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⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration (Case M.10467 — Insight/Francisco Partners/NMI)

(Text with EEA relevance)

(2021/C 396/01)

On 24 September 2021, 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 32021M10467. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates (¹) 29 September 2021

(2021/C 396/02)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1654	CAD	Canadian dollar	1,4793
JPY	Japanese yen	129,89	HKD	Hong Kong dollar	9,0714
DKK	Danish krone	7,4360	NZD	New Zealand dollar	1,6826
GBP	Pound sterling	0,86443	SGD	Singapore dollar	1,5822
SEK	Swedish krona	10,1830	KRW	South Korean won	1 381,20
CHF	Swiss franc	1,0829	ZAR	South African rand	17,5210
ISK	Iceland króna	150,70	CNY	Chinese yuan renminbi	7,5347
NOK	Norwegian krone	10,1430	HRK	Croatian kuna	7,4975
			IDR	Indonesian rupiah	16 670,71
BGN	Bulgarian lev	1,9558	MYR	Malaysian ringgit	4,8769
CZK	Czech koruna	25,457	PHP	Philippine peso	59,203
HUF	Hungarian forint	359,60	RUB	Russian rouble	84,6823
PLN	Polish zloty	4,6260	THB	Thai baht	39,490
RON	Romanian leu	4,9460	BRL	Brazilian real	6,3218
TRY	Turkish lira	10,3168	MXN	Mexican peso	23,7082
AUD	Australian dollar	1,6112	INR	Indian rupee	86,4670

 $^{(^{\}scriptscriptstyle 1})$ Source: reference exchange rate published by the ECB.

NOTICES CONCERNING THE EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY

State aid – Decision to raise no objections

(2021/C 396/03)

The EFTA Surveillance Authority raises no objections to the following state aid measure:

Date of adoption of the decision	16.6.2021
Case No	86973
Decision No	127/21/COL
EFTA State	Norway
Title (and/or name of the beneficiary)	COVID-19 aid scheme for organisers of sports events of national importance
Legal basis	Regulation on a temporary scheme for events of national importance in the sports sector
Type of measure	Scheme
Objective	To ensure that sports events of national importance can take place
Form of aid	Direct grants
Budget	NOK 620 million
Intensity	For events that take place as planned, a grant of up to 70 % For cancelled events the grant may be up to 50 %
Duration	1.7.2021 - 31.10.2021
Economic sectors	Voluntary sectors – Organisers of sports events exclusively
Name and address of the granting authority	Norwegian Gaming and Foundation Authority
	P.O. Box 800
	N-6805 Førde
	NORWAY

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's website: http://www.eftasurv.int/state-aid/state-aid-register/decisions/

(2021/C 396/04)

The EFTA Surveillance Authority raises no objections to the following state aid measure:

Date of adoption of the decision	18 June 2021
Case No	87003
Decision No	135/21/COL
EFTA State	Norway
Title (and/or name of the beneficiary)	COVID-19 aid scheme for airport operators
Legal basis	Decisions adopted by the Norwegian Parliament and public guidelines issued by the Ministry of Transport that will contain all the relevant conditions of the measures
Type of measure	Scheme
Objective	Compensate for uncovered fixed costs and thereby limit the damage caused by the COVID-19 pandemic
Form of aid	Grants
Budget	Estimated NOK 212,5 million
Intensity	70-90 %
Duration	1 January – 31 December 2021
Economic sectors	Airport sector
Name and address of the granting authority	The Ministry of Transport
	P.O. Box 8010 Dep
	N-0030 Oslo
	NORWAY

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's website: $\frac{1}{N} \frac{1}{N} = \frac{1}{N} \frac$

(2021/C 396/05)

The EFTA Surveillance Authority raises no objections to the following state aid measure:

Date of adoption of the decision	24.6.2021
Case No	87015
Decision No	169/21/COL
EFTA State	Norway
Title (and/or name of the beneficiary)	COVID-19 amendment to the scheme for producers of cultural films
Legal basis	Regulation on aid to audio-visual production
Type of measure	Scheme
Objective	To ensure that the disruptions caused by the COVID-19 outbreak do not undermine the viability of producers of cultural films and the future production of cultural film
Form of aid	Direct grant
Budget	NOK 10 million
Intensity	A grant of up to 100 % of the estimated loss of income from box-office revenue from 13.3.2020 to 31.10.2020
Duration	24.6.2021 - 31.12.2021
Economic sectors	Audiovisual production
Name and address of the granting authority	Norwegian Film Institute
	P.O. Box 482
	N-0105 Oslo
	NORWAY

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's website: $\frac{1}{N} \frac{1}{N} = \frac{1}{N} \frac$

(2021/C 396/06)

The EFTA Surveillance Authority raises no objections to the following state aid measure:

Date of adoption of the decision	25.6.2021
Case No	87016
Decision No	170/21/COL
EFTA State	Iceland
Title	COVID-19 2 nd amendment to the digital gift voucher scheme
Legal basis	Legislative act Amending Act No 54/2020 on Digital Vouchers (lög um ferðagjöf)
Type of measure	Scheme
Objective	To increase domestic demand for tourist services, thereby benefitting the tourist service sector
Form of aid	Grants (indirect aid)
Budget	ISK 1,4 billion
Duration	1.6.2021 to 30.9.2021
Economic sectors	Tourism
Name and address of the granting authority	The Ministry of Finance and Economic Affairs Arnarhvoli við Lindargötu 101 Reykjavík ICELAND

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's website: $\frac{1}{N} \frac{1}{N} = \frac{1}{N} \frac$

EFTA Surveillance Authority communication 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

Establishment of public service obligations in respect of scheduled air services

(Text with EEA relevance)

(2021/C 396/07)

Member State	Norway
Concerned routes	 Routes between Kirkenes, Vadsø, Vardø, Båtsfjord, Berlevåg, Mehamn, Honningsvåg, Hammerfest and Alta Hasvik – Tromsø v.v., Hasvik – Hammerfest v.v., Sørkjosen – Tromsø v.v. Lakselv – Tromsø v.v. Andenes – Bodø v.v., Andenes – Tromsø v.v. Harstad/Narvik – Tromsø v.v. Harstad/Narvik – Bodø v.v. Stokmarknes – Tromsø v.v. Stokmarknes – Bodø v.v. Stokmarknes – Bodø v.v. Eknes – Bodø v.v. Svolvær – Bodø v.v. Brønnøysund – Bodø v.v., Brønnøysund – Trondheim v.v. Sandnessjøen – Bodø v.v., Sandnessjøen – Trondheim v.v. Mo i Rana – Bodø v.v., Mo i Rana – Trondheim v.v. Mosjøen – Bodø v.v., Mosjøen – Trondheim v.v. Namsos – Trondheim v.v., Rørvik – Trondheim v.v.
Date of entry into force of the public service obligations	1.4.2022
Address where the text and any relevant information and/or documentation related to the modified public service obligations can be obtained	The Norwegian Ministry of Transport Find document - regjeringen.no

EFTA Surveillance Authority communication pursuant to Article 17(5) of Regulation 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

(2021/C 396/08)

Member State	Norway	
Concerned routes	 Routes between Kirkenes, Vadsø, Vardø, Båtsfjord, Berlevåg, Mehamn, Honningsvåg, Hammerfest and Alta Hasvik – Tromsø v.v., Hasvik – Hammerfest v.v., Sørkjosen – Tromsø v.v. Lakselv – Tromsø v.v. Andenes – Bodø v.v., Andenes – Tromsø v.v. Harstad/Narvik – Tromsø v.v. Harstad/Narvik – Bodø v.v. Stokmarknes – Tromsø v.v. Stokmarknes – Bodø v.v. Stokmarknes – Bodø v.v. Leknes – Bodø v.v. Svolvær – Bodø v.v. Røst – Bodø v.v. Brønnøysund – Trondheim v.v. Sandnessjøen – Bodø v.v., Sandnessjøen – Trondheim v.v. Mo i Rana – Bodø v.v., Mo i Rana – Trondheim v.v. Mosjøen – Bodø v.v., Mosjøen – Trondheim v.v. Namsos – Trondheim v.v., Rørvik – Trondheim v.v. 	
Period of validity of the contract	1.4.2022 - 31.3.2024	
Deadline for submission of tenders	30.11.2021	
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the modified public service obligations can be obtained	The Norwegian Ministry of Transport Find document - regjeringen.no	

EFTA Surveillance Authority communication pursuant to Article 17(5) of Regulation 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

(2021/C 396/09)

Member State	Iceland
Concerned routes	Flight routes:
	1. Akureyri – Grímsey – Akureyri
	2. Akureyri – Vopnafjörður – Þórshöfn – Akureyri
Period of validity of the contract	1 April 2022 – 31 March 2025 with a possibility of two years extension
Deadline for submission of tenders	Two months from the publication of this notice
Address where the text of the invitation to tender and	Vegagerðin
any relevant information and/or documentation related to the public tender and the modified public service obligations can be obtained	Suðurhrauni 3
	210 Garðabæ
	IS-ICELAND
	Contact: Ólafur Þór Leifsson Email: othl@vegagerdin.is tel. +354 8921516
	https://tendsign.is/
	 Nr.21-058 Áætlunarflug á Íslandi - Sérleyfi í flugi fyrir Vegagerðina No.21-058 Scheduled Air Service in Iceland – Concession in Air routes for Vegagerdin/The Icelandic Road and Coastal Administration (IRCA)

EFTA Surveillance Authority 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

Repeal of public service obligations in respect of scheduled air services

(2021/C 396/10)

Member State	Norway
Routes concerned	 Routes between Kirkenes, Vadsø, Vardø, Båtsfjord, Berlevåg, Mehamn, Honningsvåg, Hammerfest and Alta Hasvik – Tromsø v.v., Hasvik – Hammerfest v.v., Sørkjosen – Tromsø v.v. Lakselv – Tromsø v.v. Andenes – Bodø v.v., Andenes – Tromsø v.v. Harstad/Narvik – Tromsø v.v. Harstad/Narvik – Bodø v.v. Stokmarknes – Tromsø v.v. Stokmarknes – Bodø v.v. Stokmarknes – Bodø v.v. Leknes – Bodø v.v. Svolvær – Bodø v.v. Røst – Bodø v.v. Sandnessjøen – Bodø v.v., Sandnessjøen – Trondheim v.v. Mo i Rana – Bodø v.v., Mo i Rana – Trondheim v.v. Mosjøen – Bodø v.v., Mosjøen – Trondheim v.v. Namsos – Trondheim v.v., Rørvik – Trondheim v.v.
Original date of entry into force of the public service obligations	1.4.2017, 1.1.2021, and 1.10.2021
Date of repeal	1.4.2022
Address where the text and any relevant information and/or documentation relating to the public service obligation can be obtained	The public service obligations announced on 2 June 2016 in the Official Journal of the EU no. C 195 and the EEA Supplement no. 31 are hereby repealed on the routes concerned. The public service obligations announced on 4 June 2020 in the Official Journal of the EU no. C 185 and the EEA Supplement no. 37 are hereby repealed on the route concerned (Harstad/Narvik – Bodø v.v.). The public service obligations announced on 15 April 2021 in the Official Journal of the EU no. C 132 and the EEA Supplement no. 27 are hereby repealed on the routes concerned (Stokmarknes – Bodø and Stokmarknes – Tromsø v.v.). The Norwegian Ministry of Transport Find document - regjeringen.no

(2021/C 396/11)

The EFTA Surveillance Authority raises no objections to the following state aid measure:

Date of adoption of the decision	18.6.2021
Case No	86974
Decision No	130/21/COL
EFTA State	Norway
Title (and/or name of the beneficiary)	Prolongation of the COVID-19 Guarantee scheme
Legal basis	Forskrift om endring i forskrift 27. mars 2020 nr. 490 til lov om statlig garantiordning for lån til små og mellomstore bedrifter, FOR-2020-03-27-490
Type of measure	Scheme
Objective	Ensure access to liquidity for undertakings facing a sudden shortage of liquidity due to the COVID-19 outbreak
Form of aid	Public guarantees
Budget	NOK 50 billion (for the scheme as amended)
Duration	1.7.2021 - 31.10.2021
Economic sectors	All sectors
Name and address of the granting authority	GIEK,
	The Norwegian Export Credit Guarantee Agency
	Pb 1763 Vika
	N-0122 Oslo
	NORWAY

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's website: http://www.eftasurv.int/state-aid/state-aid-register/decisions/

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice of the impending expiry of certain anti-dumping measures

(2021/C 396/12)

1. As provided for in Article 11(2) of Regulation (EU) 2016/1036 of the European Parliament and of the Council of 8 June 2016 on protection against dumped imports from countries not members of the European Union (¹), the Commission gives notice that, unless a review is initiated in accordance with the following procedure, the anti-dumping measures mentioned below will expire on the date mentioned in the table below.

2. Procedure

Union producers may submit a written request for a review. This request must contain sufficient evidence that the expiry of the measures would be likely to result in a continuation or recurrence of dumping and injury. Should the Commission decide to review the measures concerned, importers, exporters, representatives of the exporting country and Union producers will then be provided with the opportunity to amplify, rebut or comment on the matters set out in the review request.

3. Time limit

Union producers may submit a written request for a review on the above basis, to reach the European Commission, Directorate-General for Trade (Unit G-1), CHAR 4/39, 1049 Brussels, Belgium (²) at any time from the date of the publication of the present notice but no later than three months before the date mentioned in the table below.

4. This notice is published in accordance with Article 11(2) of Regulation (EU) 2016/1036.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry (1)
Melamine	The People's Republic of China	Anti-dumping duty	Commission Implementing Regulation (EU) 2017/1171 of 30 June 2017 imposing a definitive anti-dumping duty on imports of melamine originating in the People's Republic of China following an expiry review pursuant to Article 11(2) of Regulation (EU) 2016/1036 of the European Parliament and of the Council (OJ L 170, 1.7.2017, p. 62)	2.7.2022

⁽¹⁾ The measure expires at midnight (00:00) of the day mentioned in this column.

⁽¹⁾ OJ L 176, 30.6.2016, p. 21.

⁽²⁾ TRADE-Defence-Complaints@ec.europa.eu

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration (Case M.10490 — Bain Capital/CTI/BBG Holding) Candidate case for simplified procedure

(Text with EEA relevance)

(2021/C 396/13)

1. On 21 September 2021, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 (1).

This notification concerns the following undertakings:

- Bain Capital Investors L.L.C. ('Bain Capital', United States),
- Chal-Tec Invest GmbH ('CTI', Germany),
- Berlin Brands Group Holding GmbH ('BBG', Germany), controlled by CTI.

Bain Capital and CTI acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of BBG.

The concentration is accomplished by way of purchase of shares.

- 2. The business activities of the undertakings concerned are:
- for Bain Capital: private equity investment firm in a variety of industries globally, including information technology, healthcare, retail and consumer products, communications, financial services and industrial/manufacturing,
- for CTI: private investment vehicle holding the shares in BBG and other undertakings active globally in the retail and real estate sector,
- for BBG: design, development and sale of consumer goods, in particular electrical appliances and consumer electronics, in Europe, the United States and China.
- 3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

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

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

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

M.10490 — Bain Capital/CTI/BBG Holding

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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 an application for a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(3) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2021/C 396/14)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council (¹) within two months from the date of this publication.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'TERRE TOLLESI'/'TULLUM'

PDO-IT-A0742-AM04

Date of application: 29 July 2019

1. Applicant and legitimate interest

'Tullum'/'Terre Tollesi' DOC (PDO) Protection Association

Inter-professional association recognised as such under national law

2. Heading in the product specification affected by the amendment(s)

- Name of product
- Category of the grapevine product
- Link
- Marketing restrictions

3. Description and reasons for amendment

3.1. Elimination of categories 4 (sparkling wine), 5 (quality sparkling wine) and 15 (wine from raisined grapes)

Heading in the product specification affected by the amendment: Articles 1, 2, 4, 5, 6 and 9

Description and reasons

Categories 4 (sparkling wine), 5 (quality sparkling wine) and 15 (wine from raisined grapes) have been removed.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

Most of the product types currently listed in the specification are to be removed, as they do not really represent the essence and uniqueness of the wines proposed for DOCG (PDO) status. It is the winemakers' opinion that only the red wines based on Montepulciano grapes (Rosso and Rosso Riserva types) and the white wines based on Pecorino and Passerina grapes are capable of embodying and fully conveying the distinguishing features of the Tollo area. This selection is soundly corroborated and confirmed by terroir zoning studies conducted in recent years, which show it to be a valid selection and highlight the need to focus only on certain native varieties for which the local environment is ideal for producing extraordinarily good grapes.

This amendment therefore consists of the elimination of categories 4 (sparkling wine), 5 (quality sparkling wine) and 15 (wine from raisined grapes) and the corresponding types of wine included in the previous version of the product specification.

The amendment concerns section 3 of the single document.

3.2. Description of the wines

Heading in the product specification affected by the amendment: Article 6 - Characteristics on consumption

Description and reasons

The characteristics on consumption of the wines produced have been described in more detail. The amendment concerns section 4 of the single document.

3.3. Further conditions — Packaging in the demarcated area

Heading in the product specification affected by the amendment: Article 5 - Winemaking rules

Description and reasons

Additional evidence supporting the need to restrict bottling to the demarcated area has been provided. The amendment concerns section 9 of the single document.

3.4. Link with the environment

Heading in the product specification affected by the amendment: Article 9 — Link with the geographical environment

Description and reasons

The description of the link has been expanded, further highlighting the specific features of 'Tullum'/'Terre Tollesi' PDO wines that are directly attributable to the geographical environment and human factors. The amendment concerns section 8 of the single document.

SINGLE DOCUMENT

1. Name of product

Terre Tollesi

Tullum

2. Geographical indication type

PDO - Protected Designation of Origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

'Terre Tollesi' Rosso/'Tullum' Rosso and 'Terre Tollesi' Rosso Riserva/'Tullum' Rosso Riserva

'Terre Tollesi'/'Tullum' PDO red wines have an intense ruby colour, with slight hints of purple tending towards garnet with age; notes of red fruit such as cherry, sour cherry, blackberry, plum, jams, typical of the Montepulciano grape variety grown in this area, and possibly also hints of vanilla, spices, and tobacco resulting from the ageing in wood, may be perceived on the nose; the taste is dry, with abundant, slightly astringent tannins that become soft and velvety with age; minimum total alcoholic strength by volume: 13 % vol. (13,5 % vol. for the 'Riserva' types).

They are harmonious, well-structured, long-lasting wines with a significant amount of extract (minimum 26 g/l, 28 g/l for the 'Riserva' types).

Red fruit, with possible hints of cherry and bilberry, liquorice, violet, tobacco, vanilla and spices; intense, vinous, soft, agreeable.

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

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

'Terre Tollesi' Pecorino/'Tullum' Pecorino

The monovarietal Pecorino white wine has a straw yellow colour of varying intensity; notes of fruit such as pear, apple, white peach, and almond, and flowers such as sage, lavender, and elderflower may be perceived on the nose; these are wines of good to excellent acidity, making them fresh and agreeable, with an intense, pleasant and long-lasting taste.

Minimum total alcoholic strength by volume: 13 % vol.

Minimum sugar-free extract: 18 g/l

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

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

'Terre Tollesi' Passerina/'Tullum' Passerina

The monovarietal Passerina white wine has a straw yellow colour of varying intensity; delicate on the nose, with notes of citrus fruit, white peach, almond or elderflower.

The taste is dry, of good acidity, fresh and harmonious, often with a slightly bitter almond finish.

Minimum total alcoholic strength by volume: 12,5 % vol.

Minimum sugar-free extract: 18 g/l

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

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

5. Wine making practices

a. Specific oenological practices

None

b. Maximum yields

'Terre Tollesi' Rosso/'Tullum' Rosso

14 000 kg of grapes per hectare

'Terre Tollesi' Rosso/'Tullum' Rosso

84 hectolitres per hectare

'Terre Tollesi' Rosso Riserva/'Tullum' Rosso Riserva

9 000 kg of grapes per hectare

'Terre Tollesi' Pecorino/'Tullum' Pecorino

63 hectolitres per hectare

'Terre Tollesi' Rosso Riserva/'Tullum' Rosso Riserva

63 hectolitres per hectare

'Terre Tollesi' Pecorino/'Tullum' Pecorino

9 000 kg of grapes per hectare

'Terre Tollesi' Passerina/'Tullum' Passerina

9 000 kg of grapes per hectare

'Terre Tollesi' Passerina/'Tullum' Passerina

63 hectolitres per hectare

6. Demarcated geographical area

The grapes to be used to make wines bearing the 'Terre Tollesi'/'Tullum' controlled designation of origin must be harvested exclusively within the production area, which spans the entire municipality of Tollo in the province of Chieti.

7. Wine grapes variety(ies)

Montepulciano N.

Passerina B.

Pecorino B.

8. Description of the link(s)

Geographical environment

The unique terrain of the Tollo area, featuring broad hillsides sloping down towards the Adriatic Sea and the imposing Maiella massif, giving an excellent orientation for vineyards, good ventilation and the absence of stagnant waters, ensures that the vines traditionally grown there – Montepulciano N., Pecorino B. and Passerina B. – are in perfect conditions to produce sound, high-quality grapes with distinctive characteristics.

Although the soil texture has some variability, it is generally loam tending towards clay; the clay fraction accounts for about 29 % on average, with values ranging from 14,7 % to 45 %, while the sand component is on average 36,5 %, with values ranging from 12,3 % to 59 %, the latter being often found in the alluvial areas at the bottom of the valley. The pH is sub-alkaline or alkaline with an average value of 7,88. The total carbonate content is generally very high, averaging around 32 %. The active component of the carbonates present is also generally high, averaging 8,9 %. The organic matter content is generally very low.

The climate is temperate, with average temperatures ranging from 12 °C in April to 16 °C in October, but in July and August it tends to be hot and arid at temperatures that can exceed 35 °C. Average rainfall is around 700 mm/year, concentrated mainly in the period from November to April.

The Winkler thermal index, i.e. the average active temperature from April to October, is above 2 200 degrees-days, ensuring optimal ripening of both white and red grape varieties.

Historical and human factors

The presence of vines and wine in this area dates back to Roman times. This is demonstrated by the discovery, in some districts of Tollo, of fragments and entire specimens of wine dolia and wine cellars. Remains testifying to the existence of some Roman 'villae rusticae', which are the first examples of large estates where vine cultivation was one of the main activities carried out, have also been found in the vicinity of Tollo.

Innumerable historical documents refer to the production of wines in this area from the Roman Empire to the present day, from the 1 062 document referring to the Tullum 'castrum' or fort, to the 1 300 document where the place name in the form of 'Tullum' appears in the 'Registri Angioini'.

There is documentary evidence of robust trade as early as 1 400 from the port of Ortona, from which vessels sailed with cargos of wine 'caratelli' or kegs, including wines from the Tollo area.

In 1776, Tollo wine was celebrated in the Kingdom of Naples in some poetic compositions that defined the Tollo area as: '... a small region in Abruzzo Citeriore, not very far from the Adriatic Sea, a pleasant location, and well-known for its ruby red wine...'.

However, it was only after the dark interlude of the Second World War, in which Tollo was literally razed to the ground, that the growth of the agricultural economy became essentially based on wine production. Today Tollo is one of the most important winegrowing areas in the region.

Alongside the historical traditions and roots, we must highlight the very important role played by human factors through the definition and improvement of wine-growing practices.

Over time, producers have increasingly refined their cultivation techniques, making it possible to improve the quality of PDO wines, in particular due to studies on the zoning of the land best suited to vine-growing and to the Montepulciano, Pecorino and Passerina varieties that are traditionally grown in the area. This has led to growers turning away from expansive cultivation systems, with the exception of certain vineyards using the traditional Abruzzo-style pergola trellis system, and the adaptation of planting patterns, pruning systems and the forms of training used, in order to continually optimise vineyard management and maximise grape yields.

There is also a period of refinement or ageing – longer for some wines, shorter for others – before the 'Terre Tollesi'/ 'Tullum' DOCG (PDO) wines are released for consumption. In particular, the reds may not be released for consumption before 1 January of the second year following the harvest, while the 'Rosso Riserva' must be aged for at least two years, including six months in wooden containers or receptacles.

Causal link with the geographical area

Wine category (1) - The red wines of the 'Tullum'/Terre Tollesi' PDO are made from grape varieties which have acclimatised to and particularly stand out in this area and whose specific characteristics are fully reflected in 'Terre Tollesi' or 'Tullum' wines. The PDO covers the 'Rosso' type, including 'Rosso Riserva', made from grapes of the Montepulciano variety, and white wines produced from grapes of the native Pecorino and Passerina grape varieties.

The average temperatures in the period from April to October ensure optimal ripening of both white and red grapes, with a higher concentration of extracts and sugars, while the good temperature variations give the wines in this area, lying between the mountains and the sea, acidity and freshness.

The composition of the soils – both clay and sandy-calcareous – combined with good temperature variations, makes it possible to obtain more aromatic wines with appropriate acidity, freshness and finesse, particularly in white wines, while soils rich in carbonates and low in organic matter make it possible to produce red wines with intense colours, with a lot of structure and concentration of aromas.

Environmental factors relating to the climate and soil composition, cultivation techniques (zoning, vineyard management, low yields, integrated farming) and winemaking techniques (gentle pressing, long ageing in the bottle and the use of wooden barrels) have therefore enabled the producers of 'Tullum' PDO wines to reach a quality level of great renown, including at international level.

- The red wines of the 'Terre Tollesi'/'Tullum' PDO have an intense ruby colour, with slight hints of purple tending towards garnet with age; scents of red fruit such as cherry, sour cherry, blackberry, plum, jams, typical of the Montepulciano grape variety and amplified by the composition of the calcareous soils of this production area; notes of vanilla and spices may also develop as a result of the ageing in wood; the taste is dry, with abundant, slightly astringent tannins that become soft and velvety with age; they are harmonious, well-structured, long-lasting wines with a significant amount of extract.
- The monovarietal Pecorino white wines have a straw yellow colour of varying intensity; notes of fruit such as pear, apple, white peach, and almond, and aromas of sage, lavender, and elderflower may be perceived on the nose; the soils with a higher clay/sandy component allow the production of wines with great finesse and good to excellent acidity, making them fresh and agreeable, with an intense and long-lasting taste.

9. Specific further requirements (packaging, labelling, other requirements)

Packaging within the demarcated area

Legal framework:

In EU legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

All bottling operations must be carried out within the production area described in section 6 of the single document in order to preserve the products' specific characteristics and reputation and to guarantee their origin. Since the recognition of this designation, these operations have always been carried out in this very restricted production area, in which there have always been considerable bottling facilities.

This obligation makes it possible to maintain the quality of the wines at a high level, in view of the fact that the local producers' technical expertise allows them to attend to all stages of production directly, right up to bottling, and in particular the subsequent ageing and/or refinement of the wines without having to move the consignments of wine, or at least reducing transport times to a minimum.

This obligation also avoids the possible risks that transport out of the area of wine might entail for the quality of wines, such as: oxidation and thermal stress with adverse effects on the chemical, physical and organoleptic characteristics and the possible risk of microbiological contamination (from bacteria, viruses, fungi, moulds and yeasts).

Bottling in the area also allows the competent body to make the control system more efficient, improving traceability up to the last stage of production, thus contributing to the maximum guarantee of the origin and identity of the wines.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/15566

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

(2021/C 396/15)

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

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF TRADITIONAL SPECIALITIES GUARANTEED 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

'ZIEGEN-HEUMILCH'/'GOAT'S HAYMILK'/'LATTE FIENO DI CAPRA'/'LAIT DE FOIN DE CHÈVRE'/'LECHE DE HENO DE CABRA'

EU No: TSG-AT-2290-AM01 - 25 February 2021

1. Applicant group and legitimate interest

Name of the group: ARGE Heumilch Österreich

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Statement on the legitimate interest of the group:

The application for an amendment is being submitted by the producer group that submitted the application for registration of 'Goat's Haymilk'.

The indication of the designation 'Goat's Haymilk' in the languages of countries with a tradition of producing 'Goat's Haymilk' constitutes a commitment to the traditional production method and the traditional speciality guaranteed. In doing so, it helps strengthen the protected designation 'Goat's Haymilk', which also benefits the applicant group.

2. Member State or Third Country

Austria

3. Heading in the product specification affected by the amendments

- Name of product
- ☐ Description of product
- ☐ Method of production
- 🗷 Other. [to be specified]

4. Type of amendment(s)

Amendment to product specification of registered TSG not to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

Amendments

1. Addition of the Slovenian designation for 'Goat's Haymilk':

In point '1. Name(s) to be registered', the Slovenian designation for 'Haymilk' is added, together with an indication of the respective languages (de, en, it, fr, es, sl):

'Ziegen-Heumilch' (de)/'Goat's Haymilk' (en)/'Latte fieno di capra' (it)/'Lait de foin de chèvre' (fr)/'Leche de heno de cabra' (es)/'Kozje seneno mleko' (sl)

Reason: As 'Goat's Haymilk' is produced in Slovenia following the traditional production method set out in the product specification, the Slovenian designation should also be protected. Indicating the respective languages makes it clear in which languages the designation is protected as a TSG.

- 2. Replacing the word 'holding' with 'livestock holding', and addition of the word 'livestock holding':
- In point 4.2., 'Heumilchregulativ', second paragraph, the term 'holding' is replaced by the term 'livestock holding':
- Previous wording: 'The entire agricultural holding must be managed according to these rules of haymilk production.'
- New wording: 'The entire agricultural livestock holding must be managed according to these rules of haymilk production.'
- In point 4.2., 'Other provisions', the term 'livestock holding' is added under each indent:

Previous wording:

- '— No silage (fermented feed) may be produced or stored.
- No film-wrapped round bales of any type may be produced or stored.
- No damp hay or fermented hay may be produced."

New wording:

- '— No silage (fermented feed) may be produced or stored at the livestock holding.
- No film-wrapped round bales of any type may be produced or stored at the livestock holding.
- No damp hay or fermented hay may be produced at the livestock holding."

Reason: The changes are for clarification purposes.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

'Ziegen-Heumilch'/'Goat's Haymilk'/'Latte fieno di capra'/'Lait de foin de chèvre'/'Leche de heno de cabra'/'Kozje seneno mleko'

EU No: TSG-AT-2290-AM01 - 25 February 2021

'Austria'

Name(s)

'Ziegen-Heumilch'/'Goat's Haymilk'/'Latte fieno di capra'/'Lait de foin de chèvre'/'Leche de heno de cabra'/'Kozje seneno mleko'

2. Type of product

Class 1.4. Other products of animal origin (eggs, honey, various dairy products except butter, etc.)

3. Grounds for registration

3.1. Whether the product:

- results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff;
- is produced from raw materials or ingredients that are those traditionally used.

Haymilk production is the most natural form of milk production. - The milk comes from animals on traditional, sustainable dairy farms. The key difference between standard milk and haymilk, and haymilk's traditional character, stems from the fact that as in the earliest form of milk production, the animals are not given any fermented feed. Since the 1960s, and due to mechanisation, the industrialisation of farming has increasingly relied upon the production of silage (fermented feed), thus reducing dry-fodder farming. Moreover, regulations forbid the use of animals and feed which are to be identified as 'genetically modified' under prevailing legislation. The feeding procedure is adapted to match seasonal changes: in the 'green-feeding period', animals are fed fresh grass and foliage and some hay and forms of feed permitted under point 4.2; in the winter period, animals are fed hay or other forms of feed permitted under point 4.2.

3.2. Whether the name:

- □ has been traditionally used to refer to the specific product;
- ☑ identifies the traditional character or specific character of the product.

Goat's haymilk production and processing is as old as the tradition of goat farming (dating back to around the 11th century BC). Goat farming was widespread in the foothills of the Alps and the Tyrolean mountains in the Middle Ages, on small-scale Alpine dairy farms called 'Schwaighöfe'. The labourers on these farms often took goats with them as a source of milk on rugged mountain meadows that were particularly far from the farms. The word 'Schwaig' comes from Middle High.

German and denotes a special form of settlement and, in particular, farming in the Alpine region. 'Schwaighof' farms were often established as permanent settlements by land-owners and their cattle stock was primarily used for dairy farming (particularly for cheese production). Evidence of their presence in Tyrol dates back to the twelfth century. In certain areas of the Alps where farms were divided equally among heirs, small-scale valley farmers would keep goats to supply them with milk.

4. Description

4.1. Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product's specific character (Article 7(2) of this Regulation)

Goat's milk in accordance with the applicable legislation.

4.2. Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of this Regulation)

'Goat's Haymilk' is produced according to traditional production conditions that comply with the 'Heumilchregulativ' (regulations on haymilk production). This form of milk is distinguished by rules forbidding the use of fermented feed, such as silage, and of animals and feed which are to be identified as 'genetically modified' under prevailing legislation.

'Heumilchregulativ'

'Goat's Haymilk' is a form of goat's milk produced by dairy farmers who have undertaken to comply with the following criteria. No animals or feed which are to be identified as 'genetically modified' under prevailing legislation may be used.

The entire agricultural livestock holding must be managed according to these rules of haymilk production.

Permitted types of feed

- The animals are mainly fed fresh grass, leguminous plants and foliage during the 'green-feeding period' and hay in the winter period.
- The following are included and permitted as further roughage: green rapeseed, green maize, green rye and fodder beets, as well as hay, lucerne and maize pellets.
- Roughage must make up at least 75 % of the yearly ration of dry feed.

- The cereal crops wheat, barley, oats, triticale, rye and maize are also permitted, in their conventional commercial form and in composites with minerals (e.g. bran, pellets).
- The following may also be used as feed: beans, field peas, oleaginous fruits, and extraction meal or cakes.

Prohibited types of feed

- The following types of feed are prohibited: silage (fermented feed), damp hay and fermented hay.
- Animals may not be fed by-products from breweries, distilleries, fruit pressing, or other by-products from the food industry, such as wet brewer's grains or wet cuttings. Exception: dry cuttings and molasses as a by-product of sugar manufacturing, and dry protein feed produced during grain processing.
- Lactating animals may not be given any form of wet feed.
- Animals may not be fed products of animal origin, except for young goats, which may be fed milk and whey.
- Animals may not be fed garden waste, fallen fruit, potatoes or urea.

Fertilisation conditions

- The use of sewage sludge, sewage sludge products or compost from municipal treatment plants, with the exception of green compost (composted mixture of vegetable matter), is prohibited on all areas agriculturally exploited by the dairy farm.
- Livestock holdings must wait at least three weeks after manure spreading before using the land to graze livestock.

Use of chemical auxiliaries

- Only the selective use of synthetic chemical pesticides under the expert supervision of agronomic specialists, and
 the targeting of specific sites in any of the green fodder areas of the livestock holding, is permitted.
- Permitted fly sprays may be used in dairy stalls only when no lactating goats are present.

Delivery prohibitions

- Milk may not be delivered as 'Goat's Haymilk' within 10 days of kidding.
- When goats that have been fed silage (fermented feed) are used, there must be a waiting period of at least 14 days.
- As regards alpine animals which have been fed silage (fermented feed) on their farms, either they must be fed silage-free feed for 14 days before being moved to alpine pastures, or their milk can be classed as 'Goat's Haymilk' only once they have spent 14 days on alpine pastures (owned by the milk supplier). No silage may be produced or used as feed on the alpine pasture.

Prohibition of genetically modified food and feed

In order to preserve the traditional production of 'Goat's Haymilk', no animals or feed which are to be identified as
'genetically modified' under prevailing legislation may be used.

Other regulations

- No silage (fermented feed) may be produced or stored at the livestock holding.
- No film-wrapped round bales of any type may be produced or stored at the livestock holding.
- No damp hay or fermented hay may be produced at the livestock holding.
- 4.3. Description of the key elements establishing the product's traditional character (Article 7(2) of this Regulation)
 - Goat's haymilk is different from standard goat's milk on account of its special production conditions pursuant to point 4.2 of the 'Heumilchregulativ'.

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