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## Information and Notices

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

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

## II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES  
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## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.9867 – Allianz/BBVA Allianz Seguros y Reaseguros)****(Text with EEA relevance)**

(2020/C 274/01)

On 13 August 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 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32020M9867. EUR-Lex is the online access to European law.

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

**Non-opposition to a notified concentration****(Case M.9874 — Tokyo Century Corporation/Nippon Telegraph and Telephone Corporation/JV)****(Text with EEA relevance)**

(2020/C 274/02)

On 6 July 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 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32020M9874. EUR-Lex is the online access to European law.

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

**Non-opposition to a notified concentration**  
**(Case M.9439 — Warner Bros/Universal/Home Entertainment/JV)**

(Text with EEA relevance)

(2020/C 274/03)

On 6 April 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 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32020M9439. EUR-Lex is the online access to European law.

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

## IV

(Notices)

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

## EUROPEAN COMMISSION

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

18 August 2020

(2020/C 274/04)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1906	CAD	Canadian dollar	1,5672
JPY	Japanese yen	125,54	HKD	Hong Kong dollar	9,2274
DKK	Danish krone	7,4466	NZD	New Zealand dollar	1,8119
GBP	Pound sterling	0,90375	SGD	Singapore dollar	1,6250
SEK	Swedish krona	10,3200	KRW	South Korean won	1 410,08
CHF	Swiss franc	1,0773	ZAR	South African rand	20,7150
ISK	Iceland króna	161,80	CNY	Chinese yuan renminbi	8,2407
NOK	Norwegian krone	10,5010	HRK	Croatian kuna	7,5296
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 674,46
CZK	Czech koruna	26,134	MYR	Malaysian ringgit	4,9797
HUF	Hungarian forint	349,85	PHP	Philippine peso	57,804
PLN	Polish zloty	4,3870	RUB	Russian rouble	87,0531
RON	Romanian leu	4,8355	THB	Thai baht	37,051
TRY	Turkish lira	8,8024	BRL	Brazilian real	6,4778
AUD	Australian dollar	1,6447	MXN	Mexican peso	26,2626
			INR	Indian rupee	88,8790

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

## NOTICES FROM MEMBER STATES

**Commission information notice pursuant to Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community****Modification of public service obligations in respect of scheduled air services**

(Text with EEA relevance)

(2020/C 274/05)

Member State	United Kingdom <sup>(1)</sup>
Routes concerned	Kirkwall to North Ronaldsay and Papa Westray Kirkwall to Eday, Sanday, Stronsay and Westray
Original date of entry into force of the public service obligations	30 December 1997 (Kirkwall to North Ronaldsay and Papa Westray), 19 December 2001 (Kirkwall to Eday, Sanday, Stronsay and Westray)
Date of entry into force of modifications	1 April 2021
Address where the text and any relevant information and/or documentation relating to the public service obligation can be obtained	For further information please contact: Orkney Islands Council Council Offices School Place Kirkwall KW15 1NY UNITED KINGDOM  For the attention of: Ms Rosemary Colsell Procurement Manager Email: <a href="mailto:procurement@orkney.gov.uk">procurement@orkney.gov.uk</a> and also available on the following advertising portal.  <a href="http://www.publiccontractsscotland.gov.uk">www.publiccontractsscotland.gov.uk</a>

<sup>(1)</sup> In line with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community (OJ L 29, 31.1.2020, p. 7) ('Withdrawal Agreement'), Regulation (EC) No 1008/2008 is applicable to and in the United Kingdom during the transition period and produces the same legal effects as in the Union and its Member States.

**Commission information notice pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community**

**Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations**

(Text with EEA relevance)

(2020/C 274/06)

Member State	United Kingdom <sup>(1)</sup>
Route concerned	Orkney Mainland (Kirkwall) and the islands of Papa Westray, North Ronaldsay, Westray, Sanday, Stronsay and Eday
Period of validity of the contract	1 April 2021 to 31 March 2025
Deadline for submission of applications and tenders	20 October 2020
Address from which the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	<p>Orkney Islands Council Council Offices School Place Kirkwall KW15 1NY UNITED KINGDOM</p> <p>For the attention of: Ms Rosemary Colsell Procurement Manager Email: <a href="mailto:procurement@orkney.gov.uk">procurement@orkney.gov.uk</a> and also available on the following advertising portal</p> <p><a href="http://www.publiccontractsscotland.gov.uk">www.publiccontractsscotland.gov.uk</a></p>

<sup>(1)</sup> In line with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community (OJ L 29, 31.1.2020, p. 7) ('Withdrawal Agreement'), Regulation (EC) No 1008/2008 is applicable to and in the United Kingdom during the transition period and produces the same legal effects as in the Union and its Member States.



**Commission information notice pursuant to Article 16(4) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community**

**Public service obligations in respect of scheduled air services**

(Text with EEA relevance)

(2020/C 274/07)

Member State	Italy
Routes concerned	Crotone – Rome Fiumicino and viceversa Crotone – Turin and viceversa Crotone – Venice and viceversa
Date of entry into force of the public service obligations	1 February 2021
Address where the text and any information and/or documentation relating to the public service obligation can be obtained	<p>For further information: Ministry of Infrastructure and Transport Department of Transport, Navigation, General Affairs and Human Resources Directorate-General for Airports and Air Transport Via Giuseppe Caraci, 36 00157 Roma ITALIA</p> <p>Tel. +39 0641 583690</p> <p>National Civil Aviation Authority (ENAC) Air transport development and licensing department Viale Castro Pretorio, 118 00185 Roma ITALIA</p> <p>Tel. +39 0644596515</p> <p>Website: <a href="http://www.mit.gov.it">http://www.mit.gov.it</a> <a href="http://www.enac.gov.it">http://www.enac.gov.it</a></p> <p>Email: <a href="mailto:dg.ta@pec.mit.gov">dg.ta@pec.mit.gov</a> <a href="mailto:osp@enac.gov.it">osp@enac.gov.it</a></p>

## V

*(Announcements)*

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application for approval of an amendment, which is not minor, to a product specification pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2020/C 274/08)

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

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH IS NOT MINOR

**Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012****'MONTI IBLEI'****EU No: PDO-IT-1521-AM03 – 14.3.2018****PDO (X) PGI ()****1. Applicant group and legitimate interest**

Consorzio di Tutela dell'olio extravergine d'oliva Monti Iblei [Monti Iblei Extra Virgin Olive Oil Protection Association] based at Ragusa's Chamber of Commerce, Industry, Craft Trades and Agriculture at Piazza della Libertà – 97100 Ragusa.

The Monti Iblei Extra Virgin Olive Oil Protection Association is made up of 'Monte Iblei' producers. It is authorised to submit an amendment application under Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

**2. Member State or Third Country**

Italy

**3. Heading in the product specification affected by the amendment(s)** Product name Product description Geographical area

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

- Proof of origin
- Production method
- Link
- Labelling
- Other: Articles have been added concerning the inspection body, which is not mentioned in the specification in force, and packaging.

#### 4. Type of amendment(s)

- Amendment to product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.
- Amendment to product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

#### 5. Amendments

*Description of product to which the name applies*

Use of the name 'Monti Iblei'

The amendment concerns Article 1 of the product specification, point 4.2 of the current summary sheet and points 3.2 and 3.6 of the single document.

The possibility has been introduced of using the designation 'Monti Iblei' for all the oil obtained in the defined geographical area, so that it is no longer obligatory to use additional geographical references.

The wording in the current specification:

'The "Monti Iblei" protected designation of origin, which must also be accompanied by one of the following place name indications: "Monte Lauro", "Val d'Anapo", "Val Tellaro", "Frigintini", "Gulfi", "Valle dell'Irminio", "Calatino" and "Trigona-Pancali", is reserved for extra virgin olive oil that meets the conditions and requirements laid down in this product specification.'

now reads:

'The "Monti Iblei" protected designation of origin, which may also be accompanied by one of the following place name indications: "Monte Lauro", "Val d'Anapo", "Val Tellaro", "Frigintini", "Gulfi", "Valle dell'Irminio", "Calatino" and "Trigona-Pancali", is reserved for extra virgin olive oil that meets the conditions and requirements laid down in this product specification.'

The amendment meets an urgent need of producers. At the time when the 'Monti Iblei' designation was registered, the product was being sold on local markets or at most throughout Italy, where the use of additional geographical references was important.

Production has increased in recent years and the product is now sold on international markets. Use of the 'Monti Iblei' designation without necessarily supplementing it with additional geographical references is therefore a much more effective way of presenting and promoting the product. The operator is, however, free to choose whether or not to make use of this option.

*Product description*

The amendment concerns Article 6 of the product specification, point 4.2 of the current summary sheet and point 3.2 of the single document.

In line with the previous amendment, a single characteristic on consumption is proposed, which refers, as regards the organoleptic assessment, to the IOC method and to the official management programme of the panel testing sessions.

It has been decided to remove the colour parameter as it is no longer considered indicative of the quality of the oil.

The aroma and flavour are now described with the word 'fruity' and the wording 'bitter and pungent', respectively, and classified on a scale of 0 to 10.

As regards the chemical assessment, the parameters indicated in the current specification are already quite homogeneous.

The number of peroxides and total polyphenols has remained unchanged.

In the current specification, the maximum total acidity ranges from 0,5 to 0,65 depending on the additional geographical reference accompanying the name 'Monti Iblei'.

A maximum total acidity expressed as oleic acid of 0,5 %, corresponding to the more restrictive value indicated in the current specification, is proposed for the 'Monti Iblei' designation.

In the current specification, the K232 and K270 values are:  $K232 \leq 2,20$ ;  $K270 \leq 0,18$ .

These have been amended as follows:

$K232 \leq 2,50$ ;  $K270 \leq 0,22$ .

The reason for this change is that years of chemical analysis of 'Monti Iblei' PDO olive oil have shown that some of the olive varieties influence the K value during the 18-month life of the oil and, in some cases, increase it to slightly above the levels indicated in the current product specification (but still within the limit laid down by the standard).

Therefore, the current wording:

'1. Extra virgin olive oil with the "Monti Iblei" protected designation of origin accompanied by the place name indication "Monte Lauro" must have the following characteristics at the time of packaging:

Colour: green;

Aroma: medium green fruity;

Taste: fruity with a medium pungency;

Maximum total acidity by weight expressed as oleic acid: not exceeding 0,5 g per 100 g of oil;

Number of peroxides:  $\leq 12$  mEq O<sub>2</sub>/kg;

·  $K232 \leq 2,20$ ;

·  $K270 \leq 0,18$ ;

Total polyphenols:  $\geq 120$  ppm;

2. Extra virgin olive oil with the "Monti Iblei" protected designation of origin accompanied by the place name indication "Val d'Anapo" must have the following characteristics when released for consumption:

Colour: green;

Aroma: mild green fruity;

Taste: fruity with a mild pungency;

Maximum total acidity by weight expressed as oleic acid: not exceeding 0,5 g per 100 g of oil;

Number of peroxides:  $\leq 12$  mEq O<sub>2</sub>/kg;

·  $K232 \leq 2,20$ ;

·  $K270 \leq 0,18$ ;

Total polyphenols:  $\geq 120$  ppm;

3. Extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Val Tellaro” must have the following characteristics when released for consumption:

Colour: green;

Aroma: medium green fruity,

Taste: fruity with a medium pungency;

Maximum total acidity by weight expressed as oleic acid: not exceeding 0,5 g per 100 g of oil;

Number of peroxides:  $\geq 12$  mEq O<sub>2</sub>/kg;

· K232:  $\leq 2,20$ ;

· K270:  $\leq 0,18$ ;

Total polyphenols:  $\geq 120$  ppm.

4. Extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Frigintini” must have the following characteristics when released for consumption:

Colour: green;

Aroma: intense green fruity;

Taste: fruity with a medium pungency.

Maximum total acidity by weight expressed as oleic acid: not exceeding 0,5 g per 100 g of oil;

Number of peroxides:  $\leq 12$  mEq O<sub>2</sub>/kg;

· K232:  $\leq 2,20$ ;

· K270:  $\leq 0,18$ ;

Total polyphenols:  $\geq 120$  ppm.

5. Extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Gulfi” must have the following characteristics when released for consumption:

Colour: green;

Aroma: intense green fruity;

Taste: fruity with a medium pungency;

Maximum total acidity by weight expressed as oleic acid: not exceeding 0,5 g per 100 g of oil;

Number of peroxides:  $\leq 12$  mEq O<sub>2</sub>/kg;

· K232:  $\leq 2,20$ ;

· K270:  $\leq 0,18$ ;

Total polyphenols:  $\geq 120$  ppm.

6. Extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Valle dell'Irminio” must have the following characteristics when released for consumption:

Colour: green;

Aroma: mild green fruity;

Taste: fruity with a mild pungency;

Maximum total acidity by weight expressed as oleic acid: not exceeding 0,65 g per 100 g of oil;

Number of peroxides:  $\leq 12$  mEq O<sub>2</sub>/kg;

· K232:  $\leq 2,20$ ;

· K270:  $\leq 0,18$ ;

Total polyphenols:  $\geq 120$  ppm.

7. Extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Calatino” must have the following characteristics when released for consumption:

Colour: green;

Aroma: mild green fruity;

Taste: fruity with a slight pungency.

Maximum total acidity by weight expressed as oleic acid: not exceeding 0,6 g per 100 g of oil;

Number of peroxides:  $\leq 12$  mEq O<sub>2</sub>/kg;

· K232:  $\leq 2,20$ ;

· K270:  $\leq 0,18$ ;

Total polyphenols:  $\geq 120$  ppm.

8. Extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Trigona-Pancali” must have the following characteristics when released for consumption:

Colour: green;

Aroma: medium green fruity;

Taste: fruity with a mild pungency;

Maximum total acidity by weight expressed as oleic acid: not exceeding 0,5 g per 100 g of oil;

Number of peroxides:  $\leq 12$  mEq O<sub>2</sub>/kg;

· K232:  $\leq 2,20$ ;

· K270:  $\leq 0,18$ ;

Total polyphenols:  $\geq 120$  ppm.

9. Other parameters that are not expressly mentioned must comply with current EU legislation.’,

has been replaced as follows:

‘Extra virgin olive oil with the “Monti Iblei” protected designation of origin must have the following characteristics at the time of packaging:

Chemical assessment

— Acidity (expressed as oleic acid): maximum 0,5 %;

— Maximum peroxides:  $\leq 12$  mEq O<sub>2</sub>/kg;

— K232  $\leq 2,5$ ;

— K270  $\leq 0,22$ ;

— Total polyphenols  $\geq 120$  ppm;

— Delta-K  $\leq 0,01$ .

Organoleptic assessment

Median interval Min., Max.

- Fruity (ripe olive) > 2, ≤ 6;
- Fruity (green olive) > 2, ≤ 8;
- Bitter > 2, ≤ 6;
- Pungent > 2, ≤ 8;
- Grass and/or tomato and/or artichoke > 2, ≤ 8;

The median of any defects must be = 0.

Other parameters that are not expressly mentioned must comply with current EU legislation.'

#### *Geographical area*

The amendment concerns Article 3 of the product specification, point 4.3 of the current summary sheet and point 4 of the single document.

The municipality of Avola in the province of Syracuse and the municipalities of Mirabella Imbaccari and Scordia in the province of Catania have been added, as they have been found to meet the historical and agronomical requirements for forming part of the geographical production area of 'Monti Iblei' olive oil. Furthermore, in order to bring the 'Monti Iblei' specification into line with the principle that the PDO reference area must be unique in nature, the geographical area has been amended to include the entire municipality of Carlentini, only part of which is included in the current specification.

At the time of registration, these areas were outside the defined geographical area, since the production of oil in these areas was mainly for own consumption and the producers in these municipalities were therefore not interested in being part of the PDO. In recent years, olive growing in these areas has experienced a revival, thanks in particular to young entrepreneurs. Because of the geographical, historical and agronomic continuity with the geographical area, these territories have the same characteristics as it and produce oil with the same characteristics as 'Monti Iblei'. They have therefore been included in the production area.

As a consequence, the boundaries of the geographical area marking where the additional place name indications affected by the expansion of the geographical area may be used have been adjusted.

In particular, the boundaries of the following have been adjusted:

The 'Monte Iblei' sub-area with the additional place name indication 'Val Tellaro' now includes the municipality of Avola;

The 'Monte Iblei' sub-area with the additional place name indication 'Calatino' has been enlarged to include the municipalities of Mirabella and Imbaccari;

The 'Monte Iblei' sub-area with the additional place name indication 'Trigona-Pancali' has been enlarged to include the municipalities of Scordia and Carlentini.

In addition, a number of inaccuracies have been corrected by defining reliable boundaries based mainly on administrative boundaries, main roads, major water courses etc., and avoiding, where possible, any references to farm tracks and commercial structures. In order to provide a detailed definition of the boundaries of the various sub-areas corresponding to the various additional place name indications, the description of the geographical area in the current version actually includes references to private houses, farm roads, commercial structures, etc. Over time, these have led to a number of disputes when scrutinised, since they have not always been interpreted in the same way.

Therefore, the current wording:

‘1. The production area for olives used to produce the extra virgin olive oil referred to in Article 1 includes, within the administrative territory of the provinces of Syracuse, Ragusa and Catania, areas under olives of the following municipalities able to achieve the quality characteristics provided for in this product specification:

Syracuse: Buccheri, Buscemi, Canicattini Bagni, Carlentini, Cassaro, Ferla, Florida, Francofonte, Lentini, Melilli, Noto, Pachino, Palazzolo Acreide, Rosolini, Syracuse, Solarino, Sortino.

Ragusa: Acate, Chiamonte Gulfi, Comiso, Giarratana, Ispica, Modica, Monterosso Almo, Ragusa, Santa Croce Camerina, Scicli, Vittoria.

Catania: Caltagirone, Grammichele, Licodia Eubea, Mazzarrone, Militello in Val di Catania, Mineo, San Michele di Ganzaria, Vizzini.

2. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Monte Lauro” comprises the entire administrative territory of the following municipalities: Buccheri, Buscemi, Cassaro, Ferla.

3. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Val d’Anapo” comprises some or all of the administrative territory of the following municipalities: Canicattini Bagni, Florida, Noto, Palazzolo Acreide, Syracuse, Solarino, Sortino.

The territory is defined by a line starting to the north of the point where the municipalities of Sortino, Ferla and Carlentini meet, following the boundaries of the municipalities of Carlentini and Melilli eastwards until it reaches the SP 76 provincial highway leading from Diddino to Monte Climiti and Dariazza in the municipality of Syracuse. Southwards from Diddino bridge, the line follows the right bank of the Anapo river up to the farm road that links the Palazzelli houses and the Freddura farm with the SS 124 national highway; continuing south, it crosses this road at the 112 km mark and joins the farm road connecting the SS 124 national highway to the SP 14 Fusco-Canicattini Bagni-Passo Ladro provincial highway and linking the Cardinale farm, across the Cefalino valley, with the Papeo farm, the San Francesco farm, Benali di Sotto, the Perrota farm and the Busacca property, joining it at the 9 km mark. From there, it follows the SP 14 provincial highway from the 9 km mark to the 11 km mark, where it continues southwards on the SP 12 Florida-Grotta Perciata-Cassibile provincial highway until it reaches the farm road leading from the Nava houses to the boundary with the municipality of Noto, from where it continues south along the boundary between the municipalities of Noto and Syracuse until it intersects with the Cassibile river. From this point, it continues north-west along the boundary between the municipalities of Noto and Avola until it reaches the SP 4 Avola Manchisi provincial highway, which it follows up to the junction with the SS 287 national highway, where it traces the edge of the area covered by the “Val Tellaro” place name indication, which it follows northwards, taking in the entire territory of the municipality of Palazzolo; it then continues along the border between the municipalities of Palazzolo, Giarratana, Buscemi, Cassaro and Ferla, returning to the north to the point where the defining line began.

4. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Val Tellaro” includes the south-eastern Monti Iblei hills and comprises some or all of the administrative territory of the following municipalities: Rosolini, Noto, Ispica, Modica, Pachino.

The territory is defined by a line that to the south runs along the SP 49 provincial highway leading from Ispica to Pachino and precisely at the Passo Corrado bridge continues eastwards along the same provincial highway to the junction with the SP 100 Burgio-Luparello provincial highway. It continues from there to the track leading from Burgio to Prevuta and from there eastwards along the private road from Coste to Sant’Ippolito as far as the SP 85 Marzamemi-Chiaramida provincial highway, which it follows until it reaches the external municipal highway leading from Pianetti to Serbatoio. From there, it traces the north-western town limits of Pachino until it reaches the external municipal highway Via Vecchia-Guastalla, which it follows until it reaches the SP 85 Marzamemi-Chiaramida provincial highway, from where it continues eastwards until it reaches the junction with the SP 19 Pachino-Noto provincial highway, which it follows northwards until it reaches the Noto-Pachino railway line, the western side of which it traces until it reaches the SP 19 Pachino-Noto provincial highway again, which it follows northwards until it reaches Piazzetta San Corrado in Noto city centre. From there, it runs northwards along the SS 287 national highway linking Noto and Palazzolo Acreide until that highway intersects with the border between the municipalities of Noto



and Palazzolo Acreide, from where it runs westwards along the border between the municipality of Palazzolo Acreide and the municipality of Noto until it reaches the Tellaro river. It then runs southwards along the Tellaro river until it reaches the SP 22 Prainito-Renna provincial highway, which it follows until it reaches the SP 17 Favarotta-Ritellini provincial highway, which it follows to “Cozza Rose”, from where it follows the boundary between the provinces of Syracuse and Ragusa until it reaches the Favarotta bridge. It continues along the Commaldo Superiore municipal highway until it reaches the boundary between the municipality of Rosolini and the municipality of Ispica; it then follows the road for Cava d’Ispica as far as Bettola del Capitano at the junction with the SS 115 national highway, from where it continues along the same highway to the Beneventano junction and then the junction for Zappulla. It then runs along the SP 45 Bugilfezza-Pozzallo provincial highway until it reaches the Graffetta municipal highway and the meeting point between the municipalities of Pozzallo and Modica. It follows this boundary eastwards and then the boundary between the municipality of Pozzallo and the municipality of Ispica until it reaches the SP 46 Pozzallo-Ispica provincial highway, which it follows until it reaches the intersection with the railway line in the Contrada Garzalla. It then runs along the Nardella external municipal highway until it reaches the Bufali to Marza road, which it follows until it reaches the bridge over the Fosso Bufali canal. It follows this canal until it reaches the SP 49 Ispica-Pachino provincial highway, along which it runs eastwards until it reaches the border with the province of Syracuse at Passo Corrado, the point at which the defining line began.

5. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Frigintini” comprises some or all of the administrative territory of the following municipalities: Ragusa, Modica, Rosolini.

The territory is defined by a line running to the south along the SS 115 national highway, specifically from Bettola del Capitano, and continuing in a north-easterly direction along the western edge of the “Val Tellaro” area until it reaches the boundary between the province of Ragusa and the province of Syracuse at Contrada Cozzo Scozzaria. It follows the southern boundaries of the municipalities of Giarratana and Monterosso Almo until it meets the boundaries of the municipalities of Monterosso Almo, Chiamonte Gulfi and Ragusa, from where it continues along the boundary between the municipality of Chiamonte and Ragusa before reaching the SP 62 provincial highway. It follows this as far as the Maltempo junction before continuing along the SP 10 provincial highway until it reaches the SS 115 national highway, which it follows to the centre of Ragusa, from where it runs along the old route of the SS 115 national highway, reaches and passes the centre of Modica and returns to Bettola del Capitano, the point at which the defining line began.

6. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Gulfi” comprises the entire administrative territory of the following municipalities: Chiamonte Gulfi, Monterosso Almo, Giarratana.

7. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Valle dell’Irminio” comprises some or all of the administrative territory of the following municipalities: Ragusa, Scicli, Comiso, Vittoria, Acate, Modica, Santa Croce Camerina. The territory is defined by a line that starts to the south from the Contrada Zappulla junction and runs southwards to the Modica to Sampieri provincial highway, which it follows to the junction with the road leading from Scicli to Pozzallo, from where it continues on the Guarnieri private road to the roadman’s house on the Scicli to Sampieri provincial highway. It continues along the same private road until it reaches the provincial highway and the level crossing and continues along the railway line until it reaches the Jungi di Scicli district, where it turns into the Scicli to Donnalucata provincial highway, which it follows until it reaches the private road leading from L’Andolina to Piano Corvaia and Cudiano, along which it runs until it reaches the provincial highway leading from Scicli to Santa Croce Camerina. It leaves Santa Croce Camerina in a northerly direction along the provincial highway for Comiso as far as the 8 km mark, where it continues along the provincial highway for Vittoria until it reaches the junction with the new municipal highway that crosses the Cooperativa Agri Sud and leads to the highway from Vittoria to Scogilitti. Having passed the junction, it runs as far as the Alcerito highway and continues to the Macchione highway, then joining the municipal highway leading to the SS 115 national highway and the railway, from where it continues in a north-easterly direction to the provincial boundary with Caltanissetta and follows, in an easterly direction, the whole length of the boundary with the province of Catania up to the boundary with the “Gulfi” area, which it traces up to the western boundary of the “Frigintini” area. It then traces the entire boundary southwards until it returns to the junction for Zappulla on the provincial highway from Modica to Pozzallo, the point at which the defining line began.

8. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Calatino” comprises some or all of the administrative territory of the following municipalities: Caltagirone, Grammichele, Licodia Eubea, Mineo, Vizzini, San Michele di Ganzaria, Mazzarone. The territory is defined by a line that to the south follows the boundary of the province of Catania with the provinces of Ragusa and Syracuse as far as the SS 194 national highway; to the west it follows the boundary of the province of Catania with the province of Caltanissetta and then traces the boundary of San Michele di Ganzaria with the municipality of San Cono and to the north it follows the Tempio-Pietrarossa-Margherita-Ferro river to the SS 417 Catania-Gela national highway. To the east, it follows the SS 194 highway to the Vizzini Scalo junction and then the provincial highway from the Vizzini Scalo junction to the SS 417 national highway, which it follows to the Ferro river.

9. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Trigona-Pancali” comprises some or all of the administrative territory of the following municipalities:

Francofonte, Lentini, Carlentini, Melilli, Militello in Val di Catania.

The territory is defined by a line that to the south runs along the boundary between the municipalities of Melilli and Sortino near the SP 30 Melilli-Sortino lower provincial highway and then north-east along the same provincial highway, skirting the western and northern limits of the town of Melilli. From the northern edge of the municipality of Melilli it continues along the municipal highway leading to the SP 95 Priolo-Lentini provincial highway near the 151 km mark. From that point, it continues northwards along the same provincial highway to the boundary between the municipality of Melilli and the municipality of Augusta; it continues along the same boundary to the track leading from the Costa Arita road and running northwards past the Rasolo houses and the Pandolfi houses to the new boundary between the municipality of Melilli and the municipality of Augusta. It continues northwards along this boundary to the Mulinello river, along which it continues westwards to the SP 95 Priolo-Lentini provincial highway near the 140 km mark, then continuing along the same provincial highway to the southern edge of the town of Carlentini, which it passes, then continuing along the provincial highway linking the municipalities of Carlentini and Lentini. It then runs westwards along the boundary between these two municipalities, reaching the Zena river. The line continues along the west bank of the Zena river and then northwards to the provincial highway close to the Reina bridge and the provincial highway leading from Lentini to Scordia. It then follows the boundary of the municipality of Militello in Val di Catania, running along its entire length, to the boundary between the municipalities of Francofonte, Vizzini and Militello in Val di Catania, from where it continues along the boundary between the municipality of Francofonte and the municipality of Vizzini, between Francofonte and Buccheri and between Ferla and Carlentini, then continuing along the boundary between the municipality of Sortino, Carlentini and Melilli as far as the SP 30 Melilli-Sortino lower provincial highway and the starting point of the defining line.’

has been replaced as follows:

‘1. The production area for olives used to produce the extra virgin olive oil referred to in Article 1 includes, within the administrative territory of the provinces of Syracuse, Ragusa and Catania, areas under olives of the following municipalities able to achieve the quality characteristics provided for in this product specification:

Syracuse:

Buccheri, Buscemi, Canicattini Bagni, Carlentini, Cassaro, Ferla, Florida, Francofonte, Lentini, Melilli, Noto, Pachino, Palazzolo Acreide, Rosolini, Syracuse, Solarino, Sortino, Avola.

Ragusa:

Acate, Chiaramonte Gulfi, Comiso, Giarratana, Ispica, Modica, Monterosso Almo, Ragusa, Santa Croce Camerina, Scicli, Vittoria.

Catania:

Caltagirone, Grammichele, Licodia Eubea, Mazzarone, Militello in Val di Catania, Mineo, San Michele di Ganzaria, Vizzini, Mirabella Imbaccari, Scordia

2. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Monte Lauro” comprises the entire administrative territory of the following municipalities: Buccheri, Buscemi, Cassaro, Ferla.

3. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Val d’Anapo” comprises the entire administrative territory of the following municipalities: Canicattini Bagni, Florida, Palazzolo Acreide, Syracuse, Solarino, Sortino and part of the administrative territory of the municipality of Noto.

The territory is defined by a line starting to the north of the point where the municipalities of Sortino, Ferla and Carlentini meet, following the boundaries of the municipalities of Carlentini, Melilli and Sortino eastwards until it reaches the SP 76 Diddino-Monte Climiti-Dariazza provincial highway in the municipality of Syracuse. Southwards from the Diddino bridge, the line follows the right bank of the Anapo river up to the farm road that links the Palazzelli houses and the Frescura farm with the SS 124 national highway; continuing south, it crosses this road at the 112 km mark and joins the farm road connecting the SS 124 national highway to the SP 14 Fusco-Canicattini Bagni-Passo Ladro provincial highway and linking the Cardinale farm, across the Cefalino valley, with the Papeo farm, the San Francesco farm, Benali di Sotto, the Perrota farm and the Busacca property, joining it at the 9 km mark. From there, it follows the SP 14 provincial highway from the 9 km mark to the 11 km mark, where it continues southwards on the SP 12 Florida-Grotta Perciata-Cassibile provincial highway until it reaches the farm road leading from the Nava houses to the boundary with the municipality of Noto, from where it continues south along the boundary between the municipalities of Noto and Syracuse until it intersects with the Cassibile river. From this point, it continues north-west along the boundary between the municipalities of Noto and Avola until it reaches the SP 4 Avola Manchisi provincial highway, which it follows up to the junction with the SS 287 national highway, where it traces the edge of the area covered by the “Val Tellaro” place name indication, which it follows northwards, taking in the entire territory of the municipality of Palazzolo; it then continues along the border between the municipalities of Palazzolo, Giarratana, Buscemi, Cassaro and Ferla, returning to the north to the point where the defining line began.

4. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Val Tellaro” includes the south-eastern Monti Iblei hills and comprises all of the administrative territory of the following municipalities: Ispica, Pachino, Avola and part of the administrative territory of Rosolini, Noto and Modica.

The territory is defined by a line that to the south runs along the SP 49 provincial highway leading from Ispica to Pachino and precisely at the Passo Corrado bridge continues eastwards along the same provincial highway to the junction with the SP 100 Burgio-Luparello provincial highway. It continues from there to the track leading from Burgio to Prevuta and from there eastwards along the private road from Coste to Sant’Ippolito as far as the SP 85 Marzamemi-Chiaramida provincial highway, which it follows until it reaches the external municipal highway leading from Pianetti to Serbatoio. From there, it traces the north-western town limits of Pachino until it reaches the external municipal highway Via Vecchia-Guastalla, which it follows until it reaches the SP 85 Marzamemi-Chiaramida provincial highway, from where it continues eastwards until it reaches the junction with the SP 19 Pachino-Noto provincial highway, which it follows northwards until it reaches the Asinaro river, which is the administrative boundary of the municipality of Avola. It continues eastwards along the administrative boundary to the track that skirts Cozzo Carrube and Casa Mazzone to the east and then continues along the track northwards in the locality of Contrada Risicone to the SP 15 Avola-Bochino-Noto provincial highway, which it follows to the cemetery in Avola, from where it continues north along the road skirting Casa Sanghetello to the SP 4 Avola-Maghesi provincial highway and then follows the track eastwards towards the Casa Modica and Casa Fosso di Sotto. It continues along the track to the boundary between the municipality of Avola and the municipality of Syracuse, following it westwards to the boundary between the municipality of Avola and the municipality of Noto. It continues to run westwards along this boundary until it reaches the point at which the Val d’Anapo boundary diverges from the municipal boundary of Avola. From there it follows the boundary of the Val d’Anapo sub-area along the SP 4 provincial highway to the junction with the SS 287 national highway, which it follows northwards. It runs along the SS 287 national highway linking Noto and Palazzolo Acreide until that highway intersects with the border between the municipalities of Noto and Palazzolo Acreide, from where it runs westwards along the border between the municipality of Palazzolo Acreide and the municipality of Noto until it reaches the Tellaro river. It then runs southwards along the Tellaro river until it reaches the SP 82 Prainito-Renna provincial highway, which it follows until it reaches the SP 17 Favarotta-Ritellini provincial highway and “Cozza Rose”, passing the boundary between the provinces of Syracuse and Ragusa until it reaches the Favarotta bridge. It continues along the Commalido Superiore municipal highway until it reaches the

boundary between the municipality of Rosolini and the municipality of Ispica. It then follows the boundary between the municipalities of Ispica and Modica as far as the SS 115 national highway, which it follows westwards as far as Bettola del Capitano, from where it continues southwards along the same highway to the Beneventano junction and then the junction for Zappulla. It then runs along the SP 45 Bugilfezza-Pozzallo provincial highway until it reaches the Graffetta municipal highway and the meeting point between the municipalities of Pozzallo and Modica. It follows this boundary eastwards and then the boundary between the municipality of Pozzallo and the municipality of Ispica until it reaches the SP 46 Pozzallo-Ispica provincial highway, which it follows until it reaches the intersection with the railway line in the Contrada Garzalla. It then runs along the SC 40 municipal highway as far as the SC 97 municipal highway until it reaches the old Bufali-Marza provincial highway, which it follows until it reaches the bridge over the Fosso Bufali canal. It follows this canal until it reaches the SP 49 Ispica-Pachino provincial highway, along which it runs eastwards until it reaches the border with the province of Syracuse at Passo Corrado, the point at which the defining line began.

It is also pointed out that the expansion of the administrative territory of the municipalities included in this sub-area concerns: the municipality of Noto, which has moved the edge of the “Val Tellaro” sub-area southwards to the municipal boundary of the municipality of Pachino and eastwards to public land on the shoreline; the municipality of Avola, which is expanded in a south-easterly direction to the boundary with public land; and finally the municipality of Modica, which is expanding this sub-area by moving its edge to the municipal boundary of the municipality of Pozzallo.

5. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Frigintini” comprises part of the administrative territory of the following municipalities: Ragusa, Modica, Rosolini.

The territory is defined by a line running to the south along the SS 115 national highway, specifically from Bettola del Capitano, and continuing in a north-easterly direction along the western edge of the “Val Tellaro” area until it reaches the boundary between the province of Ragusa and the province of Syracuse at Contrada Cozzo Scozzaria. It follows the southern boundaries of the municipalities of Giarratana and Monterosso Almo until it meets the boundaries of the municipalities of Monterosso Almo, Chiaramonte Gulfi and Ragusa, from where it continues along the boundary between the municipality of Chiaramonte and Ragusa before reaching the SP 8 provincial highway. It follows this as far as the Maltempo junction before continuing along the SP 10 provincial highway until it reaches the SS 115 national highway, which it follows to the centre of Ragusa, from where it runs along the old route of the SS 115 national highway, reaches and passes the centre of Modica and returns to Bettola del Capitano, the point at which the defining line began.

6. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Gulfi” comprises the entire administrative territory of the following municipalities: Chiaramonte Gulfi, Monterosso Almo, Giarratana.

7. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Valle dell'Irminio” comprises all of the administrative territory of the following municipalities: Scicli, Comiso, Vittoria, Acate, Santa Croce Camerina and part of the administrative territory of the municipalities of Ragusa and Modica.

The territory is defined by a line that starts to the south from the Contrada Zappulla junction and runs southwards to the Modica to Sampieri provincial highway, which it follows to the junction with the road leading from Scicli to Pozzallo, from where it continues on the Guarnieri private road to the roadman's house on the Scicli to Sampieri provincial highway. It continues along the same private road until it reaches the provincial highway and the level crossing and continues along the railway line until it reaches the Jungi di Scicli district, where it turns into the Scicli to Donnalucata provincial highway, which it follows until it reaches the SP 127 Marina-Donnalucata provincial highway. From there, it continues until it reaches the SP 119 Scicli-Spinazza provincial highway, which it follows as far as the Scicli-Santa Croce Camerina provincial highway. It leaves Santa Croce Camerina in a northerly direction along the provincial highway for Comiso as far as the 8 km mark, where it continues along the provincial highway for Vittoria until it reaches the junction with the new municipal highway that crosses the Cooperativa Agri Sud and leads to the highway from Vittoria to Scogilitti. Having passed the junction, it runs as far as the Alcerito highway and continues to the Macchione highway, then following the farm roads connecting the Macchione highway to the SS 115 national highway and the railway, from where it continues in a north-easterly direction to the provincial boundary with Caltanissetta and follows, in an easterly direction, the whole length of the boundary with the province of Catania up to the boundary with the “Gulfi” area, which it traces up to the western boundary of the “Frigintini” area. It then traces the entire boundary southwards until it returns to the junction for Zappulla on the provincial highway from Modica to Pozzallo, the point at which the defining line began.

It is also pointed out that the expansion of the administrative territory of the municipalities included in this sub-area concerns: the municipality of Ragusa, which has moved the edge of the “Valle Dell'Irminio” sub-area southwards to the public land, running along the administrative boundaries of the municipalities of Vittoria, Santa Croce and Scicli; and the municipality of Modica, which has extended the sub-area southwards to the public land, following the boundaries of the municipalities of Pozzallo and Scicli.

8. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Calatino” comprises all of the administrative territory of the following municipalities: Caltagirone, Grammichele, Licodia Eubea, Mineo, Vizzini, San Michele di Ganzaria, Mazzarrone, Mirabella Imbaccari.

9. The olive production area intended for the production of extra virgin olive oil with the “Monti Iblei” protected designation of origin accompanied by the place name indication “Trigona-Pancali” comprises all of the administrative territory of the following municipalities: Francofonte, Lentini, Melilli, Militello in Val di Catania, Scordia and Carlentini.’

#### *Proof of origin*

A specific article on proof of origin, which is not present in the current specification, has been added to the specification. The article to be inserted is as follows:

#### *‘Article 4*

#### **Proof of origin**

Every stage in the production process must be monitored and a record made of the inputs and outputs at each stage. The traceability of the product is ensured by entering the cadastral parcels on which the product is grown, as well as the details of the producers, millers and packagers, on lists managed by a single inspection body, and by keeping registers of production and packaging. All natural and legal persons whose names appear in the lists will be subject to checks by the inspection body in accordance with the product specification and the inspection plan.’

This brings the specification into line with the regulation.

#### *Production method*

#### *Olive varieties*

The amendment concerns Article 2 of the product specification and point 3.2 of the single document.

In keeping with the amendment to Article 1, which makes optional the use of an additional place name, the article concerning olive varieties has been amended to provide that all the varieties included in the current specification may be used for the ‘Monti Iblei’ PDO, irrespective of the additional place name that the producers may use.

In addition, the native varieties Verdese, Biancolilla and Zaituna have been added.

The Verdese and Biancolilla varieties are not new additions but are included among the other varieties which under the current specification may be used depending on the additional place name indication accompanying the ‘Monti Iblei’ designation, which account for between 10 % and 40 % of the oil.

Moreover, the proposed specification states that the total of other varieties present may not exceed 20 %.

It is therefore proposed that both the Verdese and the Biancolilla varieties be explicitly included among the permitted varieties since the percentage in which these varieties are present in some provinces was underestimated at the time of applying for registration.

Various reasons have led producers to include the Zaituna variety. The area where this variety is grown is confined to the upper part of the province of Syracuse and a few scattered locations in neighbouring municipalities of the provinces of Ragusa and Catania. Many people consider it to be the oldest olive variety present in the PDO area, dating back to the time when the area was under the rule of ancient Syracuse. Including the Zaituna variety in the specification would, together with the requested recognition as a Slow Food Presidium, help avoid the risk of a variety becoming extinct that has great historical and environmental value. It is pointed out that analyses carried out in recent years have shown that oil obtained from the Zaituna variety meets the characteristics of ‘Monti Iblei’ as defined in the description of the product.

Therefore, the current wording:

1. The “Monti Iblei” protected designation of origin accompanied by the place name indication “Monte Lauro” is reserved for extra virgin olive oil from olive groves where the Tonda Iblea variety accounts for no less than 90 % of production. The total of other varieties added may not be more than 10 %.
2. The “Monti Iblei” protected designation of origin accompanied by the place name indication “Val d’Anapo” is reserved for extra virgin olive oil from olive groves where the Tonda Iblea variety accounts for no less than 60 % of production. The total of other varieties added may not be more than 40 %.
3. The “Monti Iblei” protected designation of origin accompanied by the place name indication “Val Tellaro” is reserved for extra virgin olive oil from olive groves where the Moresca variety accounts for no less than 70 % of production. The total of other varieties added may not be more than 30 %.
4. The “Monti Iblei” protected designation of origin accompanied by the place name indication “Frigintini” is reserved for extra virgin olive oil from olive groves where the Moresca variety accounts for no less than 60 % of production. The total of other varieties added may not be more than 40 %.
5. The “Monti Iblei” protected designation of origin accompanied by the place name indication “Gulfi” is reserved for extra virgin olive oil from olive groves where the Tonda Iblea variety accounts for no less than 90 % of production. The total of other varieties added may not be more than 10 %.
6. The “Monti Iblei” protected designation of origin accompanied by the place name indication “Valle dell’Irmínio” is reserved for extra virgin olive oil from olive groves where the Moresca variety accounts for no less than 60 % of production. The total of other varieties added may not be more than 40 %.
7. The “Monti Iblei” protected designation of origin accompanied by the place name indication “Calatino” is reserved for extra virgin olive oil from olive groves where the Tonda Iblea variety accounts for no less than 60 % of production. The total of other varieties added may not be more than 40 %.
8. The “Monti Iblei” protected designation of origin accompanied by the place name indication “Trigona-Pancali” is reserved for extra virgin olive oil from olive groves where the Nocellara Etnea variety accounts for no less than 60 % of production. The total of other varieties added may not be more than 40 %.

Has been replaced as follows:

‘The protected designation of origin “Monti Iblei”, which may be accompanied by one of the place name indications referred to in Article 1, must be obtained from the following olive varieties: Tonda Iblea, Moresca, Nocellara Etnea, Verdesse, Biancolilla and Zaituna and their synonyms, grown in the olive groves either on their own or in combination, which must account for at least 80 % of the oil.

The total of other varieties added may not be more than 20 %.’

#### *Growing characteristics*

Article 5(1) of the product specification has been amended.

The current wording:

1. *The environmental and growing conditions of the olive trees used to produce the extra virgin olive oil referred to in Article 1 must be the traditional ones that are characteristic of the area and must in any case be able to give the olives and the oil made from them their specific quality characteristics.*

*The only olive groves that can be considered eligible are therefore those situated at an altitude of between 80 and 700 metres above sea level and located in the valleys of the production area, known locally as “quarries”, which alternate with the plateaus of the Monte Iblei massif, whose calcareous soils date back to the Miocene, except in the “Calatino” area, where the soil is derived from silica with veins of vulcanite.’*

Has been replaced as follows:

1. *The environmental and growing conditions of the olive trees used to produce the extra virgin olive oil referred to in Article 1 must be the traditional ones that are characteristic of the area and must in any case be able to give the olives and the oil made from them their specific quality characteristics.’*

It has been decided to remove the altitude limitation of 80-700 metres above sea level from the growing characteristics, as years of analysis have confirmed that, if the olives of the various varieties are harvested during the period indicated in the specification and the criteria of modern extraction techniques are followed as laid down in the specification, there is no difference in the resulting oil, even if the olive grove is situated below 80 metres. The now well-established trend of bringing the harvesting period further forward each year together with the use of modern extraction techniques (the 'two phase' or 'integral method' system is increasingly widespread) have contributed to enhancing the particular smell and taste that characterise olive oil with the 'Monti Iblei' PDO. Thus, the conditions described in the specification to which the registration relates have evolved to effectively cancel out the differences found at the time of registering the name and linked to the different altitudes of olive groves.

Article 5(2) of the product specification has been amended.

The current wording:

'2. The olive tree training and pruning methods and growing techniques must be those traditionally used and, in any case, must not affect the characteristics of the olives or the oil.'

Has been replaced as follows:

'2. The olive tree training and pruning methods and growing techniques must be those traditionally used or provided for by the rules of good farming practice and, in any case, must not affect the characteristics of the olives or the oil.'

The aim of the amendment is to strengthen the commitment of producers to managing their olive groves in a professional manner.

Article 5(4) of the product specification concerning harvesting has been amended.

The current wording:

'4. Extra virgin olive oil with the "Monti Iblei" protected designation of origin is produced from healthy olives harvested from ripening of the olives until 15 January each year.'

Has been replaced as follows:

'4. Extra virgin olive oil with the "Monti Iblei" protected designation of origin is produced from healthy olives harvested from when the colour of the olives changes from dull green to glossy green tending towards yellow.'

The moment that harvesting must commence is described more accurately in order to simplify checks and make them more effective. It has also been deemed appropriate to remove the end date of harvesting as this is considered an out-of-date limitation based on national rules that are now obsolete.

Requirements in terms of methods for transporting the olives to the mill have been included with the following sentence being added to Article 5 of the specification:

'6. The olives must be transported to the mill using suitable containers that are perforated to avoid overheating and fermentation. The use of bags or closed containers is prohibited.'

The aim of this requirement to use perforated containers is to avoid fermentation and overheating of the olives, which would be detrimental to the quality of the olive oil.

Article 5(7) on production ceilings has been amended as it is considered more correct to differentiate production according to whether the olive groves are specialised or combined with other crops.

Therefore, the current wording:

'The maximum production of olives from olive groves dedicated to the production of extra virgin olive oil with a protected designation of origin as per Article 1 may not exceed 10 000 kg per hectare in the case of intensive plantations. The maximum production of olives from olive groves may not exceed 10 000 kg per hectare. The maximum yield of olives in terms of oil may not exceed 18 %.'

Has been replaced as follows:

'7. The maximum production of olives from olive groves dedicated to the production of extra virgin olive oil with a protected designation of origin as per Article 1 may not exceed 15 000 kg per hectare. If the olive grove is combined with other crops, the maximum yield may not exceed 120 kg per tree. In all cases the higher maximum limits must not modify the specific quality characteristics described in Article 7 below. The maximum yield of olives in terms of oil may not exceed 18 %.'

The amendment to the yield per hectare is justified by the analysis of data collected over the last decade in the geographical area, which shows that there is no negative correlation between quantity per hectare as amended and compliance with the chemical and organoleptic parameters laid down in the product specification. Furthermore, the addition of a production limit per tree for olive groves combined with other crops allows more precise checks.

#### *Oil extraction method*

Article 6 of the specification on the method of oil extraction has been amended:

Thus the current wording:

1. The extraction of oil from olives used to produce extra virgin olive oil with the "Monti Iblei" protected designation of origin, bearing the relevant place names, must be carried out within the production area as defined in Article 3 (1).
2. Oil extraction must be carried out no later than two days after harvesting.
3. Only mechanical and physical processes that are able to produce oil which represents, as faithfully as possible, the particular characteristics of the original fruit may be used.'

has been replaced as follows:

1. The extraction of oil from olives used to produce extra virgin olive oil with the "Monti Iblei" protected designation of origin, possibly bearing the relevant place names, must be carried out within the production area as defined in Article 3(1).
2. Oil extraction must be carried out, in facilities using either a continuous cycle or the traditional (pressure) method, no later than two days after harvesting.
3. Only mechanical and physical processes, in facilities using either a continuous cycle or the traditional (pressure) method, that are able to produce oil which represents, as faithfully as possible, the particular original characteristics of the fruit and variety of origin may be used.'

This has been brought into line with the amendment to Article 1, which makes optional the use of an additional place name.

Furthermore, the methods of oil extraction have been described in more detail in order to make the text clearer.

#### *Link*

The current specification does not contain an article describing the link although the published summary sheet does. A specific article with the information contained in point 4.6 of the current summary sheet and point 4 of the single document has therefore been added to the specification, as provided for in Article 7 of Regulation (EU) No 1151/2012.

In addition, the following changes have been made to that text.

In line with the amendment to the production method which removes the altitude restriction, the reference to this restriction has been removed under 'Link'. The 5th sentence has therefore been deleted, which states:

'Only olive groves at an altitude of between 80 and 770 m are considered appropriate.'

The 7th sentence has also been deleted, which states:

'The oil produced is moderately fruity with a pinch of sweetness and slightly pungent.'



The amendment was made because this description is no longer consistent with the amendments made to the product description as a result of the inclusion of the IOC method and the related software. This method uses parameters of well-defined medians for the fruity, bitter and pungent descriptors and is much more precise as it takes into account not only qualitative but also quantitative parameters.

It was therefore necessary to delete the wording 'The oil produced is moderately fruity with a pinch of sweetness and slightly pungent' as these parameters are not taken into account in the IOC method and are thus not easy to quantify in terms of medians.

In keeping with the amendment relating to olive varieties and with section 3.3 of the single document, the 'Verdese' 'Biancolilla' and 'Zaituna' varieties have also been added.

The following sentences have also been added at the end of the paragraph concerning the link:

'In all national and international competitions, a sensory profile has been established for "Monti Iblei" PDO olive oils that is best represented by the descriptors "Green or ripe tomato" for the Tonda Iblea variety and "Artichoke" for the Moresca, Verdese and Zaituna varieties. The descriptor "Grass" is almost always associated with all four varieties.

Another peculiarity of "Monti Iblei" PDO olive oils is how they are categorised in terms of fruitiness. They can almost always be classified as having medium or intense fruitiness with very few examples of slight fruitiness. The superior sensory profile is strongly linked to the specific smell and taste of the four varieties which are used to produce Monti Iblei extra virgin olive oil.

These varieties represent the entire olive growing history of the defined area of the "Monti Iblei" PDO. They adapt poorly to other production contexts, thereby making the organoleptic profile of the olive oil of the "Monti Iblei" PDO unique and inimitable.'

It was necessary to add these sentences to describe the specific nature of 'Monti Iblei' olive oil and thus align the section on the link to the proposed amendments.

Therefore, the current wording:

'Olive growing is a very important production sector in the area. The most important variety is Tonda Iblea, also known as Cetralla, Prunara, Abbunata and Tunna, which is typical of the defined geographical area (moderately resistant to pathogens and perfectly adapted to the soils of the limestone plateau of the Monti Iblei hills) and is also used as a table olive. Other local varieties are also used: "Moresca" and "Nocellara Etnea". Alongside olive groves with centuries-old trees, new plantations have been established in recent times with other varieties which, in the same way as their predecessors, are trained into a spherical shape to protect them from the prevailing winds. There is a long tradition among consumers at local and national level of using the olive oils produced in this region. Only olive groves at an altitude of between 80 and 700 m are considered appropriate. They must be located in the valleys that alternate with the plateau of the Monti Iblei hills, whose soil is derived from silica with veins of vulcanite. The oil produced is moderately fruity with a pinch of sweetness and slightly pungent. It is worth noting that the Monte Iblei massif creates a distinctive temperature variation between day and night, which is particularly important for bringing out the specific characteristics of the region's agricultural crops. It should also be noted that Sicily, an island of historic traditions dating back to early Greek and Roman settlement, has over time consolidated practices that were characteristic of Magna Graecia. This defining cultural aspect, in tandem with centuries of difficult communications, has meant that the specifics of each urban settlement have remained unchanged, allowing each of the localities within this very specific geographical area to keep its own traditions. Despite the substantial climatic homogeneity of this territory, therefore, the existence of time-honoured historical traditions should not be ignored. Consequently, the "Monti Iblei" designation of origin includes, within its own territorial area, identified territories associated with the aforementioned human settlements which, over time, have characterised them. They are "Monti Iblei Monte Lauro", "Monti Iblei Val d'Anapo", "Monti Iblei Val Tellaro", "Monti Iblei Frigintini", "Monti Iblei Gulfi", "Monti Iblei Valle dell'Irminio", "Monti Iblei Calatino" and "Monti Iblei Trigona-Pancali", which also incorporates the municipality of Militello in Val di Catania. Even this simple list of additional place names is unmistakable evidence of the existence of human traditions linked to the different valleys which are part of the Monti Iblei massif and, although the valleys are located right next to each other, the people living there have maintained their strong individuality in terms of action and character. To ignore this situation is clearly to distort the profound significance of cultural and human traditions. In organoleptic terms, however, the oils from the various valleys display only very slight differences which can be perceived only by expert tasters.'

has been replaced as follows:

‘Olive growing is a very important production sector in the area.

The most important variety is Tonda Iblea, also known as Cetrala, Prunara, Abbunata and Tunna, which is typical of the defined geographical area (moderately resistant to pathogens and perfectly adapted to the soils of the limestone plateau of the Monti Iblei hills) and is also used as a table olive. Other local varieties are also used: “Moresca”, “Nocellara Etnea”, “Verdese”, “Biancolilla” and “Zaituna”.

Alongside olive groves with centuries-old trees, new plantations have been established in recent times with other varieties which, in the same way as their predecessors, are trained into a spherical shape to protect them from the prevailing winds. There is a long tradition among consumers at local and national level of using the olive oils produced in this region.

They must be located in the valleys that alternate with the plateau of the Monti Iblei hills, whose soil is derived from silica with veins of vulcanite.

It is worth noting that the Monte Iblei massif creates a distinctive temperature variation between day and night, which is particularly important for bringing out the specific characteristics of the region’s agricultural crops.

It should also be noted that Sicily, an island of historic traditions dating back to early Greek and Roman settlement, has over time consolidated practices that were characteristic of Magna Graecia. This defining cultural aspect, in tandem with centuries of difficult communications, has meant that the specifics of each urban settlement have remained unchanged, allowing each of the localities within this very specific geographical area to keep its own traditions. Despite the substantial climatic homogeneity of this territory, therefore, the existence of time-honoured historical traditions should not be ignored.

Consequently, the “Monti Iblei” designation of origin includes, within its own territorial area, identified territories associated with the aforementioned human settlements which, over time, have characterised them.

They are “Monti Iblei Monte Lauro”, “Monti Iblei Val d’Anapo”, “Monti Iblei Val Tellaro”, “Monti Iblei Frigintini”, “Monti Iblei Gulfi”, “Monti Iblei Valle dell’Irminio”, “Monti Iblei Calatino” and “Monti Iblei Trigona-Pancali”, which also incorporates the municipality of Militello in Val di Catania. Even this simple list of additional place names is unmistakable evidence of the existence of human traditions linked to the different valleys which are part of the Monti Iblei massif and, although the valleys are located right next to each other, the people living there have maintained their strong individuality in terms of action and character. To ignore this situation is clearly to distort the profound significance of cultural and human traditions. In organoleptic terms, however, the oils from the various valleys display only very slight differences which can be perceived only by expert tasters.

In all national and international competitions, a sensory profile has been established for “Monti Iblei” PDO olive oils that is best represented by the descriptors “Green or ripe tomato” for the Tonda Iblea variety and “Artichoke” for the Moresca, Verdese and Zaituna varieties. The descriptor “Grass” is almost always associated with all four varieties.

Another peculiarity of “Monti Iblei” PDO olive oils is how they are categorised in terms of fruitiness. They can almost always be classified as having medium or intense fruitiness with very few examples of slight fruitiness. The superior sensory profile is strongly linked to the specific smell and taste of the four varieties which are used to produce Monti Iblei extra virgin olive oil.

These varieties represent the entire olive growing history of the defined area of the “Monti Iblei” PDO. They adapt poorly to other production contexts, thereby making the organoleptic profile of the olive oil of the “Monti Iblei” PDO unique and inimitable.’

### *Labelling*

Article 7(5) of the specification, the 3rd paragraph of point 4.8 of the summary sheet and point 3.6 of the single document on additional place name indications have been amended. In keeping with the amendment to Article 1, which makes the use of an additional place name optional rather than mandatory, the word ‘must’ is replaced by ‘may’.

Moreover, it has been specified how the variety is to be included.

Therefore, the current wording:

‘5. Any place name indications laid down in Article 1 of this specification must not appear on the label in characters larger than those used for the protected designation of origin “Monti Iblei”.’

Has been replaced as follows:

‘5. As well as the additional place name indications referred to in Article 1, the varieties used to produce oil with the “Monti Iblei” PDO referred to in Article 2 may be indicated on the label, provided that the plants have been certified as corresponding to those varieties. Additionally, if the oil is produced from a single variety, this variety may be indicated on the label followed by the name of the cultivar used, provided, in this case too, that the plants have been certified as corresponding to this variety.

Any additional place name indications, indications of varieties used or the single-variety indication must not be written in characters larger than those used for the protected designation of origin “Monti Iblei”.’

Article 7(8) of the product specification and point 3.6 of the single document have been amended.

The current wording

‘8. In addition to the mandatory information, the label must show the two calendar years of the season in which the olives used for the oil were produced.’

Has been replaced as follows:

‘8. In addition to the mandatory information, the label must also show the batch number of the oil and the year in which the olives used for the oil were produced.’

With regard to indicating the batch number, this is made mandatory by the relevant legislation on product labelling and traceability (Regulation (EC) No 178/2002 as amended).

As for the wording regarding the year of production, references are always to the two years covered in the period of production, given that the harvest period runs from September to January of the following year. Therefore, production year is understood as the crop year which includes two calendar years.

*Other*

References to the inspection body have been added, which are not included in the current specification but can be found in the summary sheet.

The following article has therefore been added to the specification:

‘Article 10

### **Checks**

The conformity of the product to the specification is checked by the inspection body in accordance with the provisions of current EU legislation. The inspection body chosen is:

Agroqualità  
Viale Cesare Pavese 305  
00144 Roma  
ITALIA

Email: [agroqualita@agroqualita.it](mailto:agroqualita@agroqualita.it)

Tel. 06 54228675

Fax 06 54228692.’

The section relating to packaging, i.e. Article 8(7) on the name and presentation and point 3.6. of the single document, has been amended.

The current wording:

'7. The extra virgin olive oil referred to in Article 1 must be placed on the market in bottles or tins with a capacity of no more than 5 l.'

Has been replaced as follows:

'7. The extra virgin olive oil referred to in Article 1 must be placed on the market in bottles, tins or other containers suitable for storing oil, with a capacity of no more than 5 l.'

The reason for this amendment is that producers need to be able to adapt the containers used for the packaging to the multiple demands of the market.

SINGLE DOCUMENT

**'MONTI IBLEI'**

**EU No: PDO-IT-1521-AM03 – 14.3.2018**

**PDO (X) PGI ( )**

**1. Name(s)**

'Monti Iblei'

**2. Member State or Third Country**

Italy

**3. Description of the agricultural product or foodstuff**

**3.1. Type of product**

Class 1.5. – Oils and fats

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

The 'Monti Iblei' protected designation of origin is reserved for extra virgin olive oil with the following characteristics:

Chemical assessment

— Acidity (expressed as oleic acid): maximum 0,5 %;

— Maximum peroxides:

≤ 12 mEq O<sub>2</sub>/kg;

— K232 ≤ 2,5;

— K270 ≤ 0,22;

— Total polyphenols ≥ 120 ppm;

— Delta-K ≤ 0,01.

Organoleptic assessment

Median interval Min., Max.

— Fruity (ripe olive) > 2, ≤ 6;

— Fruity (green olive) > 2, ≤ 8;

— Grass and/or tomato and/or artichoke > 2, ≤ 8;

- Bitter  $> 2, \leq 6$ ;
- Pungent  $> 2, \leq 8$ ;
- The median of any defects

must be = 0.

Other parameters that are not expressly mentioned must comply with current EU legislation.

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

The 'Monti Iblei' protected designation of origin must be obtained from the following olive varieties: Tonda Iblea, Moresca, Nocellara Etnea, Verde, Biancolilla and Zaituna and their synonyms, grown in the olive groves either on their own or in combination, which must account for at least 80 % of the oil.

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

All the stages in the production process, namely cultivation, harvesting and oil extraction, must take place within the identified geographical area.

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

In order to maintain the product's specific characteristics throughout the production process and guarantee compliance with the quality requirements, 'Monte Iblei' oil has always had to be packaged within the area referred to in point 4. Local producers know exactly how the oil behaves, e.g. filtration and settling times and methods and packaging temperature, in the pre-packaging and packaging phase. Packaging in the area at the end of the production process also enables the organoleptic characteristics of the oil to be maintained which would otherwise quickly deteriorate in contact with oxygen. 'Monti Iblei' extra virgin olive oil must be placed on the market in bottles, tins or other containers suitable for storing oil, with a capacity of no more than 5 l.

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

The 'Monti Iblei' protected designation of origin may also be accompanied by one of the following place names: 'Monte Lauro', 'Val d'Anapo', 'Val Tellaro', 'Frigintini', 'Gulfi', 'Valle dell'Irminio', 'Calatino', 'Trigona-Pancali'.

It is forbidden to add any description that is not expressly provided for to the 'Monte Iblei' protected designation of origin, including the following adjectives: 'fine' (fine), 'scelto' (choice), 'selezionato' (selected) or 'superiore' (superior).

Names, business names, brand names etc. can be used truthfully provided they have no laudatory purport and are not such as to mislead the consumer.

The use of names of undertakings and holdings and reference to packaging at an olive holding or olive growing business located in the production area is permitted only if the product is made exclusively from olives harvested from the olive groves that are part of the undertaking.

As well as the additional place name indications allowed, the varieties used to produce oil with the 'Monti Iblei' PDO may be indicated on the label, provided that the plants have been certified as corresponding to those varieties. Also, if the oil is produced from a single variety, this variety may be indicated on the label followed by the name of the cultivar used, provided, in this case too, that the plants have been certified as corresponding to this variety.

Any additional place names, indications of varieties used or the single-variety indication must not be written in characters larger than those used for the protected designation of origin 'Monti Iblei'.

The name of the protected designation of origin 'Monte Iblei' must appear on the label in distinct, indelible lettering of a colour that strongly contrasts with that of the label itself such as to be clearly distinguishable from the other information given on the label. The designation must furthermore comply with the labelling rules laid down in the legislation in force.

In addition to the mandatory information, the label must also show the batch number of the oil and the year in which the olives used for the oil were produced.

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

The production area for olives used to produce 'Monti Iblei' extra virgin olive oil includes, within the administrative territory of the provinces of Syracuse, Ragusa and Catania, areas under olives of the following municipalities. Syracuse: Buccheri, Buscemi, Canicattini Bagni, Carlentini, Cassaro, Ferla, Florida, Francofonte, Lentini, Melilli, Noto, Pachino, Palazzolo Acreide, Rosolini, Syracuse, Solarino, Sortino, Avola.

Ragusa: Acate, Chiaramonte Gulfi, Comiso, Giarratana, Ispica, Modica, Monterosso Almo, Ragusa, Santa Croce Camerina, Scicli, Vittoria.

Catania: Caltagirone, Grammichele, Licodia Eubea, Mazzarrone, Militello in Val di Catania, Mineo, San Michele di Ganzaria, Vizzini, Mirabella Imbaccari, Scordia.

#### 5. Link with the geographical area

Olive growing is a very important production sector in the area.

The most important variety is Tonda Iblea, also known as Cetrala, Prunara, Abunata and Tunna, which is typical of the defined geographical area (moderately resistant to pathogens and perfectly adapted to the soils of the limestone plateau of the Monti Iblei hills) and is also used as a table olive. Other local varieties are also used: 'Moresca', 'Nocellara Etnea', 'Verdese', 'Biancolilla' and 'Zaituna'.

Alongside olive groves with centuries-old trees, new plantations have been established in recent times with other varieties which, in the same way as their predecessors, are trained into a spherical shape to protect them from the prevailing winds. There is a long tradition among consumers at local and national level of using the olive oils produced in this region.

They must be located in the valleys that alternate with the plateau of the Monti Iblei hills, whose soil is derived from silica with veins of vulcanite.

It is worth noting that the Monte Iblei massif creates a distinctive temperature variation between day and night, which is particularly important for bringing out the specific characteristics of the region's agricultural crops.

It should also be noted that Sicily, an island of historic traditions dating back to early Greek and Roman settlement, has over time consolidated practices that were characteristic of Magna Graecia. This defining cultural aspect, in tandem with centuries of difficult communications, has meant that the specifics of each urban settlement have remained unchanged, allowing each of the localities within this very specific geographical area to keep its own traditions. Despite the substantial climatic homogeneity of this territory, therefore, the existence of time-honoured historical traditions should not be ignored.

Consequently, the 'Monti Iblei' designation of origin includes, within its own territorial area, identified territories associated with the aforementioned human settlements which, over time, have characterised them.

They are 'Monti Iblei Monte Lauro', 'Monti Iblei Val d'Anapo', 'Monti Iblei Val Tellaro', 'Monti Iblei Frigintini', 'Monti Iblei Gulfi', 'Monti Iblei Valle dell'Irminio', 'Monti Iblei Calatino' and 'Monti Iblei Trigona-Pancali', which also incorporates the municipality of Militello in Val di Catania. Even this simple list of additional place names is unmistakable evidence of the existence of human traditions linked to the different valleys which are part of the Monti Iblei massif and, although the valleys are located right next to each other, the people living there have maintained their strong individuality in terms of action and character. To ignore this situation is clearly to distort the profound significance of cultural and human traditions. In organoleptic terms, however, the oils from the various valleys display only very slight differences which can be perceived only by expert tasters.

In all national and international competitions, a sensory profile has been established for 'Monti Iblei' PDO olive oils that is best represented by the descriptors 'Green or ripe tomato' for the Tonda Iblea variety and 'Artichoke' for the Moresca, Verdese and Zaituna varieties. The descriptor 'Grass' is almost always associated with all four varieties.

Another peculiarity of 'Monti Iblei' PDO olive oils is how they are categorised in terms of fruitiness. They can almost always be classified as having medium or intense fruitiness with very few examples of slight fruitiness. The superior sensory profile is strongly linked to the specific smell and taste of the four varieties which are used to produce Monti Iblei extra virgin olive oil.

These varieties represent the entire olive growing history of the defined area of the 'Monti Iblei' PDO. They adapt poorly to other production contexts, thereby making the organoleptic profile of the olive oil of the 'Monti Iblei' PDO unique and inimitable.

#### **Reference to publication of the specification**

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

The full text of the product specification is available on the following website: <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

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

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