76, 22.3.2011, p. 4.

⁽⁵⁾ OJ L 86, 20.3.2020, p. 4.

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

19 March 2020

(2020/C 91/05)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,0801	CAD	Canadian dollar	1,5623
JPY	Japanese yen	118,63	HKD	Hong Kong dollar	8,3849
DKK	Danish krone	7,4731	NZD	New Zealand dollar	1,8903
GBP	Pound sterling	0,92985	SGD	Singapore dollar	1,5643
SEK	Swedish krona	11,1523	KRW	South Korean won	1 364,14
CHF	Swiss franc	1,0535	ZAR	South African rand	18,6800
ISK	Iceland króna	152,20	CNY	Chinese yuan renminbi	7,6849
NOK	Norwegian krone	12,3165	HRK	Croatian kuna	7,6080
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 187,09
CZK	Czech koruna	27,606	MYR	Malaysian ringgit	4,7686
HUF	Hungarian forint	356,06	PHP	Philippine peso	55,593
PLN	Polish zloty	4,5604	RUB	Russian rouble	86,9346
RON	Romanian leu	4,8445	THB	Thai baht	35,076
TRY	Turkish lira	7,0625	BRL	Brazilian real	5,6037
AUD	Australian dollar	1,8635	MXN	Mexican peso	26,2955
			INR	Indian rupee	81,1400

⁽¹⁾ 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.9592 – Freudenberg/Low & Bonar)

(Text with EEA relevance)

(2020/C 91/06)

1. On 10 March 2020 the Commission received notification of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 4(5) of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Freudenberg & Co. KG, ('Freudenberg', Germany);
- Low & Bonar PLC, ('Low & Bonar', UK),

Freudenberg acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Low & Bonar.

The concentration is accomplished by way of public bid announced on 20 September 2019.

2. The business activities of the undertakings concerned are:

- for Freudenberg: development, manufacture and sale of a broad spectrum of products, ranging from seals and nonwovens to medical components, vibration control products, filters, specialty chemicals, household products, lubricants, coatings, and cleaning services, roofing, insulation and composite materials;
- for Low & Bonar: production and supply of nonwovens, three-dimensional polymeric structures and technical coated textiles.

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:

Case M.9592 – Freudenberg/Low& Bonar

⁽¹⁾ 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:

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

Fax +32 22964301

Postal address:

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

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

(2020/C 91/07)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘PIEMONTE’

Reference number: PDO-IT-A1224-AM03**Date of communication: 26 November 2019**

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Main wine grape varieties*Description and reasons*

Description

The white grape varieties Bussanello, Viognier and Riesling and the red grape varieties Cabernet, Cabernet Franc, Carmenère and Croatina have been added to the main wine grape varieties to allow new single-variety types to be produced.

Reasons

The idea was to make the most of these grape varieties within the current categories. The varieties are suitable for cultivation in the Piedmont region and are therefore already used in the combination of grape varieties for white, red and rosé wines either as main varieties or secondary varieties up to 40%. The extensive experimentation and thorough testing carried out on holdings in recent years have given positive indications in terms of varying the combination of varieties, the aim being to make full use of Piedmont's vast winegrowing heritage. Winemaking on holdings has demonstrated the perfect compatibility of the various wine grape varieties introduced. These grape varieties further expand the range of products that can be marketed, as they will be used in the production of both single-variety types and bi-varietal types and combined with the other main grape varieties already covered.

The amendment concerns section 1.7 of the single document and Articles 1 and 2 of the product specification.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

2. Wine grape varieties - Combination of grape varieties

Description and reasons

Description

- (a) In the context of the secondary varieties that can account for up to 40 % of the white, red and rosé 'Piemonte' wines, the requirement to use only grape varieties of the same colour has been removed, and the ban on using the aromatic Moscato varieties for the white wine and the Malvasia varieties for the red and rosé wines has been lifted.
- (b) The Cortese and Chardonnay varieties have been added to the list of main grape varieties used in the combination of varieties for the 'Piemonte' rosé type.
- (c) The combination of main grape varieties for the 'Piemonte' sparkling type has been extended, with the introduction of the native grape varieties Cortese, Erbaluce and Favorita, in addition to the Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Nero varieties. The remainder, up to a maximum of 40 %, may be made up of other grape varieties suitable for cultivation in the Piedmont region.

Reasons

- (a) Thorough testing carried out on holdings in recent years has given positive indications in terms of varying the combination of varieties, the aim being to make full use of the vast winegrowing heritage in Piedmont. Winemaking on holdings has demonstrated the perfect compatibility of the various wine grape varieties introduced.
- (b) Removing the requirement to use only grape varieties of the same colour has allowed the Cortese and Chardonnay grape varieties, which are widely grown in the area of the 'Piemonte' PDO, to be added to the varieties that may be used in the production of rosé wines.
- (c) Paragraph 6 has been renumbered as paragraph 7. Reason: In view of the results of the experimentation carried out using various blends of grapes, extending the combination of grape varieties used in 'Piemonte' sparkling wine will allow producers to use and represent in the best possible way the grape varieties grown throughout the large Piedmont region. Furthermore, the option to also use other grape varieties in the production of 'Piemonte' sparkling wines allows a greater range of sparkling wines to be marketed, in terms of both quantity and quality.

The amendment concerns section 1.7 of the single document and Articles 1 and 2 of the product specification.

3. Main wine grape varieties - Combination of grape varieties for bi-varietal types

Description and reasons

Description: For greater variety in the production of 'Piemonte' wines with two specified grape varieties, the following white grape varieties have been added: Bussanello, Favorita, Moscato, Pinot Bianco, Pinot Grigio, Riesling, Riesling Italic, Riesling Renano, Viognier, as well as the Pinot Nero variety (fermented off the skins), as have the following red grape varieties: Albarossa, Brachetto, Cabernet, Cabernet Franc, Carmenère, Croatina and Nebbiolo.

Reasons: After a long period of experimentation, the number of grape varieties that may be used, in various combinations, to produce wines within the categories already provided for with two specified grape varieties has been increased. The new grape varieties are either newly introduced or are already included in the combination of varieties used in white, red and rosé wines or in single-variety wines. The expert experience and skill of producers in blending the grape varieties grown in the vineyards makes it possible to make the most of these products and expand the range of such types, matching the preferences of consumers, who are given precise information as to the combination of grape varieties in the wines.

The amendment concerns section 1.7 of the single document and Articles 1 and 2 of the product specification.

4. Production area

Description and reasons

Description

- (a) The production areas already defined in Article 3(1) and (2) of the current specification have been updated to include the relevant areas where the grapes used to make the newly introduced types of wine are grown.

References to the types 'Piemonte' Cabernet, 'Piemonte' Cabernet Franc, 'Piemonte' Riesling, 'Piemonte' Viognier and 'Piemonte' Pinot Grigio have been added to paragraph 1.

References to the types 'Piemonte' Bussanello, 'Piemonte' Albarossa Spumante Rosato and 'Piemonte' Croatina, and a reference to the additional geographical unit Marengo for the 'Piemonte' Cortese Spumante and 'Piemonte' Cortese Frizzante types already covered, have been added to paragraph 2.

Reasons: This is a formal amendment as the grape production areas of the 'Piemonte' PDO have not actually changed but, since they are broken down into precise territorial areas, the relevant sections have been merely updated through the addition of references to the newly added types. The amendment concerns section 1.6 of the single document and Article 3 of the product specification.

5. Maximum yields

Description and reasons

Description: The grape yields per hectare have been increased from 13 to 14 t/ha for 'Piemonte' Cortese Frizzante and 'Piemonte' Cortese Spumante wines. The grape/wine yields have been increased from 70 to 75 % for 'Piemonte' Bianco, 'Piemonte' Bianco Frizzante, 'Piemonte' Cortese Frizzante and 'Piemonte' Cortese Spumante wines.

Reason: The Cortese variety used to produce wines with an indication of the grape variety on the label and in the combination of grape varieties for 'Piemonte' Bianco and 'Piemonte' Frizzante is a very vigorous variety and it produces much higher yields than permitted by the current limit.

The monitoring of vineyards in the production area took into account the growing techniques adopted, the use of fertilisers, customised pruning to ensure the right balance in the vineyard, including shoot trimming in spring, pest management and tillage. The resulting data justifies a higher production potential in the form of an increase from 13 to 14 tonnes per hectare, since the quality of the product and its chemical/physical and organoleptic characteristics are not adversely affected at all. Furthermore, the increase in the maximum grape/wine yield from 70 to 75 % is justified by the results of the experimentation carried out in wine cellars over the years. The white grape varieties concerned by the use of highly innovative pressing technologies have achieved must yields that are consistently above the previously indicated value while maintaining the same level of quality.

The amendments thus change the maximum yields, expressed in hectolitres of wine per hectare, referred to in point 1.5.2 of the single document and Articles 4 and 5 of the product specification.

6. Maximum yields

Description and reasons

Description: The grape yields in tonnes per hectare are stated along with the corresponding minimum natural alcoholic strengths by volume of the grapes for the newly introduced types: 'Piemonte' Bussanello, 'Piemonte' Viognier, 'Piemonte' Riesling, 'Piemonte' Pinot Grigio, 'Piemonte' Cabernet, 'Piemonte' Cabernet Franc and 'Piemonte' Croatina.

Reason: The yields per hectare of grapes and wine for the newly introduced types reflect the data obtained in the course of extensive experimentation in vineyards, and later confirmed and substantiated by the results of winemaking, refining and sensory analysis, which show that the predetermined objectives in terms of high quality are met.

The amendments concern section 1.5.2 of the single document and Articles 4 and 5 of the product specification.

7. Description of the wines

Description and reasons

- (a) New types of wine with indication of the grape varieties Bussanello, Viognier, Riesling, Cabernet, Cabernet Franc, Carmenère and Croatina have been added.
- (b) Some descriptions of wines already covered have been amended following the addition of new varieties to the combination of grape varieties, and formal amendments have been made to certain characteristics on consumption.

Reasons

- (a) The introduction of new single-variety wines will further exploit the range of varieties in this region and will also allow the range of products on the market to be expanded.
- (b) The amendments to the descriptions of certain characteristics on consumption are the result of adding new varieties to the combination of varieties for certain wines, in particular for white, red and rosé wines which can now be made using aromatic varieties that can broaden the sensory profile of the wines. Certain characteristics have therefore been amended, such as the sugar content range, which has been adjusted within the various limits laid down by the legislation in force, as referred to in Parts A and B of Annex III to Regulation (EU) 2019/33.

In addition, formal changes have been made to descriptions of wines already covered; for example the Italian term 'asciutto' (dry) has been replaced with the equivalent term 'secco' (dry) and the sugar content range has been described as 'from dry to sweet' or 'from dry to medium sweet' instead of 'dry or medium dry, but sometimes medium sweet'.

In the description of the taste for the 'Piemonte' Brachetto type, the wording 'with a varying degree of sweetness' has been replaced with 'from dry to sweet'.

In the description of the taste for the 'Piemonte' Brachetto Spumante type, the wording 'with a varying degree of sweetness' has been replaced with 'from extra brut to sweet'.

The amendment concerns point 1.4 of the single document and Articles 1 and 6 of the product specification.

8. Description of the wines

Description and reasons

In the description of the taste for the 'Piemonte' Moscato type, the word 'sweet' has been replaced with 'from dry to sweet', and the limit of 7,5 % in relation to the actual alcoholic strength has been removed.

Reasons: In keeping with the increase in the range of sugar contents, this limit has been removed in order to allow the production also of medium dry and dry versions of this type.

The amendment concerns point 1.4 of the single document and Article 6 of the product specification.

9. Labelling

Description and reasons

Description

- (a) The additional geographical unit 'Marengo' may now be indicated on the label for the 'Piemonte' Cortese Spumante and 'Piemonte' Cortese Frizzante wines.
- (b) In addition, the term 'Storico' (Historical area) may be added to the labels of the sparkling wines 'Piemonte' Cortese, 'Piemonte' Cortese Marengo and 'Piemonte' Marengo wines, if these are produced in the older and smaller original production area of Cortese wines.

Reasons

- (a) The option to indicate the additional geographical unit 'Marengo' on the label gives greater significance to that territory, which includes several municipalities in the provinces of Asti, Alessandria and Cuneo and corresponds to the demarcated area, as defined in Article 3(2) of the current specification, where the grapes of the Cortese variety used to produce the 'Piemonte' Cortese Spumante and 'Piemonte' Cortese Frizzante wines are grown. The aim is to make these products more recognisable on the market by including them, both in terms of quality and quantity, in the production of 'Piemonte' DOC sparkling and semi-sparkling wines from the Cortese variety. The historical geographical area of Marengo refers to the territory of the Department of Marengo, established by Napoleon in 1801 following his victory against the Austrians in the famous Battle of Marengo of 1800.
- (b) The term 'Storico' is reserved for sparkling wines produced from grapes of the Cortese variety in the smaller area where there is an ancient tradition of growing that variety; this area is defined in Annex 2 to the specification and referred to in section 1.6 of the single document, which lists the municipalities of the provinces of Asti and Alessandria that are part of it.

The amendment concerns sections 1.6 (Production area) and 1.9 (Further conditions - labelling requirements) of the single document and Articles 3 and 7 of the product specification.

10. Labelling

Description and reasons

- (a) Specifying the colour of the wine in the designation and presentation of white, red and rosé wines bearing the 'Piemonte' controlled designation of origin is optional.

It is up to producers to decide whether or not to specify the colour according to their individual needs in terms of presentation, product recognition and marketing.

- (b) The sugar content of 'Piemonte' Brachetto and 'Piemonte' Moscato wines must be indicated on their labels using the terms laid down in the legislation in force; these terms must be printed in every field of vision where the designation appears in characters with a minimum height of 3 mm.

Given that a range of sugar contents are covered for these still wines, from dry to sweet, the aim is to give consumers a clear indication of the characteristics of the wines and, at the same time, lay down a minimum size for the characters used.

The amendments concern section 1.9 of the single document and Article 7 of the product specification.

11. Formal amendments to the product specification

Description and reasons

- (a) As the description of the combination of grape varieties for 'Piemonte' Cabernet and the sparkling and semi-sparkling Cortese wines has been inserted into Article 2(5) of the product specification, the subsequent paragraphs have been renumbered accordingly.
- (b) Paragraphs 5, 6 and 7 on management of production have been deleted from Article 4 of the product specification as they are already covered by the legislation in force and are therefore superfluous.
- (c) Paragraph 3 on the power of the Ministry of Agricultural, Food and Forestry Policy to, by its own decree, change the total acidity and sugar-free extract limits has been deleted from Article 6 of the product specification as it has been superseded by the legislation in force.
- (d) The section concerning provisions on packaging for the 'Piemonte' Moscato type, in Article 7 of the product specification, has been moved to Article 8 on packaging for reasons of coherence.
- (e) References to current legislation have been updated in Article 10 of the product specification (References to the inspection body).

SINGLE DOCUMENT

1. Name of the product

PIEMONTE

2. Geographical indication type

PDO - Protected Designation of Origin

3. Categories of grapevine product

1. Wine
4. Sparkling wine
6. Quality aromatic sparkling wine
8. Semi-sparkling wine
15. Wine from raisined grapes
16. Wine of overripe grapes

4. Description of the wine(s)

Category Wine (1) Whites: 'Piemonte' Bianco, with indication of the grape variety Cortese, Chardonnay, Sauvignon; with two grape varieties specified

The colour of these wines is straw yellow of varying intensity, with greenish tones in the Cortese and Chardonnay types. The aroma is distinctive, more intense for the Bianco types and where Chardonnay or two varieties are specified, and has a marked freshness on the nose; it is more delicate in the case of the Cortese variety, whereas there are more intense fruity and delicate grassy aromas where the Sauvignon variety is prevalent. The taste is fresh, generally dry or medium dry, sometimes lively (except Sauvignon), sometimes medium sweet in the case of Bianco or where two grape varieties are specified.

These wines are harmonious and pleasant with a high total acidity content ranging from a minimum of 4,5 g/l for Bianco, wine with two varieties specified and Sauvignon, up to a minimum of 5 g/l for Cortese and Chardonnay.

The minimum total alcoholic strength by volume ranges from 10 % for Bianco, wine with two varieties specified and Cortese, up to 10,5 % for Chardonnay and 11.00% for Sauvignon.

The minimum sugar-free extract is generally 15 g/l; 17 g/l for Chardonnay.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine (1) Whites: 'Piemonte' with indication of the grape variety Bussanello, Viognier, Pinot Grigio, Riesling

The colour of these wines is straw yellow of varying intensity, with greenish tones in the Viognier, which are sharper in the Bussanello. The aroma is distinctive and varies in intensity.

Floral and fruity aromas, both subtle and very intense, are evident in the Bussanello bouquet; notes of white flowers, apricot and tropical fruit are prominent in the Viognier; Pinot Grigio is delicately fruity on the nose, as is Riesling where peach is sometimes prevalent. Bussanello is characterised by a high degree of alcohol and a remarkable fullness and persistence of taste; Viognier is flavoursome, soft and harmonious on the palate with medium freshness; Riesling is fine and elegant; and Pinot Grigio is harmonious with good structure.

The minimum total alcoholic strength by volume is 10,5 %.

The minimum sugar-free extract is 15 g/l.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine (1) Whites: 'Piemonte' Bianco Passito

The colour of this wine is straw yellow of varying intensity tending to golden yellow. It has a distinctive and intense aroma of white flowers that is complex, harmonious and soft on the palate, and ranges from dry to sweet.

Minimum total alcoholic strength by volume: 13 %, of which at least 10,5 % actual alcohol.

Minimum sugar-free extract: 20 g/l

Any analytical parameters not included in the description or 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)	10,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine (1) Whites: 'Piemonte' Moscato

The colour of this wine ranges from straw yellow to golden yellow of varying intensity. It has a distinctive and typically floral aroma of white flowers that is aromatic and delicately harmonious with notes that linger on the nose. The taste varies from dry to sweet.

Minimum total alcoholic strength by volume: 10,5 %, of which at least 4,5 % actual alcohol.

The minimum sugar-free extract is 15 g/l.

Any analytical parameters not included in the description or 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)	4,5
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine (1) Reds: 'Piemonte' Rosso, with indication of the grape variety Barbera, Dolcetto, Freisa, Grignolino, Bonarda

The colour of the wine is ruby red of varying intensity, occasionally with hints of purple in the Dolcetto, tending to light garnet with age in the Freisa, with more intense colouring in the Bonarda and paler in the case of Grignolino grapes. Aroma: vinous with a marked freshness, pleasant, sometimes with hints of grass; more intense and with aromas of red fruits in the Barbera, full and delicate in the Dolcetto, distinctive and slightly aromatic in the Freisa, delicately fruity with spicy peppery notes in the Grignolino and with intense red fruit in the Bonarda wines. Taste: fresh wines with good amount of extract and with acidity ranging from moderate to more appreciable in the case of 'Piemonte' Rosso or Barbera wines; residual sugar from dry to medium dry and sometimes medium sweet, sometimes lively; 'Piemonte' Dolcetto is a harmonious, pleasantly bitter wine with fairly good body; Freisa has discernible hints of tannins and is more harmonious and delicate as it ages; Grignolino is pleasantly bitter with noticeable tannins; and Bonarda, which is sometimes lively, combines freshness and mild tannins. Wines with two specified red grape varieties have the characteristics of the relevant grape varieties. Minimum total alcoholic strength by volume: 11 %. Minimum sugar-free extract (g/l): Grignolino 19, Rosso, Dolcetto and with two specified grape varieties 20, Barbera 21, 22, Bonarda and Freisa 23.

Any analytical parameters not mentioned comply with the limits laid down in the relevant legislation.

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

Category Wine (1) Reds: 'Piemonte' Cabernet Sauvignon, Cabernet Franc, Cabernet, Merlot, Pinot Nero, Syrah, Croatina

The colour of the wine is red of varying intensity, occasionally with hints of orange in the case of Pinot Nero. The aromas are delicate, defined by notes of red fruit; these are fuller in the case of Pinot Nero, with spicy notes in the case of Syrah and with grassy notes prevailing in the Cabernet and Merlot. The taste is delicate and full-bodied, with residual sugar from dry to medium dry, softer in the case of 'Piemonte' from Cabernet and Merlot varieties; wines obtained from Pinot Nero and Syrah are slightly tannic, with the latter being much more harmonious overall. Croatina has an intense ruby red colour, occasionally with hints of purple. It has an intense, fruity aroma with a delicate flavour and good body. Residual sugar varies from dry to medium sweet, sometimes lively.

Minimum total alcoholic strength by volume: 11,5 %. Minimum sugar-free extract ranges from 19 g/l for Pinot Nero and Syrah, and 20 g/l for Cabernet and Merlot, up to 22 g/l for Croatina.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine (1) 'Piemonte' Albarossa

The wine has a deep ruby red colour and a pleasant and intense vinous aroma with notes of red fruits and cherries; the taste is dry and full-bodied with clearly discernible tannins, becoming more complex and harmonious as the wine ages.

The minimum total alcoholic strength by volume is 12,5 %, whereas total acidity has a minimum reference value of 4,5 g/l and a maximum of 7,5 g/l. The minimum sugar-free extract is high, at 26 g/l.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine (1) 'Piemonte' Brachetto

The colour of the wine is ruby red of varying intensity, sometimes tending towards pink; the aroma is distinctive with a delicate musk aroma and more or less subtle hints of rose; the taste is delicate, aromatic, from dry to sweet.

Minimum total alcoholic strength by volume: 11 %, of which at least 5 % actual alcohol.

The minimum sugar-free extract is 20 g/l.

Any analytical parameters not included in the description or 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)	5
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine (1) 'Piemonte' Rosso Passito, 'Piemonte' Barbera Passito

The colour of these wines is ruby red of varying intensity, tending to garnet with age.

The aroma is distinctive, intense and complex; in the case of Barbera, it has distinct notes of ripe red fruits, sour black cherries, blackberries and jam. They are harmonious and soft on the palate, with residual sugar from dry to sweet.

Minimum total alcoholic strength by volume: 13 %, of which at least 10,5 % actual alcohol.

The minimum sugar-free extract is 23 g/l for Rosso Passito and 24 g/l for Barbera Passito.

Any analytical parameters not included in the description or 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)	10,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine (1) 'Piemonte' Rosato

The colour of this wine ranges from light pink to cherry red of varying intensity; it is vinous, delicate, with pleasant floral hints and hints of red fruits.

The taste is fresh, from dry to medium sweet, and sometimes lively.

The minimum total alcoholic strength by volume is 10,5 %. Minimum sugar-free extract: 17 g/l.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Semi-sparkling wine (8) - Whites: 'Piemonte' Bianco, with indication of the grape variety Cortese, Chardonnay; with two grape varieties specified

These wines are slightly effervescent with a straw yellow colour of varying intensity and a distinctive aroma which, combined with a modest residual sugar content, highlights the floral and fruity sensations which are particularly evident in the 'Piemonte' Bianco and in the type with two varieties specified.

The taste is fresh, from dry to medium sweet, only in the case of Bianco, with two varieties specified, and it is softer and more harmonious in the case of 'Piemonte' Chardonnay. The foam is generally lively and evanescent.

The minimum total alcoholic strength by volume ranges from 10 % for Bianco, wine with two varieties specified and Cortese, up to 10,50 % for the Chardonnay.

The minimum sugar-free extract is generally 15 g/l; 17 g/l for the Chardonnay. The minimum total acidity is 4,5 g/l for 'Piemonte' Bianco and for the type with two grape varieties specified, whereas it does not fall below 5 g/l for wines obtained from Cortese, Chardonnay.

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

Category Semi-sparkling wine (8) - Reds: 'Piemonte' Rosso, with indication of the grape variety Barbera, Dolcetto, Bonarda; with two grape varieties specified

The colour of these wines is red of varying intensity.

They have a vinous and pleasant aroma, with fruity notes that are more evident and typical in the types with the grape variety specified. They are fresh wines, with a residual sugar content qualifying them as dry to sweet in the case of 'Piemonte' Rosso and in wines with two red grape varieties specified. The foam is lively and evanescent.

Minimum total alcoholic strength by volume: 11 %. Minimum sugar-free extract: 20 g/l for Rosso and with two grape varieties or Dolcetto, 21 g/l for wines with indication of the Barbera grape variety, 22 g/l for 'Piemonte' Bonarda.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Semi-sparkling wine (8) - 'Piemonte' Rosato

The colour of this wine ranges from light pink to cherry red of varying intensity. It has a vinous, delicate and pleasant aroma, sometimes with stronger hints of red berries. It is a fresh wine, from dry to medium sweet, with a lively and evanescent foam.

Minimum total alcoholic strength by volume: 10,5 %. Minimum sugar-free extract: 17 g/l.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Sparkling wine (4) - Whites: 'Piemonte' Spumante, Pinot Bianco, Pinot Grigio, Pinot Nero, Pinot, with two grape varieties specified

These sparkling wines have a straw yellow colour of varying intensity and the typical aroma of the grape variety with sharper fruity notes if obtained, even only partially, from Pinot Nero. They are flavoursome and have moderate alcoholic strength and medium-high acidity with residual sugar from *pas dosé* to *sec*; their foam is fine and long-lasting.

Minimum total alcoholic strength by volume: 10,50 %. Minimum sugar-free extract: 17 g/l.

Any analytical parameters not included in the description or 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Sparkling wine (4) - Whites: 'Piemonte' with indication of the grape variety Cortese, Chardonnay; and with two grape varieties specified

These sparkling wines have a straw yellow colour with greenish tones in those with indication of the Cortese or Chardonnay variety. They have delicate and distinctive aromas with discernible fruity notes of varying intensity. They have a fresh and balanced taste, the wines obtained from Chardonnay and from two grape varieties being smoother and more harmonious, and are appreciably flavoursome with residual sugar from *pas dosé* to demi-sec. The foam is fine and long-lasting.

The minimum total alcoholic strength by volume is 10,5 % for sparkling wines with two varieties specified or Chardonnay, whereas the minimum is 10 % for 'Piemonte' Cortese Spumante. The minimum sugar-free extract ranges from 15 g/l for Cortese Spumante to 17 g/l for Chardonnay or sparkling wine with two varieties specified.

Any analytical parameters not included in the description or 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Sparkling wine (4) - Rosés: 'Piemonte' Rosato and with indication of the grape variety Pinot Nero, Pinot, Chardonnay, Albarossa

The colour of these sparkling wines is pink of varying intensity, thus ranging from light pink to cherry red of varying intensity for the 'Piemonte' Rosato type. They have a distinctive, delicate and pleasant aroma, with fruity notes that are more evident in the types with the grape variety specified. They are sparkling wines with a discernible flavour, harmonious and smoother in the 'Piemonte' Rosato type, with residual sugar from *pas dosé* to sec. The foam is fine and long-lasting.

The minimum total alcoholic strength by volume is 10,5 %.

Minimum total acidity is 4,5 g/l; in the case of types with the grape variety specified the minimum is set at 5 g/l.

Minimum sugar-free extract: 15 g/l for types with the grape variety specified, 17 g/l for 'Piemonte' Rosato.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Sparkling wine (4) - Reds: 'Piemonte' Rosso, with two grape varieties specified

These sparkling wines have a red colour of varying intensity and a distinctive, delicate and pleasant aroma, with a fruity fragrance that is typical of the grape varieties used in the blend; they are harmonious on the palate, with residual sugar from *pas dosé* to sweet and a fine and long-lasting foam.

Minimum total alcoholic strength by volume: 11 %

Minimum sugar-free extract: 20 g/l.

Any analytical parameters not included in the description or 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Quality aromatic sparkling wine (6) - Reds: 'Piemonte' Brachetto

Aromatic sparkling wine with a ruby red colour of varying intensity sometimes tending to pink; on the nose it has the characteristic notes of the grape variety, of rose and with a delicate musky aroma.

The taste is delicate, from extra brut to sweet and the foam is fine and long-lasting.

Minimum total alcoholic strength by volume: 11 %, of which at least 6 % actual alcohol.

Minimum sugar-free extract: 20 g/l.

Any analytical parameters not included in the description or 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)	6
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine from raisined grapes (15) - Whites: 'Piemonte' Bianco Passito, 'Piemonte' Moscato Passito

The drying of the grapes leads to wines with a golden yellow colour, tending to amber of varying intensity, with intense, distinctive and complex aromas in which the hints of ripe fruit are clearly discernible; there are distinctive hints of musk if the wine is obtained from Moscato grapes. The wines have a harmonious, very soft taste, with residual sugar from dry to sweet in the case of 'Piemonte' Bianco, and are aromatic, smooth and sweet in the case of 'Piemonte' Moscato.

Minimum total alcoholic strength by volume: 16 %, of which at least 9 % actual alcohol.

The minimum sugar-free extract is 22 g/l.

Any analytical parameters not included in the description or 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)	9
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine of overripe grapes (16) - Whites: 'Piemonte' Bianco Passito, 'Piemonte' Moscato Passito

These wines have a golden yellow colour tending towards amber of varying intensity, with the intense aromas that are typical of grapes harvested late. They are wines that are elegant and complex, intense and enveloping, which bring out the ripeness of the fruit and the related notes; there are distinctive hints of musk if the wine is obtained from the typically aromatic Moscato grapes. The wines have a harmonious, very soft taste, with discernible alcohol content and variable residual sugar from dry to sweet in the case of 'Piemonte' Bianco; 'Piemonte' Moscato on the other hand is more markedly aromatic and smooth, typically sweet.

Minimum total alcoholic strength by volume: 15 %, of which at least 12 % actual alcohol.

Minimum sugar-free extract: 22 g/l.

Any analytical parameters not included in the description or 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)	12
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine from raisined grapes (15) - 'Piemonte' Rosso Passito, Barbera Passito, Brachetto Passito

As a result of the drying process these wines have particularities such as a ruby red colour of varying intensity, tending towards garnet with age; if they are obtained from Brachetto grapes the colour sometimes tends towards pink; the aroma is distinctive, intense and often very complex; if the wine is obtained from Brachetto grapes there is also a delicate musky and floral aroma of dried rose; the taste is harmonious and smooth, with discernible residual sugar which, nevertheless, may vary from dry to sweet; in the case of Piemonte Brachetto Passito on the other hand the taste is delicate, soft and sweet.

Minimum total alcoholic strength by volume: 16 %, of which at least 9 % actual alcohol.

Minimum sugar-free extract: 22 g/l for Piemonte Brachetto Passito, 25 g/l for Piemonte Rosso Passito, 26 g/l for Piemonte Barbera Passito.

Any analytical parameters not included in the description or 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)	9
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

Category Wine of overripe grapes (16) - Reds: 'Piemonte' Rosso Passito, Piemonte Barbera Passito, Piemonte Brachetto Passito

The wines have a ruby red colour of varying intensity, tending to garnet with age; if obtained from Brachetto grapes the colour sometimes tends towards pink. During the production process, the wines develop a distinctive aroma that is complex and intense, with hints of rose and musk if obtained from Brachetto grapes. They are very pleasant, harmonious, intense and enveloping, with residual sugar that is discernible in most cases, ranging in any case from dry to sweet; 'Piemonte' Brachetto on the other hand is delicately sweet and aromatic.

Minimum total alcoholic strength by volume: 15 %, of which at least 12 % actual alcohol.

Minimum sugar-free extract: 22 g/l for 'Piemonte' Brachetto Passito, 25 g/l for 'Piemonte' Rosso Passito, 26 g/l for 'Piemonte' Barbera Passito.

Any analytical parameters not included in the description or 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)	12
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Winemaking practices

a. Essential oenological practices

NONE

b. Maximum yields

'Piemonte' Bianco and with indication of the grape variety Cortese, including Frizzante and Spumante

105 hectolitres per hectare

'Piemonte' Rosso, 'Piemonte' Rosso Frizzante, 'Piemonte' Rosso Spumante, 'Piemonte' Rosato, 'Piemonte' Rosato Frizzante

91 hectolitres per hectare

'Piemonte' Rosato Spumante,

91 hectolitres per hectare

'Piemonte' Spumante including with indication of the grape variety

77 hectolitres per hectare

'Piemonte' Albarossa

63 hectolitres per hectare

'Piemonte' Barbera, 'Piemonte' Barbera Frizzante

84 hectolitres per hectare

'Piemonte' Dolcetto, 'Piemonte' Dolcetto Frizzante, 'Piemonte' Bonarda, 'Piemonte' Bonarda Frizzante, 'Piemonte' Cabernet Sauvignon

77 hectolitres per hectare

'Piemonte' Merlot, 'Piemonte' Pinot Nero, 'Piemonte' Syrah, 'Piemonte' Chardonnay, 'Piemonte' Chardonnay Frizzante

77 hectolitres per hectare

'Piemonte' Chardonnay Spumante, 'Piemonte' Sauvignon

77 hectolitres per hectare

'Piemonte' Freisa, 'Piemonte' Grignolino

66.5 hectolitres per hectare

'Piemonte' Brachetto, 'Piemonte' Brachetto Spumante

63 hectolitres per hectare

'Piemonte' Brachetto Passito

45 hectolitres per hectare

'Piemonte' Bianco Passito

70 hectolitres per hectare

'Piemonte' Moscato

86.25 hectolitres per hectare

'Piemonte' Moscato Passito

57.5 hectolitres per hectare

'Piemonte' Rosso Passito

65 hectolitres per hectare

'Piemonte' Barbera Passito

60 hectolitres per hectare

6. Demarcated geographical area

1. The production area for the 'Piemonte' DOC as regards the 'Piemonte' Rosso, 'Piemonte' Rosso Frizzante, 'Piemonte' Rosso Spumante, 'Piemonte' Rosso Passito, 'Piemonte' Bianco, 'Piemonte' Bianco Frizzante, 'Piemonte' Bianco Passito, 'Piemonte' Rosato, 'Piemonte' Rosato Frizzante, 'Piemonte' Rosato Spumante, 'Piemonte' Cabernet, Cabernet Sauvignon, Cabernet Franc, 'Piemonte' Merlot, 'Piemonte' Pinot Nero, 'Piemonte' Syrah, 'Piemonte' Sauvignon, 'Piemonte' Viognier, 'Piemonte' Pinot Grigio, 'Piemonte' Chardonnay, 'Piemonte' Chardonnay Frizzante, 'Piemonte' Spumante, 'Piemonte' Pinot Bianco Spumante, 'Piemonte' Pinot Grigio Spumante, 'Piemonte' Pinot Nero Spumante, 'Piemonte' Pinot Spumante, 'Piemonte', Pinot-Chardonnay Spumante and 'Piemonte' Chardonnay Pinot Spumante types includes the entire territory of the municipalities listed below:

Province of Alessandria:

The whole territory of the following municipalities: Alessandria, Acqui Terme, Albera Ligure, Alfiano Natta, Alice Bel Colle, Altavilla Monferrato, Arquata Scrivia, Avolasca, Basaluzzo, Bassignana, Belforte Monferrato, Bergamasco, Berzano di Tortona, Bistagno, Borghetto Borbera, Borgoratto Alessandrino, Bosio, Brignano Frascata, Cabella Ligure, Camagna, Camino, Cantalupo Ligure, Capriata d'Orba, Carbonara Scrivia, Carentino, Carezzano, Carpeneto, Carrega Ligure, Carrosio, Cartosio, Casaleggio Boiro, Casale Monferrato, Casalmoceto, Casasco, Cassano Spinola, Cassine, Cassinelle, Castellania, Castellar Guidobono, Castelletto d'Erro, Castelletto d'Orba, Castelletto Merli, Castelletto Monferrato, Castelnuovo Bormida, Castelnuovo Scrivia, Cavatore, Cellamonte, Cereseto, Cerreto Grue, Cerrina, Coniolo, Conzano, Costa Vescovato, Cremolino, Cuccaro Monferrato, Denice, Dernice, Fabbrica Curone, Francavilla Bisio, Frascaro, Frassinello Monferrato, Fresonara, Fubine, Gabiano, Gamalero, Garbagna, Gavazzana, Gavi, Gremiasco, Grogcardo, Grondona, Lerma, Lu Monferrato, Malvicino, Masio, Melazzo, Merana, Mirabello Monferrato, Molare, Mombello Monferrato, Momperone, Moncestino, Mongiardino, Monleale, Montacuto, Montaldeo, Montaldo Bormida, Montecastello, Montechiaro d'Acqui, Montegioco, Montemarzino, Morbello, Mornese, Morsasco, Murisengo, Novi Ligure, Occimiano, Odalengo Grande, Odalengo Piccolo, Olivola, Orsara Bormida, Ottiglio Monferrato, Ovada, Oviglio, Ozzano, Paderna, Pareto, Parodi Ligure, Pasturana, Pecetto di Valenza, Pietra Marazzi, Pomaro Monferrato, Pontecurone, Pontestura, Ponti, Ponzano, Ponzone, Pozzolgroppo, Prasco, Predosa, Quargnento, Quattordio, Ricaldone, Rivalta Bormida,

Rivarone, Roccaforte, Roccagrimalda, Rocchetta Ligure, Rosignano Monferrato, Sala Monferrato, San Cristoforo, San Giorgio Monferrato, San Sebastiano Curone, San Salvatore Monferrato, Sant'Agata Fossili, Sardigliano, Sarezzano, Serralunga di Crea, Serravalle Scrivia, Sezzadio, Silvano d'Orba, Solonghelo, Spigno Monferrato, Spineto Scrivia, Stazzano, Strevi, Tagliolo Monferrato, Tassarolo, Terruggia, Terzo, Tortona, Treville, Trisobbio, Valenza Po, Vignale Monferrato, Vignole Borbera, Viguzzolo, Villadeati, Villalvernia, Villamiroglio, Villaromagnano, Visone, Volpedo, Volpellino.

Province of Asti:

The whole territory of the following municipalities: Agliano Terme, Albugnano, Antignano, Aramengo, Asti, Azzano d'Asti, Baldichieri d'Asti, Belveglio, Berzano San Pietro, Bruno, Bubbio, Buttigliera d'Asti, Calamandrana, Calliano, Calosso, Camerano Casasco, Canelli, Cantarana, Capriglio, Casorzo, Cassinasco, Castagnole Lanze, Castagnole Monferrato, Castel Boglione, Castell'Alfero, Castellero, Castelletto Molina, Castello d'Annone, Castelnuovo Belbo, Castelnuovo Calcea, Castelnuovo Don Bosco, Castel Rocchero, Cellarengo, Celle Enomondo, Cerreto d'Asti, Cerro Tanaro, Cessole, Chiusano d'Asti, Cinaglio, Cisterna d'Asti, Coazzolo, Cocconato, Corsione, Cortandone, Cortanze, Cortazzone, Cortiglione, Cossombrato, Costigliole d'Asti Cunico, Dusino San Michele, Ferrere, Fontanile, Frinco, Grana, Grazzano Badoglio, Incisa Scapaccino, Isola d'Asti, Loazzolo, Maranzana, Mareto, Moasca, Mombaldone, Mombaruzzo, Mombercelli, Monale, Monastero Bormida, Moncalvo, Moncucco Torinese, Mongardino, Montabone, Montafia, Montaldo Scarampi, Montechiaro d'Asti, Montegrosso d'Asti, Montemagno, Montiglio Monferrato, Morasengo, Nizza Monferrato, Olmo Gentile, Passerano Marmorito, Penango, Piea, Pino d'Asti, Piova Massaia, Portacomaro, Quaranti, Refrancore, Revigliasco d'Asti, Roatto, Robella, Rocca d'Arazzo, Roccaverano, Rocchetta Palafea, Rocchetta Tanaro, San Damiano d'Asti, San Giorgio Scarampi, San Martino Alfieri, San Marzano Oliveto, San Paolo Solbrito, Scurzolengo, Serole, Sessame, Settime, Soglio, Tigliole, Tonco, Tonengo, Vaglio Serra, Valfenera, Vesime, Viale d'Asti, Villanova d'Asti, Viarigi, Vigliano d'Asti, Villafranca d'Asti, Villa San Secondo, Vinchio.

Province of Cuneo:

The whole territory of the following municipalities: Alba, Albaretto Torre, Arguello, Bagnolo, Baldissero d'Alba, Bagnasco, Barbaresco, Barge, Barolo, Bastia Mondovì, Belvedere Langhe, Bene Vagienna, Benevello, Bergolo, Bernezze, Bonvicino, Borgomale, Bosia, Bossolasco, Boves, Bra, Briaglia, Brondello, Busca, Camerana, Camo, Canale d'Alba, Caraglio, Carru', Castagnito, Castellinaldo, Castellino Tanaro, Castelletto Uzzone, Castiglione Falletto, Castiglione Tinella, Castellar, Castino, Cerreto Langhe, Ceva, Cherasco, Ciglie', Cissone, Clavesana, Corneliano d'Alba, Cortemilia, Cossano Belbo, Costigliole Saluzzo, Cravanzana, Diano d'Alba, Dogliani, Dronero, Envie, Farigliano, Feisoglio, Fossano, Garessio, Gorzegno, Gottasecca, Govone, Grinzane Cavour, Guarene, Igliano, La Morra, Lequio Berria, Lequio Tanaro, Lesegno, Levice, Magliano Alfieri, Magliano Alpi, Mango, Manta, Marsaglia, Martignana Po, Mombarcaro, Mombasiglio, Monastero di Vasco, Monchiero, Mondovì, Monesiglio, Monforte d'Alba, Monta' d'Alba, Montaldo di Mondovì, Montaldo Roero, Montelupo Albese, Monteu Roero, Monticello d'Alba, Murazzano, Narzole, Neive Neviglie, Niella Belbo, Niella Tanaro, Novello, Pagno, Paroldo, Perletto, Peveragno, Pezzolo Valle Uzzone, Pianfei, Piasco, Piobesi d'Alba, Piozzo, Pocapaglia, Priero, Priocca, Priola, Prunetto, Rifreddo, Roascio, Revello, Rocca Ciglie', Rocchetta Belbo, Roddi, Roddino, Rodello, Rossana, Salmour, San Benedetto Belbo, San Michele Mondovì, Sanfront, Sale Langhe, Sale San Giovanni, Saluzzo, Saliceto, Santa Vittoria d'Alba, Santo Stefano Belbo, Santo Stefano Roero, Scagnello, Serralunga d'Alba, Serravalle Langhe, Sinio, Somano, Sommaria Perno, Torre Bormida, Torresina, Treiso, Trezzo Tinella, Trinità, Verduno, Vezza d'Alba, Verzuolo, Vicoforte, Villanova Mondovì, Villar San Costanzo.

Province of Turin:

The whole territory of the following municipalities: Agliè, Albiano d'Ivrea, Alice Superiore, Almese, Andezeno, Andrate, Angrogna, Arignano, Avigliana, Azeglio, Bairo, Baldissero Canavese, Balangero, Baldissero Torinese, Banchette, Barbania, Barone, Bibiana, Bobbio Pellice, Bollengo, Borgiallo, Borgofranco d'Ivrea, Borgomasino, Borgone di Susa, Bricherasio, Brozolo, Brusasco, Bruzolo, Buriasco, Burolò, Busano, Bussoleno, Cafasse, Caluso, Campiglione Fenile, Candia Canavese, Cantalupa, Caprie, Caravino, Carema, Casalborgone, Cascinette d'Ivrea, Caselette, Castagneto Po, Castellamonte, Castelnuovo Nigra, Castiglione Torinese, Cavagnolo, Cavour, Chianocco, Chiaverano, Chieri, Chiesanuova, Chiomonte, Ciconio, Cintano, Cinzano, Coassolo, Collettero Castelnuovo, Collettero Giacosa, Condove, Corio, Cossano Canavese, Cuceglio, Cumiana, Cuornè, Exilles, Favria, Feletto, Fiorano Canavese, Forno Canavese, Front, Frossasco, Garzigliana, Gassino Torinese, Germagnano, Giaglione, Giaveno, Gravere, Inverso Pinasca, Ivrea, Lanzo Torinese, Lauriano, Lessolo, Levone, Loranze, Lugnacco, Luserna San Giovanni, Lusernetta, Lusigliè, Macello, Maglione, Marentino, Mattie, Mazzè, Meana di Susa, Mercenasco, Mombello di Torino, Mompantero, Moncalieri, Montalto Dora, Montaldo Torinese, Montalenghe, Monteu da Po, Moriondo Torinese, Nomaglio, Oglanico, Orio Canavese, Osasco, Ozegna, Palazzo Canavese, Parella, Pavarolo, Pavone Canavese, Pecco, Pecetto Torinese, Perosa Argentina, Perosa Canavese, Perrero, Pertusio, Piossasco, Pinasca, Pinerolo, Pino Torinese, Piverone, Pomaretto, Pont Canavese, Porte, Pralormo, Pramollo, Prarostino, Prascorsano, Pratiglione, Quagliuzzo, Quassolo, Quincinetto, Reano, Riva Presso Chieri, Rivalba, Rivalta di Torino, Rivara, Rivarolo Canavese, Rivoli, Roletto, Romano Canavese, Rorà, Rubiana, Salassa, Salerano, Samone, San Carlo Canavese, San Colombano Belmonte, San Didero, San Germano Chisone, San Giorgio Canavese, San Giorgio di Susa, San Giusto Canavese, San Martino Canavese, San Pietro Val Lemina, San Ponso, San Raffaele Cimena, San

Sebastiano da Po, San Secondo di Pinerolo, Sangano, Scarmagno, Sciolze, Settimo Rottaro, Settimo Vittone, Strambinello, Strambino, Susa, Tavagnasco, Trana, Torino, Torre Canavese, Torre Pellice, Valperga, Vauda Canavese, Venaus, Verrua Savoia, Vestignè, Vialfrè, Vidracco, Villarfocchiardo, Villar Dora, Villar Pellice, Villar Perosa, Villarbasse, Villareggia, Vische, Vistrorio.

Province of Novara:

The whole territory of the following municipalities: Agrate Conturbia, Barengo, Boca, Bogogno, Borgomanero, Briona, Cavaglietto, Cavaglio d'Agogna, Cavallirio, Cressa, Cureggio, Fara Novarese, Fontaneto d'Agogna, Gattico, Ghemme, Grignasco, Landonia, Maggiora, Marano Ticino, Mezzomerico, Nebbiuno, Oleggio, Pettenasco, Prato Sesia, Romagnano Sesia, Sizzano, Suno, Vaprio d'Agogna, Veruno.

Province of Biella:

The whole territory of the following municipalities: Brusnengo, Candelo, Cavaglià, Cerreto Castello, Cossato, Curino, Dorzano, Lessona, Magnano, Masserano, Mottalciata, Quaregna, Roppolo, Salussola, Sostegno, Ternengo, Valdengo, Vigliano Biellese, Villa del Bosco, Viverone, Zimone.

Province of Verbano-Cusio-Ossola:

The whole territory of the following municipalities: Beura-Cardezza, Bognanco, Brovello-Carpugnino, Crevoladossola, Crodo, Domodossola, Masera, Montecrestese, Montescheno, Pallanzeno, Piedimulera, Pieve Vergonte, Premosello, Ornavasso, Trontano, Viganella, Villadossola, Vogogna.

Province of Vercelli:

Alice Castello, Borgo d'Ale, Gattinara, Lozzolo, Moncrivello, Roasio, Serravalle Sesia.

2. The grapes used to produce wines suitable for designation with the controlled designation of origin (DOC) 'Piemonte' Bussanello, 'Piemonte' Cortese, 'Piemonte' Cortese Frizzante or 'Piemonte' Frizzante, 'Piemonte' Cortese Spumante or 'Piemonte' Spumante, 'Piemonte' Albarossa, 'Piemonte' Albarossa Spumante Rosato, 'Piemonte' Croatina, 'Piemonte' Barbera, 'Piemonte' Barbera Frizzante, Piemonte Barbera Passito, Piemonte Dolcetto, Piemonte Dolcetto Frizzante, Piemonte Grignolino, Piemonte Bonarda and Piemonte Bonarda Frizzante may be grown in the whole territory of the municipalities listed below:

Province of Alessandria:

The whole territory of the following municipalities: Acqui Terme, Alfiano Natta, Alice Bel Colle, Altavilla Monferrato, Avolasca, Basaluzzo Bassignana, Belforte Monferrato, Bergamasco, Berzano di Tortona, Bistagno, Borgoratto Alessandrino, Bosio, Brignano Frascata, Camagna, Camino, Capriata d'Orba, Carbonara Scrivia, Carezzano, Carezzano, Carpeneto, Carrosio, Cartosio Casaleggio Boiro, Casale Monferrato, Casalnoceto, Casasco, Cassano Spinola, Cassine, Cassinelle, Castellania, Castellar Guidobono, Castelletto d'Erro, Castelletto d'Orba, Castelletto Merli, Castelletto Monferrato, Castelnovo Bormida, Cavatore, Cellamonte, Cereseto, Cerreto Grue, Cerrina, Coniolo, Conzano, Costa Vescovo, Cremolino, Cuccaro Monferrato, Denice, Francavilla Bisio, Frascaro, Frassinello Monferrato, Fubine, Gabiano, Gamalero, Gavazzana, Gavi Grogna, Lerma, Lu Monferrato, Malvicino, Masio, Melazzo, Merana, Mirabello Monferrato Molare, Mombello Monferrato, Momperone, Moncestino, Monleale, Montaldeo, Montaldo Bormida, Montecastello, Montechiaro d'Acqui, Montegioco, Montemarzino, Morbello, Mornese, Morsasco, Murisengo, Novi Ligure, Occimiano, Odalengo Grande, Odalengo Piccolo, Olivola, Orsara Bormida, Ottiglio Monferrato, Ovada, Ozzano, Paderna, Pareto, Parodi Ligure, Pasturana, Pecetto di Valenza, Pietra Marazzi, Pomaro Monferrato, Pontestura, Ponti, Ponzano, Ponzone, Pozzolgroppo, Prasco, Predosa, Quargnento, Ricaldone, Rivalta Bormida, Rivarone, Roccagrimalda, Rosignano Monferrato, Sala Monferrato, San Cristoforo, San Giorgio Monferrato, San Salvatore Monferrato, Sant'Agata Fossili, Sardigliano, Sarezzano, Serralunga di Crea, Serravalle Scrivia, Sezzadio, Silvano d'Orba, Solonghella, Spigno Monferrato, Spineto Scrivia, Stazzano, Strevi, Tagliolo Monferrato, Tassarolo, Terruggia, Terzo, Tortona, Treville, Trisobbio, Valenza Po, Vignale Monferrato, Viguzzolo, Villadeati, Villalvernia, Villamiroglio, Villaromagnano, Visone, Volpedo, Volpello.

Province of Asti:

The whole territory of the following municipalities: Agliano Terme, Albugnano, Antignano, Aramengo, Asti, Azzano d'Asti, Baldichieri d'Asti, Belveglio, Berzano San Pietro, Bruno, Bubbio, Buttigliera d'Asti, Calamandran, Calliano, Calosso, Camerano Casasco, Canelli, Cantarana, Capriglio, Casorzo, Cassinasco, Castagnole Lanze, Castagnole Monferrato, Castel Boglione, Castell'Alfero, Castellero, Castelletto Molina, Castello d'Annone, Castelnovo Belbo, Castelnovo Calcea, Castelnovo Don Bosco, Castel Rocchero, Celle Enomondo, Cerreto d'Asti, Cerro Tanaro, Cessole, Chiusano d'Asti, Cinaglio, Cisterna d'Asti, Coazzolo, Cocconato, Corsione, Cortandone, Cortanze, Cortazzone, Cortiglione, Cossombrato, Costigliole d'Asti Cunico, Dusino San Michele, Ferrere, Fontanile, Frinco, Grana, Grazzano Badoglio, Incisa Scapaccino, Isola d'Asti, Loazzolo, Maranzana, Maretto, Moasca, Mombaldone, Mombaruzzo, Mombercelli, Monale, Monastero Bormida, Moncalvo, Moncucco Torinese, Mongardino, Montabone, Montafia, Montaldo Scarampi, Montechiaro d'Asti, Montegrosso d'Asti, Montemagno, Montiglio Monferrato, Morasengo, Nizza Monferrato, Olmo Gentile, Passerano Marmorito, Penango, Piea, Pino d'Asti, Piova Massaia, Portacomaro, Quaranti, Refrancore, Revigliasco d'Asti, Roatto, Robella,

Rocca d'Arazzo, Roccaverano, Rocchetta Palafea, Rocchetta Tanaro, San Damiano d'Asti, San Giorgio Scarampi, San Martino Alfieri, San Marzano Oliveto, San Paolo Solbrito, Scurzolengo, Serole, Sessame, Settime, Soglio, Tigliole, Tonco, Tonengo, Vaglio Serra, Valfenera, Vesime, Viale d'Asti, Viarigi, Vigliano d'Asti, Villafranca d'Asti, Villa San Secondo, Vinchio.

Province of Cuneo:

The whole territory of the following municipalities: Alba, Albaretto Torre, Arguello, Baldissero d'Alba, Barbaresco, Barolo, Bastia Mondovì, Belvedere Langhe, Benevello, Bergolo, Bonvicino, Borgomale, Bosia, Bossolasco, Bra, Briaglia, Camo, Canale d'Alba, Carru', Castagnito, Castellinaldo, Castellino Tanaro, Castiglione Falletto, Castiglione Tinella, Castino, Cerretto Langhe, Cherasco, Ciglie', Cissone, Clavesana, Corneliano d'Alba, Cortemilia, Cossano Belbo, Cravanzana, Diano d'Alba, Dogliani, Farigliano, Feisoglio, Gorzegno, Govone, Grinzane Cavour, Guarene, Igliano, La Morra, Lequio Berria, Levice, Magliano Alfieri, Mango, Marsaglia, Mombarcaro, Monchiero, Mondovì, Monforte d'Alba, Monta' d'Alba, Montaldo Roero, Montelupo Albese, Monte Roero, Monticello d'Alba, Murazzano, Narzole, Neive Neviglie, Niella Belbo, Niella Tanaro, Novello, Perletto, Pezzolo Valle Uzzone, Piobesi d'Alba, Piozzo, Pocapaglia, Priocca, Prunetto Roascio, Rocca Ciglie', Rocchetta Belbo, Roddi, Roddino, Rodello, San Benedetto Belbo, San Michele Mondovì, Santa Vittoria d'Alba, Santo Stefano Belbo, Santo Stefano Roero, Serralunga d'Alba, Serravalle Langhe, Sinio, Somano, Sommariva Perno, Torre Bormida, Treiso Trezzo Tinella, Verduno, Zezza d'Alba, Vicoforte.

3. The production area for the 'Piemonte' designation of origin as regards the 'Piemonte' Freisa type includes the entire territory of the municipalities listed below: Province of Alessandria:

The whole territory of the following municipalities: Acqui Terme, Alfiano Natta, Alice Bel Colle, Altavilla Monferrato, Avolasca, Basaluzzo Bassignana, Belforte Monferrato, Bergamasco, Berzano di Tortona, Bistagno, Borgoratto Alessandrino, Bosio, Brignano Frascata, Camagna, Camino, Capriata d'Orba, Carbonara Scrivia, Carentino, Carezzano, Carpeneto, Carrosio, Cartosio Casaleggio Boiro, Casale Monferrato, Casalnoceto, Casasco, Cassano Spinola, Cassine, Cassinelle, Castellania, Castellar Guidobono, Castelletto d'Ero, Castelletto d'Orba, Castelletto Merli, Castelletto Monferrato, Castelnuovo Bormida, Cavatore, Cellamonte, Cereseto, Cerreto Grue, Cerrina, Coniolo, Conzano, Costa Vescovento, Cremolino, Cuccaro Monferrato, Denice, Francavilla Bisio, Frascaro, Frassinello Monferrato, Fubine, Gabiano, Gamalero, Gavazzana, Gavi Grogardo, Lerma, Lu Monferrato, Malvicino, Masio, Melazzo, Merana, Mirabello Monferrato Molare, Mombello Monferrato, Momperone, Moncestino, Monleale, Montaldeo, Montaldo Bormida, Montecastello, Montechiaro d'Acqui, Montegioco, Montemarzino, Morbello, Mornese, Morsasco, Murisengo, Novi Ligure, Occimiano, Odalengo Grande, Odalengo Piccolo, Olivola, Orsara Bormida, Ottiglio Monferrato, Ovada, Ozzano, Paderna, Pareto, Parodi Ligure, Pasturana, Pecetto di Valenza, Pietra Marazzi, Pomaro Monferrato, Pontestura, Ponti, Ponzano, Ponzone, Pozzolgroppo, Prasco, Predosa, Quargnento, Ricaldone, Rivalta Bormida, Rivarone, Roccagrimalda, Rosignano Monferrato, Sala Monferrato, San Cristoforo, San Giorgio Monferrato, San Salvatore Monferrato, Sant'Agata Fossili, Sardigliano, Sarezzano, Serralunga di Crea, Serravalle Scrivia, Sezzadio, Silvano d'Orba, Solonghello, Spigno Monferrato, Spineto Scrivia, Stazzano, Strevi, Tagliolo Monferrato, Tassarolo, Terruggia, Terzo, Tortona, Treville, Trisobbio, Valenza Po, Vignale Monferrato, Viguzzolo, Villadeati, Villalvernia, Villamiroglio, Villaromagnano, Visone, Volpedo, Volpeglino.

Province of Asti:

The whole territory of the following municipalities:

Agliano Terme, Albugnano, Antignano, Aramengo, Asti, Azzano d'Asti, Baldichieri d'Asti, Belveglio, Berzano San Pietro, Bruno, Bubbio, Buttigliera d'Asti, Calamandrana, Calliano, Calosso, Camerano Casasco, Canelli, Cantarana, Capriglio, Casorzo, Cassinasco, Castagnole Lanze, Castagnole Monferrato, Castel Boglione, Castell'Alfero, Castellero, Castelletto Molina, Castello d'Annone, Castelnuovo Belbo, Castelnuovo Calcea, Castelnuovo Don Bosco, Castel Rocchero, Celle Enomondo, Cerreto d'Asti, Cerro Tanaro, Cessole, Chiusano d'Asti, Cinaglio, Cisterna d'Asti, Coazzolo, Cocconato, Corsione, Cortandone, Cortanze, Cortazzone, Cortiglione, Cossombrato, Costigliole d'Asti, Cunico, Dusino San Michele, Ferrere, Fontanile, Frinco, Grana, Grazzano Badoglio, Incisa Scapaccino, Isola d'Asti, Loazzolo, Maranzana, Mareto, Moasca, Mombaldone, Mombaruzzo, Mombercelli, Monale, Monastero Bormida, Moncalvo, Moncucco Torinese, Mongardino, Montabone, Montafia, Montaldo Scarampi, Montechiaro d'Asti, Montegrosso d'Asti, Montemagno, Montiglio Monferrato, Morasengo, Nizza Monferrato, Olmo Gentile, Passerano Marmorito, Penango, Piea, Pino d'Asti, Piova Massaia, Portacomaro, Quaranti, Refrancore, Revigliasco d'Asti, Roatto, Robella, Rocca d'Arazzo, Roccaverano, Rocchetta Palafea, Rocchetta Tanaro, San Damiano d'Asti, San Giorgio Scarampi, San Martino Alfieri, San Marzano Oliveto, San Paolo Solbrito, Scurzolengo, Serole, Sessame, Settime, Soglio, Tigliole, Tonco, Tonengo, Vaglio Serra, Valfenera, Vesime, Viale d'Asti, Viarigi, Vigliano d'Asti, Villafranca d'Asti, Villa San Secondo, Vinchio.

Province of Cuneo:

The whole territory of the following municipalities: Alba, Albaretto Torre, Arguello, Baldissero d'Alba, Barbaresco, Barolo, Bastia Mondovì, Belvedere Langhe, Benevello, Bergolo, Bonvicino, Borgomale, Bosia, Bossolasco, Bra, Briaglia, Camo, Canale d'Alba, Carru', Castagnito, Castellinaldo, Castellino Tanaro, Castiglione Falletto, Castiglione

Tinella, Castino, Cerretto Langhe, Cherasco, Ciglie', Cissone, Clavesana, Corneliano d'Alba, Cortemilia, Cossano Belbo, Cravanzana, Diano d'Alba, Dogliani, Farigliano, Feisoglio, Gorzegno, Govone, Grinzane Cavour, Guarene, Igliano, La Morra, Lequio Berria, Levice, Magliano Alfieri, Mango, Marsaglia, Mombarcaro, Monchiero, Mondovì, Monforte d'Alba, Monta' d'Alba, Montaldo Roero, Montelupo Albese, Monteu Roero, Monticello d'Alba, Murazzano, Narzole, Neive Neviglie, Niella Belbo, Niella Tanaro, Novello, Perletto, Pezzolo Valle Uzzone, Piobesi d'Alba, Piozzo, Pocapaglia, Priocca, Prunetto Roascio, Rocca Ciglie', Rocchetta Belbo, Roddi, Roddino, Rodello, San Benedetto Belbo, San Michele Mondovì, Santa Vittoria d'Alba, Santo Stefano Belbo, Santo Stefano Roero, Serralunga d'Alba, Serravalle Langhe, Sinio, Somano, Sommariva Perno, Torre Bormida, Treiso Trezzo Tinella, Verduno, Vezza d'Alba, Vicoforte.

Province of Turin:

The whole territory of the municipalities of: Andezeno, Arignano, Baldissero Torinese, Cinzano, Chieri, Marentino, Mombello Torinese, Montaldo Torinese, Moriondo Torinese, Pavarolo, Pecetto Torinese, Pino Torinese, Riva presso Chieri, Sciolze.

4. The production area for the 'Piemonte' designation of origin as regards the 'Piemonte' Moscato and 'Piemonte' Moscato Passito types includes the entire territory of the municipalities listed below:

Province of Alessandria:

The whole territory of the following municipalities: Acqui Terme, Alice Bel Colle, Bistagno, Carpeneto, Cassine, Castelletto d'Erro, Castelnuovo Bormida, Cavatore Grogardo, Melazzo, Montaldo Bormida, Orsara Bormida, Ponti, Ricaldone, Rivalta Bormida, Roccagrimalda, Strevi, Terzo, Trisobbio, Visone.

Province of Asti:

The whole territory of the following municipalities: Agliano Terme, Bruno, Bubbio, Calamandrana, Calosso, Canelli, Cassinasco, Castagnole Lanze, Castel Boglione, Castelletto Molina, Castelnuovo Belbo, Castelnuovo Calcea, Castel Rocchero, Cessole, Coazzolo, Cortiglione, Costigliole d'Asti, Fontanile, Incisa Scapaccino, Loazzolo, Maranzana, Moasca, Mombaruzzo, Monastero Bormida, Montabone, Montegrosso d'Asti, Nizza Monferrato, Quaranti, Roccaverano, Rocchetta Palafea, San Giorgio Scarampi, San Marzano Oliveto, Sessame, Vaglio Serra, Vesime, Vinchio d'Asti.

Province of Cuneo:

The whole territory of the following municipalities: Alba, Borgomale Camo, Castiglione Tinella, Castino, Cortemilia, Cossano Belbo, Mango, Neive, Neviglie, Perletto, Rocchetta Belbo, Santa Vittoria d'Alba, Santo Stefano Belbo, Serralunga d'Alba, Treiso, Trezzo Tinella.

5. The production area for the 'Piemonte' designation of origin as regards the 'Piemonte' Brachetto, 'Piemonte' Brachetto Spumante and 'Piemonte' Brachetto Passito types includes the entire territory of the municipalities listed below:

Province of Alessandria:

The whole territory of the following municipalities: Acqui Terme, Alice Bel Colle, Bistagno, Carpeneto, Cassine, Castelletto d'Erro, Castelnuovo Bormida, Cavatore, Gamalero, Grogardo, Melazzo, Montaldo Bormida, Orsara Bormida, Ponti, Ricaldone, Rivalta Bormida, Roccagrimalda, Spigno Monferrato, Strevi, Terzo, Trisobbio, Visone.

Province of Asti:

The whole territory of the following municipalities: Agliano Terme, Asti, Azzano, Belveglio, Bruno, Bubbio, Calamandrana, Calosso, Canelli, Cassinasco, Castagnole Lanze, Castel Boglione, Castelletto Molina, Castello d'Annone, Castelnuovo Belbo, Castelnuovo Calcea, Castel Rocchero, Cessole, Coazzolo, Cortiglione, Costigliole d'Asti, Fontanile, Incisa Scapaccino, Isola d'Asti, Loazzolo, Maranzana, Moasca, Mombaruzzo, Mombercelli, Monastero Bormida, Mongardino, Montabone, Montaldo Scarampi, Montegrosso d'Asti, Nizza Monferrato, Quaranti, Rocca d'Arazzo, Roccaverano, Rocchetta Palafea, Rocchetta Tanaro, San Damiano d'Asti, San Giorgio Scarampi, San Martino Alfieri, San Marzano Oliveto, Sessame, Vaglio Serra, Vesime, Vigliano d'Asti, Vinchio d'Asti.

Province of Cuneo:

The whole territory of the following municipalities: Alba, Borgomale, Camo, Castiglione Tinella, Castino, Cortemilia, Cossano Belbo, Mango, Neive, Neviglie, Perletto, Rocchetta Belbo, Santa Vittoria d'Alba, Santo Stefano Belbo, Serralunga d'Alba, Treiso, Trezzo Tinella.

6. The production area for the 'Piemonte' designation of origin which includes the wording 'Vigneti di Montagna' [mountain vineyards] on the label includes the entire territory of the municipalities listed below:

Province of Alessandria:

Albera Ligure, Arquata Scrivia, Avolasca, Borghetto di Borbera, Bosio, Brignano Frascata, Cantalupo Ligure, Carrosio, Cartosio, Casaleggio Boiro, Casasco, Cassinelle, Castellania, Castelletto d'Erro, Cavatore, Costa Vescovato, Denice, Dernice, Fabbrica Curone, Garbagna, Gremiasco, Grondona, Lerma, Malvicino, Merana, Molare, Momperone, Mongiardino Ligure, Monleale, Montacuto, Montecharo d'Acqui, Montegioco, Montemarzino, Morbello, Mornese, Pareto, Ponzone, Pozzol Groppo, Rocchetta Ligure, San Sebastiano Curone, Serravalle Scrivia, Spigno Monferrato, Stazzano, Tagliolo Monferrato, Vignole Borbera.

Province of Asti:

Bubbio, Cassinasco, Cessole, Loazzolo, Mombaldone, Monastero Bormida, Olmo Gentile, Roccaverano, San Giorgio Scarampi, Serole, Sessame, Vesime.

Province of Biella:

Cerreto Castello, Cossato, Curino, Lessona, Magnano, Quaregna, Sostegno, Ternengo, Valdegno, Vigliano Biellese, Zimone.

Province of Cuneo:

Albaretto della Torre, Arguello, Bagnasco, Bagnolo Piemonte, Barge, Belvedere Langhe, Benevello, Bergolo, Bernezzo, Bonvicino, Borgomale, Bosia, Bossolasco, Boves, Briaglia, Brondello, Busca, Camerana, Caraglio, Castellar, Castelletto Uzzone, Castellino Tanaro, Castino, Cerreto Langhe, Ceva, Ciglié, Cissone, Cortemilia, Costigliole Saluzzo, Cravanzana, Dronero, Envie, Feisoglio, Garessio, Gorzegno, Gottasecca, Igliano, Lequio Berria, Lesejno, Levice, Magliano Alpi, Marsaglia, Martiniana Po, Mombarcaro, Mombasiglio, Monastero di Vasco, Monesiglio, Montaldo di Mondovì, Murazzano, Niella Belbo, Pagno, Paroldo, Perletto, Peveragno, Pezzolo Valle Uzzone, Pianfei, Piasco, Priero, Priola, Prunetto, Revello, Rifreddo, Roascio, Rocca Ciglié, Rocchetta Belbo, Rossana, Sale delle Langhe, Sale San Giovanni, Saliceto, San Michele Mondovì, Sanfront, Scagnello, Serravalle Langhe, Somano, Torre Bormida, Torresina, Verzuolo, Vicoforte, Villanova Mondovì, Villar San Costanzo.

Province of Novara:

Nebbiuno.

Province of Turin:

Almese, Avigliana, Bibiana, Borgiallo, Borgone Susa, Bricherasio, Bruzolo, Cantalupa, Carema, Caselette, Castellamonte, Castelnuovo Nigra, Chianocco, Chiesanuova, Chiomonte, Collettero Castelnuovo, Condove, Cumiana, Cuorné, Exilles, Forno Canavese, Frossasco, Giaglione, Giaveno, Gravere, Levone, Lugnacco, Luserna San Giovanni, Lusernetta, Meana di Susa, Mompantero, Nomaglio, Perosa Argentina, Pertusio, Pinasca, Pinerolo, Piossasco, Pomaretto, Prarostino, Prascorsano, Pratiglione, Quassolo, Quincinetto, Reano, Rivara, Roletto, Rubiana, San Pietro Val Lemina, San Secondo di Pinerolo, Sangano, Settimo Vittone, Susa, Tavagnasco, Trana, Valperga, Venaus, Vidracco, Villar Dora, Villar Pellice, Vistrorio.

Verbanus Cusio Ossola:

Brovello-Carpugnino, Crevoladossola, Domodossola, Masera, Montecrestese, Pieve Vergonte, Trontano.

7. The grapes used to produce wines suitable for designation with the controlled designation of origin (DOC) 'Piemonte' Cortese, 'Piemonte' Cortese Frizzante or 'Piemonte' Frizzante, and 'Piemonte' Cortese Spumante or 'Piemonte' Spumante with the geographical unit 'Marengo' indicated on the label may be grown in the whole territory of the municipalities listed below:

Province of Alessandria:

The whole territory of the following municipalities: Acqui Terme, Alfiano Natta, Alice Bel Colle, Altavilla Monferrato, Avolasca, Basaluzzo Bassignana, Belforte Monferrato, Bergamasco, Berzano di Tortona, Bistagno, Borgoratto Alessandrino, Bosio, Brignano Frascata, Camagna, Camino, Capriata d'Orba, Carbonara Scrivia, Carentino, Carezzano, Carpeneto, Carrosio, Cartosio Casaleggio Boiro, Casale Monferrato, Casalnoceto, Casasco, Cassano Spinola, Cassine, Cassinelle, Castellania, Castellar Guidobono, Castelletto d'Erro, Castelletto d'Orba, Castelletto Merli, Castelletto Monferrato, Castelnuovo Bormida, Cavatore, Cellamonte, Cereseto, Cerreto Grue, Cerrina, Coniolo, Conzano, Costa Vescovato, Cremolino, Cuccaro Monferrato, Denice, Francavilla Bisio, Frascaro, Frassinello Monferrato, Fubine, Gabiano, Gamalero, Gavazzana, Gavi Grogardo, Lerma, Lu Monferrato, Malvicino, Masio, Melazzo, Merana, Mirabello Monferrato Molare, Mombello Monferrato, Momperone, Moncestino, Monleale, Montaldeo, Montaldo Bormida, Montecastello, Montechiaro d'Acqui, Montegioco, Montemarzino, Morbello, Mornese, Morsasco, Murisengo, Novi Ligure, Occimiano, Odalengo Grande, Odalengo Piccolo, Olivola, Orsara Bormida, Ottiglio Monferrato, Ovada, Ozzano, Paderna, Pareto, Parodi Ligure, Pasturana, Pecetto di Valenza, Pietra Marazzi, Pomaro Monferrato, Pontestura, Ponti, Ponzano, Ponzone, Pozzolgroppo,

Prasco, Predosa, Quargnento, Ricaldone, Rivalta Bormida, Rivarone, Roccagrimalda, Rosignano Monferrato, Sala Monferrato, San Cristoforo, San Giorgio Monferrato, San Salvatore Monferrato, Sant'Agata Fossili, Sardigliano, Sarezzano, Serralunga di Crea, Serravalle Scrivia, Sezzadio, Silvano d'Orba, Solonghelo, Spigno Monferrato, Spineto Scrivia, Stazzano, Strevi, Tagliolo Monferrato, Tassarolo, Terruggia, Terzo, Tortona, Treville, Trisobbio, Valenza Po, Vignale Monferrato, Viguzzolo, Villadeati, Villalvernia, Villamiroglio, Villaromagnano, Visone, Volpedo, Volpeglino.

Province of Asti:

The whole territory of the following municipalities: Agliano Terme, Albugnano, Antignano, Aramengo, Asti, Azzano d'Asti, Baldichieri d'Asti, Belveglio, Berzano San Pietro, Bruno, Bubbio, Buttiglieria d'Asti, Calamandrana, Calliano, Calosso, Camerano Casasco, Canelli, Cantarana, Capriglio, Casorzo, Cassinasco, Castagnole Lanze, Castagnole Monferrato, Castel Boglione, Castell'Alfero, Castellero, Castelletto Molina, Castello d'Annone, Castelnuovo Belbo, Castelnuovo Calcea, Castelnuovo Don Bosco, Castel Rocchero, Celle Enomondo, Cerreto d'Asti, Cerro Tanaro, Cessole, Chiusano d'Asti, Cinaglio, Cisterna d'Asti, Coazzolo, Cocconato, Corsione, Cortandone, Cortanze, Cortazzone, Cortiglione, Cossombrato, Costigliole d'Asti Cunico, Dusino San Michele, Ferrere, Fontanile, Frinco, Grana, Grazzano Badoglio, Incisa Scapaccino, Isola d'Asti, Loazzolo, Maranzana, Mareto, Moasca, Mombaldone, Mombaruzzo, Mombercelli, Monale, Monastero Bormida, Moncalvo, Moncucco Torinese, Mongardino, Montabone, Montafia, Montaldo Scarampi, Montechiaro d'Asti, Montegrosso d'Asti, Montemagno, Montiglio Monferrato, Morasengo, Nizza Monferrato, Olmo Gentile, Passerano Marmorito, Penango, Piea, Pino d'Asti, Piova Massaia, Portacomaro, Quaranti, Refrancore, Revigliasco d'Asti, Roatto, Robella, Rocca d'Arazzo, Roccaverano, Rocchetta Palafea, Rocchetta Tanaro, San Damiano d'Asti, San Giorgio Scarampi, San Martino Alfieri, San Marzano Oliveto, San Paolo Solbrito, Scurzolengo, Serole, Sessame, Settime, Soglio, Tigliole, Tonco, Tonengo, Vaglio Serra, Valfenera, Vesime, Viale d'Asti, Viarigi, Vigliano d'Asti, Villafranca d'Asti, Villa San Secondo, Vinchio.

Province of Cuneo:

The whole territory of the following municipalities: Alba, Albaretto Torre, Arguello, Baldissero d'Alba, Barbaresco, Barolo, Bastia Mondovì, Belvedere Langhe, Benevello, Bergolo, Bonvicino, Borgomale, Bosia, Bossolasco, Bra, Briaglia, Camo, Canale d'Alba, Carru', Castagnito, Castellinaldo, Castellino Tanaro, Castiglione Falletto, Castiglione Tinella, Castino, Cerreto Langhe, Cherasco, Ciglie', Cissone, Clavesana, Corneliano d'Alba, Cortemilia, Cossano Belbo, Cravanzana, Diano d'Alba, Dogliani, Farigliano, Feisoglio, Gorzegno, Govone, Grinzane Cavour, Guarene, Igliano, La Morra, Lequio Berria, Levice, Magliano Alfieri, Mango, Marsaglia, Mombarcaro, Monchiero, Mondovì, Monforte d'Alba, Monta' d'Alba, Montaldo Roero, Montelupo Albese, Monteu Roero, Monticello d'Alba, Murazzano, Narzole, Neive Neviglie, Niella Belbo, Niella Tanaro, Novello, Perletto, Pezzolo Valle Uzzone, Piobesi d'Alba, Piozzo, Pocapaglia, Priocca, Prunetto Roascio, Rocca Ciglie', Rocchetta Belbo, Roddi, Roddino, Rodello, San Benedetto Belbo, San Michele Mondovì, Santa Vittoria d'Alba, Santo Stefano Belbo, Santo Stefano Roero, Serralunga d'Alba, Serravalle Langhe, Sinio, Somano, Sommariva Perno, Torre Bormida, Treiso Trezzo Tinella, Verduno, Zezza d'Alba, Vicoforte.

8. Demarcation of the production area for the sparkling wines 'Piemonte' Cortese, 'Piemonte' Cortese Marengo and 'Piemonte' Marengo which include the term 'Storico' (Historical area) on the label.

Province of Asti:

Bubbio, Bruno, Canelli, Castelnuovo Belbo, Castelletto Molina, Castel Rocchero, Calamandrana, Cortiglione, Castel Boglione, Cassinasco, Fontanile, Incisa Scapaccino, Mombaruzzo, Monastero, Bormida, Maranzana, Montabone, Nizza Monferrato, Quaranti, Roccaverano, Rocchetta Palafea, Rocchetta Tanaro, Vesime, Sessame, Loazzolo, Cessole, S. Giorgio Scarampi, Olmo Gentile, Mombaldone, Serole, S. Marzano Oliveto, Vinchio, Vaglio Serra, Mombercelli, Belveglio and Castelnuovo Calcea.

Province of Alessandria:

Acqui Terme, Alice Bel Colle, Avolasca, Basaluzzo, Belforte Monferrato, Berzano di Tortona, Bistagno, Bosio, Brignano, Frascata, Capriata d'Orba, Carbonara Scrivia, Carezzano, Carpeneto, Carrosio, Casalnoceto, Casasco, Casaleggio Borio, Cassano Spinola, Cassine, Cassinelle, Castellania, Castellar Guidobono, Castelletto d'Erro, Castelletto d'Orba, Castelnuovo Bormida, Cavatore, Cerreto Grue, Costa Vescovato, Cremolino, Denice, Francavilla Bisio, Gamalero, Gavazzana, Gavi, Grogardo, Lerma, Malvicino, Momperone, Monleale, Montegioco, Montemarzino, Paderna, Pozzol Groppo, Predosa, Melazzo, Merana, Molare, Montaldeo, Montaldo Bormida, Montechiaro d'Acqui, Morbello, Mornese, Morsasco, Novi Ligure, Orsara Bormida, Ovada, Pareto, Pasturana, Parodi Ligure, Ponti, Ponzzone, Prasco, Ricaldone, Rivalta Bormida, Rocca Grimalda, San Cristoforo, Sant'Agata Fossili, Sardigliano, Sarezzano, Serravalle Scrivia, Sezzadio, Silvano d'Orba, Spineto Scrivia, Spigno Monferrato, Stazzano, Strevi, Tagliolo Monferrato, Tassarolo, Terzo d'Acqui, Tortona, Trisobbio, Viguzzolo, Villalvernia, Villaromagnano, Volpeglino, Volpedo, Visone.

7. Main wine grape variety(ies)

Pinot Grigio - Pinot
Riesling Italico B. - Riesling
Riesling Renano B. - Rheinrieseling
Bonarda N.
Cortese B.
Croatina N.
Dolcetto N.
Nebbiolo N.
Syrah N.
Viogner B.
Cabernet Franc N. - Cabernet
Cabernet Sauvignon N. - Cabernet
Carmenère N. - Cabernet
Albarossa N.
Pinot Nero N. - Pinot Noir
Pinot Nero N. - Pinot
Merlot N.
Moscato Bianco B. - Moscato
Freisa N.
Grignolino N.
Chardonnay B.
Erbaluce B.
Favorita B.
Barbera N.
Brachetto N.
Bussanello B.
Pinot Bianco B. - Pinot

8. Description of the link(s)**A) Details of the geographical area**

The production area of the 'Piemonte' DOC is very large and is mainly situated in the central and southern part of the Piedmont region, stretching to northern areas of Piedmont and the Alpine valleys which have an age-old tradition of producing wine. The production area includes all of the hilly parts of the region used for winegrowing, with all of the plains and low-lying areas being excluded.

The soil of the 'Piemonte' DOC area is subject to constant erosion, due to either natural processes or agricultural activities. It is characterised by being generally: shallow, recently formed or continuously renewed by the erosion of the slopes, with a variable composition (but predominantly balanced or tending to fine, from sandy loam to silt loam or silty clay loam), characterised in chemical terms by low organic matter, a reduced presence of assimilable phosphorous and by being often calcareous.

The climate is continental; temperatures in winter can be very low - below 4-5 degrees - and summers are dry and hot with temperatures often exceeding 35 degrees. Temperature variations are moderate throughout the day, partly due to the rather high altitudes, especially where 'mountain winegrowing' is practiced. Annual rainfall is around 700/900 mm, mainly concentrated in late autumn and spring.

The area of the 'Piemonte' DOC has an ancient winegrowing tradition with historical evidence of significant importance especially from the Middle Ages. However, it was in the nineteenth century that developments came about that led to the current state of winegrowing: the post-phylloxera reconstruction renewed Piedmont's winegrowing heritage and subsequent research and experimentation favoured the adoption of new techniques in winegrowing and local winemaking, all designed to improve quality and confer the particular characteristics of the grapes and the territory onto the 'Piemonte' wine. Thus, human activity has supplemented natural factors both through the knowledge gained with respect to the soil and climate conditions and through the continuous updating of techniques, aimed at preserving and enhancing a product with original characteristics.

Category Wine (1)

Wines produced in this winegrowing area demonstrate the particular nature of the territory as they combine on the one hand natural factors that favour an original expression of the grapes' potential with soils and a temperate continental climate with temperature variations allowing the grapes to ripen very well and giving a balanced expression of the various components and aromas of the wines. The combination of the natural and human factors described above and the territorial coverage of the 'Piemonte' DOC allow a number of categories and types of wine with distinctive chemical/physical and organoleptic characteristics (colour, aroma and taste sensations) to be obtained. These range from white wines, to red wines, sparkling wines and Passito wines, each of which has a distinctive sensory profile.

White wines - The temperate and fresh environmental conditions of the 'Piemonte' DOC area allow white wines characterised by a straw yellow colour of varying intensity to be produced, with a marked freshness on the nose, a good amount of extract and high acidity. The taste can be dry to medium dry depending on the method of winemaking. Where the Sauvignon variety is present or prevalent, the wines have more intense fruity aromas. Where the Moscato variety is prevalent, the wines have a typical aroma reminiscent of white flowers. Wines in this category can have a minimum total alcoholic strength by volume of 10 %, but it is usually measured at between 12 and 13 %. The minimum total acidity is 4,5 g/l, but it is usually measured at between 5,5 and 6,5 g/l. The minimum sugar-free extract is 15 g/l, but it is usually measured at between 17 and 20 g/l.

Red wines - The whole territory is well suited to the production of red wines as it has soils of various origins, all of which however are relatively infertile; it is hilly and has limited rainfall, ensuring that the grapes ripen well, including as regards the phenolic components. The winegrowers' high level of professionalism has long dictated the varieties produced on the vineyards depending on their specific needs. The colour of the wines is generally bright red of varying intensity with hints ranging from purple to garnet, depending on the variety. The aromas are defined by notes of red fruit, sometimes with slight hints of grass. The taste is characterised by moderate to considerable acidity but the main differences concern the perception of tannins which are highly variable depending on the main variety and can range from subtle (e.g. Barbera) to strong (e.g. Albarossa, Freisa). It should be noted that the different types of soil and climatic and microclimatic conditions in the Piedmont winegrowing areas mean that the varieties can be expressed to varying degrees of intensity, with a discernible difference in the final profile of the wines. Wines in this category must have a minimum total alcoholic strength by volume of 11 %, but it is usually measured at between 12 and 13 %. The minimum total acidity is 4,5 g/l, but it is usually measured at between 5 and 6 g/l. The minimum sugar-free extract is 20 g/l, but it is usually measured at between 22 and 24 g/l.

Rosé wines - The temperate and fresh environmental conditions of the Piemonte DOC area allow rosé wines characterised by an orange to cherry red colour of varying intensity to be produced, with a marked freshness on the nose, a good amount of extract and high acidity. The taste can be dry to medium dry depending on the method of winemaking.

Wines in this category can have a minimum total alcoholic strength by volume of 10,5 %, but it is usually measured at between 12 and 13 %. The minimum total acidity is 4,5 g/l, but it is usually measured at between 5,5 and 6,5 g/l. The minimum sugar-free extract is 17 g/l, but it is usually measured at between 17 and 19 g/l.

Category Sparkling wine (4) and Quality aromatic sparkling wine (6)

The environmental, soil and climate conditions in which the 'Piemonte' DOC is produced can, given the size of the area, allow the grapes to ripen sufficiently to produce sparkling wines by choosing the most appropriate ripening period. Throughout the production area, the best conditions for the production of sparkling wines are found at lower altitudes and in areas with less favourable exposure; these wines are characterised by moderate alcoholic strength, medium-high acidity and good flavour, with a fine and long-lasting foam. The sparkling wines are produced through secondary fermentation in autoclaves, whether white, rosé or red. Where aromatic varieties, such as Brachetto, are used they produce a sparkling red wine of medium intensity, sometimes tending to cherry red, with a delicate taste and varying degrees of sweetness, and with a distinctive, delicately musky, aroma.

Wines in this category can have a minimum total alcoholic strength by volume of 10,5 %, but it is usually measured at between 12 and 13 %. The minimum total acidity is 5,0 g/l, but it is usually measured at between 5,5 and 6,5 g/l. The minimum sugar-free extract is 17 g/l for the white wines and 20 g/l for the red wines and it is usually measured at between 17 and 20 g/l. Residual sugar can be from zero (pas dosé) to medium (demi-sec) to sweet (such as the aromatic Brachetto variety).

Category Semi-sparkling wine (8)

The environmental, soil and climate conditions in which the 'Piemonte' DOC is produced can allow the grapes to ripen sufficiently to produce semi-sparkling wines. This type of wine has a long tradition in Piedmont and historical Piedmont grape varieties are predominantly used to make it. The wines are characterised by medium-high alcoholic strength, moderate acidity and good flavour. A light effervescence, combined with a moderate residual sugar content, enhances the perception of fruity notes. The semi-sparkling wines are produced through brief secondary fermentation in autoclaves, whether white, rosé or red. All of the territory covered by the DOC is well suited to the production of this type of wine.

Wines in this category can have a minimum total alcoholic strength by volume of 10 %, but it is usually measured at between 11 and 12 %. The minimum total acidity is 4,5 g/l, but it is usually measured at between 5,5 and 6,5 g/l. The minimum sugar-free extract is 15 g/l for the white wines and 20 g/l for the red wines and it is usually measured at between 17 and 22 g/l.

Category Wine (1), Wine from raisined grapes (15) and Wine of overripe grapes (16)

The entire area is well suited to the production of wines with a high alcohol content, but the characteristics of a strong aroma, being full-bodied and sweetness can be enhanced by a period of drying the grapes on the plant or in special premises. This concentrates the colour of the wine, which becomes very intense, and modifies the tannins, which become intense and enveloping, giving the wine great structure and longevity. The taste sensations vary depending on the extent of the drying. In the wine category, drying is carried out to a lesser extent and only leads to a reduction of the acidity and a certain softening. In the wine of overripe grapes category, the concentration is higher and there is a discernible amount of residual sugar. In the wine from raisined grapes category, alcohol content is very high, residual sugar is noticeable and tannins are considerably softened.

Where aromatic varieties are used, the distinctive aromas are strongly enhanced.

'Piemonte' Rosso Passito wines can have a minimum total alcoholic strength of 16 % (of which at least 9 % actual) for the wine from raisined grapes category, 15 % (of which at least 12 % actual) for the wine of overripe grapes category and 13 % (of which at least 10,5 % actual) for the wine category. Minimum total acidity is 4,5 g/l. Minimum sugar-free extract: 25 g/l for Passito wines from raisined grapes and of overripe grapes; 23 g/l for Passito wines in the Wine category.

'Piemonte' Bianco Passito wines can have a minimum total alcoholic strength of 16 % (of which at least 9 % actual) for the wine from raisined grapes category, 15 % (of which at least 12 % actual) for the wine of overripe grapes category and 13 % (of which at least 10,5 % actual) for the wine category. Minimum total acidity is 4,5 g/l. Minimum sugar-free extract: 22 g/l for Passito wines from raisined grapes and of overripe grapes; 20 g/l for Passito wines in the Wine category.

'Piemonte' Barbera Passito wines can have a minimum total alcoholic strength of 16 % (of which at least 9 % actual) for the wine from raisined grapes category, 15 % (of which at least 12 % actual) for the wine of overripe grapes category and 13 % (of which at least 10,5 % actual) for the wine category. Minimum total acidity is 4,5 g/l. Minimum sugar-free extract: 26 g/l for Passito wines from raisined grapes and of overripe grapes; 24 g/l for Passito wines in the Wine category.

The geographical conditions of the DOC area are very important in the production of Passito wines. In addition to making sure the grapes are perfectly ripe, it is necessary to have the ideal conditions for drying the grapes in special premises, namely low humidity, large temperature variations and adequate ventilation. In autumn, the hills and foothills of the 'Piemonte' DOC area are characterised by wide variations in temperature between day and night and the foothills are also heated more than the lowlands by the sun, leading to a natural circulation of air at dusk; this phenomenon is well-known and proven by the absence of fog, which is often present in the Po valley in that season.

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

Use of the description 'Vigneti di montagna'

Legal framework:

National legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The vines to be used for the production of wines bearing the specific description 'vigneti di montagna' on their labels must be located at altitudes of at least 500 m above sea level on average, and fulfil at least one of the following conditions:

- an average slope of at least 30 %;
- vineyards in terraces.

Use of the additional geographical unit 'Marengo'

Legal framework:

EU legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The additional geographical unit 'Marengo' may only be used for the PDO wines 'Piemonte' Cortese Frizzante' and 'Piemonte' Cortese Spumante produced in the smaller area within the PDO production area which is expressly described in section 1.6 of this single document.

Use of the term 'Storico' (Historical area)

Legal framework:

National legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The term 'Storico' may only be used for the sparkling wines 'Piemonte' Cortese, 'Piemonte' Cortese Marengo or 'Piemonte' Marengo produced using Cortese grapes grown on vineyards in the older original production area, located in the administrative territory of the municipalities listed in section 1.6 of this single document.

Labelling

Legal framework:

EU legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The sugar content of 'Piemonte' Brachetto and 'Piemonte' Moscato wines must be indicated within their designations using the terms laid down in the legislation in force; these terms must be printed in every field of vision where the designation appears in characters with a minimum height of 3 mm.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/14664>

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