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⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

25 November 2021

(2021/C 476/01)

1 euro =

Currency			Exchange rate		
Currency			Exchange rate		
USD	US dollar	1,1223	CAD	Canadian dollar	1,4223
JPY	Japanese yen	129,41	HKD	Hong Kong dollar	8,7514
DKK	Danish krone	7,4362	NZD	New Zealand dollar	1,6394
GBP	Pound sterling	0,84295	SGD	Singapore dollar	1,5350
SEK	Swedish krona	10,1760	KRW	South Korean won	1 337,04
CHF	Swiss franc	1,0480	ZAR	South African rand	17,8177
ISK	Iceland króna	147,00	CNY	Chinese yuan renminbi	7,1676
NOK	Norwegian krone	10,0655	HRK	Croatian kuna	7,5225
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 034,61
CZK	Czech koruna	25,475	MYR	Malaysian ringgit	4,7468
HUF	Hungarian forint	366,61	PHP	Philippine peso	56,451
PLN	Polish zloty	4,6661	RUB	Russian rouble	83,9075
RON	Romanian leu	4,9494	THB	Thai baht	37,496
TRY	Turkish lira	13,4739	BRL	Brazilian real	6,2643
AUD	Australian dollar	1,5627	MXN	Mexican peso	24,1647
			INR	Indian rupee	83,6074

⁽¹⁾ Source: reference exchange rate published by the ECB.

New national side of euro coins intended for circulation

(2021/C 476/02)



National side of the new commemorative 2-euro coin intended for circulation and issued by the Principality of Monaco

Euro coins intended for circulation have legal tender status throughout the euro area. For the purpose of informing the public and all parties who handle the coins, the Commission publishes a description of the designs of all new coins ⁽¹⁾. In accordance with the Council conclusions of 10 February 2009 ⁽²⁾, euro-area Member States and countries that have concluded a monetary agreement with the European Union providing for the issuing of euro coins are allowed to issue commemorative euro coins intended for circulation, provided that certain conditions are met, particularly that only the 2-euro denomination is used. These coins have the same technical characteristics as other 2-euro coins, but their national face features a commemorative design that is highly symbolic in national or European terms.

Issuing country: Principality of Monaco

Subject of commemoration: 10th anniversary of the marriage of Prince Albert II and Princess Charlene

Description of the design: The design shows the profile portraits of Prince Albert II and Princess Charlene. At the top, the name of the issuing country 'MONACO' appears. At the bottom, appears in a semi-circle the inscription '2011 MARIAGE PRINCIER 2021'.

The coin's outer ring depicts the 12 stars of the European flag.

Estimated number of coins to be issued: 15 000

Date of issue: 1 July 2021

⁽¹⁾ See OJ C 373, 28.12.2001, p. 1 for the national faces of all the coins issued in 2002.

⁽²⁾ See the conclusions of the Economic and Financial Affairs Council of 10 February 2009 and the Commission Recommendation of 19 December 2008 on common guidelines for the national sides and the issuance of euro coins intended for circulation (OJ L 9, 14.1.2009, p. 52).

New national side of euro coins intended for circulation

(2021/C 476/03)



National side of the new commemorative 2-euro coin intended for circulation and issued by Slovakia

Euro coins intended for circulation have legal tender status throughout the euro area. For the purpose of informing the public and all parties who handle the coins, the Commission publishes a description of the designs of all new coins ⁽¹⁾. In accordance with the Council conclusions of 10 February 2009 ⁽²⁾, euro-area Member States and countries that have concluded a monetary agreement with the European Union providing for the issuing of euro coins are allowed to issue commemorative euro coins intended for circulation, provided that certain conditions are met, particularly that only the 2-euro denomination is used. These coins have the same technical characteristics as other 2-euro coins, but their national face features a commemorative design that is highly symbolic in national or European terms.

Issuing country: Slovakia

Subject of commemoration: The 100th anniversary of the birth of Alexander Dubček

Description of the design: The design depicts a left-profile portrait of Alexander Dubček, a leading Slovak politician whose attempt to introduce liberal reforms in Czechoslovakia in 1968 became known as the Prague Spring. Inscribed along the left edge of the coin's inner circle is the name of the issuing country 'SLOVENSKO'. Overlying the lower part of the portrait is the name 'Alexander Dubček', first name above surname, and below it are the dates of his birth '1921' and death '1992', one above the other. At the right edge is the year of issuance '2021', and below it is the mint mark of the Kremnica Mint (Mincovňa Kremnica), consisting of the letters 'MK' placed between two dies. Next to the bottom right edge are the stylised initials 'BR', referring to the national side's designer Branislav Ronai.

The coin's outer ring depicts the 12 stars of the European flag.

Number of coins to be issued: 1 000 000

Date of issue: November 2021

⁽¹⁾ See OJ C 373, 28.12.2001, p. 1 for the national faces of all the coins issued in 2002.

⁽²⁾ See the conclusions of the Economic and Financial Affairs Council of 10 February 2009 and the Commission Recommendation of 19 December 2008 on common guidelines for the national sides and the issuance of euro coins intended for circulation (OJ L 9, 14.1.2009, p. 52).

New national side of euro coins intended for circulation

(2021/C 476/04)



National side of the new commemorative 2-euro coin intended for circulation and issued by Slovenia

Euro coins intended for circulation have legal tender status throughout the euro area. For the purpose of informing the public and all parties who handle the coins, the Commission publishes a description of the designs of all new coins ⁽¹⁾. In accordance with the Council conclusions of 10 February 2009 ⁽²⁾, euro-area Member States and countries that have concluded a monetary agreement with the European Union providing for the issuing of euro coins are allowed to issue commemorative euro coins intended for circulation, provided that certain conditions are met, particularly that only the 2-euro denomination is used. These coins have the same technical characteristics as other 2-euro coins, but their national face features a commemorative design that is highly symbolic in national or European terms.

Issuing country: Slovenia

Subject of commemoration: The 200th anniversary of the establishment of Provincial Museum for Carniola, the first museum in Slovenia

Description of the design: The design was inspired by the belts from Vače Situla – one of the finest artefacts of situla art. These belts are a graphical symbol for layering history that the museum keeps for future generations. The design displays layers of the museum's history with different names through its 200-year long history. The names are displayed in belts as they would have been if written on Vače Situla. The design includes the name of the country 'SLOVENIJA' and the year of issuance '2021'.

The coin's outer ring depicts the 12 stars of the European flag.

Number of coins to be issued: 1 000 000

Date of issue: October 2021

⁽¹⁾ See OJ C 373, 28.12.2001, p. 1 for the national faces of all the coins issued in 2002.

⁽²⁾ See the conclusions of the Economic and Financial Affairs Council of 10 February 2009 and the Commission Recommendation of 19 December 2008 on common guidelines for the national sides and the issuance of euro coins intended for circulation (OJ L 9, 14.1.2009, p. 52).

COURT OF AUDITORS

Special report No 26/2021

Regularity of spending in EU Cohesion policy: Commission discloses annually a minimum estimated level of error that is not final

(2021/C 476/05)

The European Court of Auditors hereby informs you that special report No 26/2021 'Regularity of spending in EU Cohesion policy: Commission discloses annually a minimum estimated level of error that is not final' has just been published.

The report can be accessed for consultation or downloading on the European Court of Auditors' Internet: <http://eca.europa.eu>

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration**(Case M.10372 – SHV ENERGY / UGI INTERNATIONAL HOLDING / JV)****(Text with EEA relevance)**

(2021/C 476/06)

1. On 17 November 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:

- SHV Energy N.V. ('SHV Energy', Netherlands), controlled by SHV Holdings N.V. (Netherlands),
- UGI International Holdings B.V. ('UGI International Holdings', US), controlled by UGI Corporation ('UGI', US),
- Joint Venture (Netherlands), controlled by SHV Energy and UGI International.

SHV Energy and UGI International acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the Joint Venture.

The concentration is accomplished by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- for SHV Energy: active in the area of sustainable fuels and renewable energy solutions and in distribution of off-grid energy,
- for UGI International Holding: active through various subsidiaries in the distribution and marketing of energy products and related services,
- for the Joint Venture: will be active in the development and commercialization of Dimethyl Ether from renewable and/or recycled carbon (rDME) and in advocating industry and market acceptance of, and interest in, rDME for de-fossilization.

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

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

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

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

M.10372 – SHV ENERGY / UGI INTERNATIONAL HOLDING / JV

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

Prior notification of a concentration**(Case M.10290 – Microsoft/Nuance)****(Text with EEA relevance)**

(2021/C 476/07)

1. On 16 November 2021, the Commission received notification of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 4(5) of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Microsoft Corporation ('Microsoft', USA),
- Nuance Communications, Inc. ('Nuance', USA).

Microsoft acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Nuance. The concentration is accomplished by way of Agreement and Plan of Merger.

2. The business activities of the undertakings concerned are:

- for Microsoft: global technology company. Microsoft offers a wide range of products and services to customers through the following operating segments: (i) productivity and business processes (*e.g.*, Microsoft 365, LinkedIn); (ii) intelligent cloud (*e.g.*, Microsoft Azure, Windows Server); and (iii) more personal computing (*e.g.*, Windows, MSN advertising, Microsoft Xbox);
- for Nuance: software company. Nuance offers a wide range of software products that mainly integrate transcription technology. It has two main business units: (i) healthcare (health-related speech and AI solutions that help physicians conduct administrative tasks more efficiently, *e.g.*, Nuance's Dragon Professional and Consumer) and (ii) enterprise (voice engagement, digital engagement and voice biometrics for customer service and sales engagement).

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

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

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

M.10290 – Microsoft/Nuance

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

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

Postal address:

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

Prior notification of a concentration
(Case M.10521 – ORANGE / PUBLICIS / VOILA)
Candidate case for simplified procedure

(Text with EEA relevance)

(2021/C 476/08)

1. On 17 November 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:

- Orange Participations S.A. (France), belonging to Orange S.A. ('Orange' France),
- Multi Market Services France Holdings S.A.S. (France), belonging to Publicis Group S.A. ('Publicis', France),
- RAPP 85 S.A.S. ('Voila' or 'Joint venture', France).

Orange et Publicis acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of Voila.

The concentration is accomplished by way of purchase of shares in a pre-existing company that has never been active, in order to form a joint venture.

2. The business activities of the undertakings concerned and Voila are:

- for Orange: telecommunications operator active in many countries. Orange provides a wide range of electronic communications services, mainly in the field of fixed telephony, the Internet and mobile telephony. Orange also provides technical solutions (network and media) for the organisation of sporting, institutional, professional or media events through its Orange Events business unit.
- for Publicis: operator active in the communications and advertising sector. Publicis also operates as an events agency through its subsidiary PublicisLive France, which is itself 100 % owned by Multi Market Services France Holdings.
- for Voila: future joint venture to market a cloud platform to professionals for the production of hybrid events, accessible in Software as a Service ('SaaS') mode.

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 to it any observations they may have on the proposed operation.

Observations must reach the Commission no later than ten days following the date on which this notification is published. The following reference should always be specified:

M.10521 – Orange/Publicis/Voila

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Postal address:

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

Prior notification of a concentration
(Case M.10387 – MERIDIAM / ALLIANZ / NEUCONNECT)
(Text with EEA relevance)

(2021/C 476/09)

1. On 17 November 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:

- Meridiam Investment 3 SAS ('Meridiam') (France), controlled by Meridiam SAS (France)
- Allianz Leben Infrastrukturfonds GmbH, APKV Infrastrukturfonds GmbH and AZ-SGD Infrastrukturfonds GmbH ('the Allianz investors') (Germany), belonging to the Allianz Group (Germany),
- NeuConnect Britain Limited ('Newconnect') (the United Kingdom).

Meridiam and the Allianz investors acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of Neuconnect.

The concentration is accomplished by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- for Meridiam: a global investor and asset manager specializing in long-term investments in public and community infrastructure. Meridiam develops, finances, builds, operates and maintains various types of projects, in particular transport infrastructure, social infrastructure, public buildings as well as utility networks and services,
- for the Allianz Group: a global financial services provider with services predominantly in the insurance and asset management business.
- for Neuconnect: the development and operation of a subsea and underground high voltage direct current electricity link between the Isle of Grain in the south east of England, and Wilhelmshaven in northern Germany.

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

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

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

M.10387 – MERIDIAM / ALLIANZ / NEUCONNECT

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

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

Postal address:

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

OTHER ACTS

EUROPEAN COMMISSION

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

(2021/C 476/10)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘delle Venezie / Beneških okolišev’**PDO-IT-02360-AM01****Date of communication: 30 August 2021****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Types of product**

Description:

The wording ‘Rosato/Rosé or Ramato’ has been added for the following wines: ‘delle Venezie’ Pinot Grigio, ‘delle Venezie’ Pinot Grigio Frizzante and the ‘delle Venezie’ Pinot Grigio Spumante.

Reasons:

This is to better define the colour, which is, moreover, already present in the product specification. Pink- or copper-coloured Pinot Grigio has always been produced in the area of the ‘delle Venezie’ designation and is linked to the grape skin properties of the Pinot Grigio grape variety.

Adding the terms Rosato, Rosé or Ramato to the label makes it possible to promote the various coloured versions that can be recognised by consumers on the global markets. These coloured versions are the result of techniques applied both in the vineyard and in the wine cellar, while ensuring the quality of the product.

The amendment concerns Articles 1, 6 and 9 of the product specification and section 4 (Description of the wines), points 1, 2 and 3, and section 8 (Description of the Link(s)) [of the single document].

2. Updating the references to the national legislation in force

Description:

In Article 4(6) of the product specification, the reference ‘by Article 14(10) and (11) of Legislative Decree No 61/2010’ has been replaced by ‘by Articles 38 and 39 of Law No 238/2016’.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Reason:

This is an editorial amendment to bring the specification into line with the national legislation currently in force, namely Law No 238/2016, which replaced Legislative Decree No 61/2010.

The amendment concerns Article 4(6) of the product specification. The single document is not affected by this amendment.

3. **Use of the term ‘Vigna’**

Description:

The following sentence has been deleted:

‘However, the term “Vigna” followed by the relevant place name may be used.’

Reasons:

This is an editorial change due to the fact that Article 31(10) and (13) of national Law No 238 of 12 December 2016 lays down detailed rules for the use and recognition of the term ‘Vigna’, meaning that it is unnecessary to mention it in the product specification.

The amendment concerns Article 7(4) of the product specification. The single document is not affected by this amendment.

4. **Labelling - Use of the synonym ‘Rosé’**

The following provision has been added:

‘For Rosato or Ramato types, the term “Rosé” may also be used.’

Description:

Using the synonym ‘Rosé’ on the label makes it possible to more clearly specify the Rosato or Ramato versions of the Pinot Grigio, Pinot Grigio Frizzante and Pinot Grigio Spumante types.

The amendment concerns Article 7(6) of the product specification and section 9 of the single document.

5. **Labelling - Obligation to specify the grapes’ year of production**

Description:

The following provision has been added:

‘The year the grapes were grown must be indicated in the presentation and description of the wines referred to in Article 1, with the exception of the sparkling and semi-sparkling types without the “Millesimato” (vintage) indication.’

Reasons:

This is an editorial amendment to take account of Article 31(10) of Italian Law No 238 of 12 December 2016, which provides that for wines with a designation of origin, with the exception of liqueur wines, sparkling wines not labelled as ‘Millesimato’ and semi-sparkling wines, the year in which the grapes were grown must be indicated on the label.

The amendment concerns Article 7(7) of the product specification and section 9 of the single document.

6. **Packaging**

Description:

The following section:

‘Delle Venezie’ DOC wines must be released for consumption in glass bottles of up to 6 litres, closed with a cork or a screw cap with a long skirt. For volumes from 2 to 6 litres, alternative containers may be used of a material other than glass, consisting of a wine skin of polyethylene or polyester multi-layered plastic enclosed in a box made of cardboard or any other rigid material.

has been amended as follows:

'Delle Venezie' DOC wines must be released for consumption in glass bottles of up to 6 litres, closed with a cork or a screw cap with a long skirt. For volumes up to 6 litres, alternative containers may be used of a material other than glass, consisting of a wine skin of polyethylene or polyester multi-layered plastic enclosed in a box made of cardboard or any other rigid material, in accordance with the provisions of the European Union and national legislation in force.

Reasons:

This is a simplification concerning the minimum volumes of non-glass containers in order to bring the provisions of the specification into line with the relevant national legislation.

The amendment concerns Article 8(1) of the product specification and section 9 of the single document.

7. Reference to the inspection body

Description:

The address of the inspection body has been updated:

TRIVENETA CERTIFICAZIONI Srl
Palazzo Altan
Via Antonio Altan 83/3
33078 San Vito al Tagliamento (PN)

Tel. +39 (0)49 9941068

info@triveneta.wine

Reasons:

This is a correction of the inspection body's address. The amendment is purely editorial.

It concerns Article 10 of the product specification and does not affect the single document.

SINGLE DOCUMENT

1. Name of the product

delle Venezie
Beneških okolišev

2. Geographical indication type

PDO - Protected Designation of Origin

3. Categories of grapevine product

1. Wine
4. Sparkling wine
5. Quality sparkling wine
8. Semi-sparkling wine

4. Description of the wine(s)

'delle Venezie' Pinot Grigio, Pinot Grigio Rosato or Pinot Grigio Ramato - Category: Wine

CONCISE TEXTUAL DESCRIPTION

- Colour: from straw yellow to golden yellow, pink or copper;
- Aroma: fruity, intense, characteristic of Pinot Grigio, occasionally slightly aromatic with floral notes;
- Taste: fresh, harmonious; dry to medium dry;

— Minimum total alcoholic strength by volume: 11,00 %;

— Minimum sugar-free extract: 15,0 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:

4,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

‘delle Venezie’ Pinot Grigio Frizzante, Pinot Grigio Frizzante Rosato or Pinot Grigio Frizzante Ramato

CONCISE TEXTUAL DESCRIPTION

— Colour: from straw yellow to golden yellow, pink or copper;

— Foam: fine and evanescent;

— Aroma: fruity, intense, characteristic of Pinot Grigio, occasionally slightly aromatic with floral notes;

— Taste: fresh, with a balanced acidic component, harmonious, from dry to medium dry;

— Minimum total alcoholic strength by volume: 11,00 %;

— Minimum sugar-free extract: 15,0 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:

4,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

‘delle Venezie’ Pinot Grigio Spumante, Pinot Grigio Spumante Rosato or Pinot Grigio Spumante Ramato

CONCISE TEXTUAL DESCRIPTION

— Colour: from straw yellow to golden yellow, copper or pink;

— Colour: from straw yellow to golden yellow, pink or copper;

— Foam: fine and long-lasting;

- Aroma: fruity, intense, characteristic of Pinot Grigio, occasionally slightly aromatic with floral notes;
- Taste: fresh, with a balanced acidic component, harmonious, in the *dosaggio zero* to dry versions;
- Minimum total alcoholic strength by volume: 11,00 %;
- Minimum sugar-free extract: 14,0 g/l.

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

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

—

Minimum total acidity:

5,0 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

‘delle Venezie’ Bianco (white) - Category: Wine

CONCISE TEXTUAL DESCRIPTION

- Colour: from greenish-yellow to golden yellow;
- Aroma: fruity, with hints of white-fleshed and ripe fruit in relation to the varietal composition, intense, sometimes with slightly aromatic notes of white flowers;
- Taste: from dry to medium dry, harmonious, structured, sometimes with fresh notes associated with the acidic component;
- Minimum total alcoholic strength by volume (in % volume): 11,00 %;
- Minimum sugar-free extract (g/l): 14,0 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:

4,5 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**

5.1. *Specific oenological practices*

—

5.2. *Maximum yields*

Bianco (Category: Wine); Pinot Grigio (Categories: Wine, Sparkling wine, Quality sparkling wine, Semi-sparkling wine)

18 000 kg of grapes per hectare

Bianco (Category: Wine); Pinot Grigio (Categories: Wine, Sparkling wine, Quality sparkling wine, Semi-sparkling wine)

126 hectolitres per hectare

6. **Demarcated geographical area**

The grapes used in the production of 'delle Venezie' DOC wines are grown in an area that comprises the Autonomous Province of Trento and the Friuli-Venezia Giulia and Veneto Regions.

7. **Main wine grape variety(ies)**

Chardonnay B.

Garganega B. - Garganego

Müller Thurgau B. - Riesling x Sylvaner

Pinot Bianco B. - Pinot

Pinot Grigio - Pinot

Pinot Grigio - Pinot Gris

Tocai Friulano B. - Friulano

Tocai Friulano B. - Tai

Verduzzo Friulano B. - Verduzzo

Verduzzo Trevigiano B. - Verduzzo

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

8.1. *'delle Venezie' - Categories: Wine, Sparkling wine, Quality sparkling wine, Semi-sparkling wine*

Natural factors relevant to the link: The area of the 'delle Venezie' DOC covers the administrative territories of the Autonomous Province of Trento and of the Friuli-Venezia Giulia and Veneto Regions. The territory is characterised by a mountainous arc to the north, which surrounds and encloses the production area, protecting it from cold currents from the north and north-east, and is crossed by a number of significant steady-flowing rivers and streams: the cradle of winegrowing. The main rivers are: the Adige, the Brenta, the Piave, the Tagliamento and the Isonzo. The climate is characterised by average annual temperatures of 10-14 °C. The coldest months are December and January, while the warmest are July and August with an average temperature range of 20-25 °C. Average annual rainfall in the area is 700 - 1 300 mm. Despite the high rainfall, the soils have adequate drainage capacity. Thanks to the precipitation and good available water capacity, the area does not have problems of water shortage. Other factors which characterise the climate in the 'delle Venezie' DOC territory are the combined action of the mitigating effects from the Alpine region and the Alpine foothills to the north and the Adriatic to the south, which has a significant influence on the temperature, alleviating the extremes of summer and winter temperatures. The effect produced by air masses influenced by the Adriatic Sea passing over and the mountain system regulate the flow and thus the resulting precipitation. In particular, the change in direction of the winds throughout the day during the months of August and September produce the optimum temperature fluctuations for the ripening process of the grapes. Therefore, the three components of the Alpine region and Alpine foothills, the Adriatic Sea and the network of rivers crossing the entire area from north to south serve to make the entire DOC area homogenous.

From the point of view of the soils, the Alpine foothills and hills are mainly composed of calcareous or calcareous-dolomitic formations from the Mesozoic period, with a soil texture suitable for the drainage of water.

The lowland areas are made up of alluvial deposits from the materials carried by various rivers which cross the whole territory and have soils with a texture ranging from sandy loam to sandy silt loam, sometimes with deep clay-silt sediments, characterised overall by good drainage capacity and particularly suited to winegrowing.

Historical and human factors relevant to the link: The first vineyards in the north-east of Italy date back to the seventh and fifth centuries BC. However, the unifying element in the history of growing 'delle Venezie' wine is the existence of the Republic of Venice.

From the mid-14th century until around 1700, Venetian merchants controlled almost the whole market for quality wine from the Eastern Mediterranean right up to the prosperous regions of Northern Europe. At that time, the Republic regulated not only maritime and commercial activities but also forestry and agricultural management. Advancing up the rivers, the Venetian noble classes progressively took possession of the area, developing farm management in accordance with the innovative practices of the time. Venetian properties could be recognised by their large country houses, which are still typical of the 'delle Venezie' DOC geographical area.

At the time, wines were not identified only by their colour (white or greenish) but also by reference to the name of the grape variety from which they were produced and the places from which they originated. The words 'ramato' and 'rosato' also started to be found in documents from this period.

Modern winegrowing owes its origins to the training and dissemination of new winegrowing and oenological techniques by the schools of San Michele all'Adige and Conegliano. The contribution of the winegrowers in the DOC area, who introduced innovative processes and management methods combining environmental and economic sustainability, has been essential. The existence of land improvement cooperatives, which for a long time have managed important water distribution networks addressing the exceptional rainfall shortages, has also been important.

At the end of the 19th century with the introduction of Chardonnay and the Pinots, the area became the country's principal cultivation and production area for both still wines and semi-sparkling and sparkling wines. In particular, Pinot Grigio has found ideal conditions in the 'delle Venezie' area, given that the quality characteristics of the grapes and their specific oenological characteristics are represented at their best in that environment. From 1977 to date, winegrowers have marketed the wines concerned essentially with the geographical indication 'delle Venezie'.

8.2. 'delle Venezie' - Categories: Sparkling wine (4), Quality sparkling wine (5), Semi-sparkling wine (8)

Information on the quality/characteristics of wines essentially attributable to the geographical environment:

The colour of the 'delle Venezie' Pinot Grigio wines in the sparkling wine, quality sparkling wine and semi-sparkling wine categories essentially varies from straw yellow to golden yellow, sometimes with coppery or pink reflections (in the typical tone of the variety). The foam in the semi-sparkling wines is essentially fine and evanescent, while in the sparkling wines it is fine and lingering, also in relation to the different pressure.

In the Rosato/Ramato type, depending on the fermentation activity, the colour becomes more pronounced, with shades ranging from deep golden to a more intense pink or copper.

The aroma of the wine is characteristic of the variety and is fruity, with hints of white-fleshed fruit, such as pear and apple, and even tropical fruit, intense, sometimes with slightly aromatic notes of white flowers and nuts due to the autoclave process.

In terms of taste, both the sparkling and semi-sparkling versions of the wines are harmonious, with fresh notes and a balanced acidic component; furthermore, the sugar content of the wines in the sparkling categories ranges from 'dosaggio zero' to 'dry', while in the semi-sparkling category it ranges from 'dry' to 'medium dry'.

Causal interaction between the elements of the geographical area and the quality and characteristics of the product essentially attributable to the geographical environment:

The specific characteristics of the sparkling and semi-sparkling wines described above derive from the combined action of the soil and climate conditions of the production area and the human factors which have had and continue to have to this day an impact on the oenological potential of the grapes and the traditional processing techniques.

In particular, the geographical environment of the production area is characterised by a temperate, fresh and windy climate and well-drained land with sufficient and evenly distributed water supply, which enables the bunches of grapes to ripen regularly. Moreover, the marked variation in day- and night-time temperatures during the ripening of the bunches brings out and retains the acidic and aromatic structure of the grapes and the resulting freshness of the wines.

Furthermore, the sensitivity of the Pinot Grigio variety to cryptogams as well as to environmental and climatic factors, such as excessive heat and water imbalances, requires a significant commitment from operators in order to obtain grapes that are, first of all, healthy, and that have the right balance between the sugar and aromatic components, taking into account the subsequent processing into sparkling and semi-sparkling wines with appropriate acidity values. The contribution made by operators in how they manage the vineyard, from the choice of rootstock to the growing method, and from the management of the foliage to the regulation of water supplies, is crucial.

All of this is essential in order to obtain grapes suitable to make up the batches for processing into sparkling or semi-sparkling wine, with the aim of producing wines with the typical organoleptic characteristics of the variety.

The 'delle Venezie' sparkling and semi-sparkling wines are also the result of technological innovation in the autoclave process, which has helped make the yeast transformation process more efficient, thus enhancing the aromatic profile and pleasant nature of the wines produced. This makes it possible to bring out the wines' specific organoleptic characteristics, in particular by setting off the fresh and floral notes which derive primarily from the grapes and reflect the ideal environment for the production of Pinot Grigio wines.

The uniqueness and distinctiveness of the sparkling and semi-sparkling Pinot Grigio wines from the DOC area are therefore the result of the pH and acidic balance, which brings out the pleasing aroma and therefore the overall elegance of the wines, which are the final result of suitable winemaking processes.

8.3. 'delle Venezie' - Category: Wine

Information on the quality/characteristics of the wine essentially attributable to the geographical environment:

The colour of the 'delle Venezie' Pinot Grigio wines varies from pale straw yellow to shades which may sometimes have coppery to pink reflections (in the typical tone of the variety) as a result of the fermentation process.

In the Rosato/Ramato type, as a result of the fermentation activity, the colour becomes more pronounced, with shades ranging from deep golden to a more intense pink or copper.

The aroma of the wine has the characteristic notes of the variety, with fruity notes that are, among other things, reminiscent of hints of white-fleshed fruit, such as pear and apple, and even tropical fruit; it is intense, sometimes with slightly aromatic notes of white flowers. The taste of the wine is fresh and harmonious, and the versions vary from dry to medium dry; it is distinguished by its pleasant freshness characterised by a note of acidity typical of the variety.

In relation to the soil and climate conditions in the production area, the wines reflect the typical 'fresh' notes which are essentially due to the substantial acidic component and the balanced aromatic component of the grapes and thus of the wine produced.

The colour of the 'delle Venezie' white wine varies from greenish-yellow to golden yellow. The wine has a fruity aroma and there are hints of white-fleshed and ripe fruit in relation to the varietal composition; the fragrance is intense, sometimes with slightly aromatic notes of white flowers. The taste is harmonious, varying from dry to medium dry, and the wine is structured, sometimes with fresh notes associated with the acidic component.

Causal interaction between the elements of the geographical area and the quality and characteristics of the product essentially attributable to the geographical environment:

The specific characteristics of the 'delle Venezie' Pinot Grigio and Bianco wines described above derive from the combined action of the soil and climate conditions of the production area and the human factors which have had an impact on the oenological potential of the grapes and the processing technologies in the past and up to the present day.

In particular, the geographical environment of the production area is characterised by a temperate, fresh and windy climate, well-drained land with good and well distributed water supply which enables the bunches of grapes to ripen regularly, thus obtaining grapes with a significant acidity. The marked variation in day and night-time temperatures during the ripening of the bunches brings out and retains the acidic and aromatic structure of the grapes and the resulting freshness of the wines.

In addition, given that the varieties used to produce the wines in question are sensitive to cryptogams and to climatic and environmental factors, the contribution made by operators in how they manage the vineyard, from the choice of rootstock to the growing method, and the management of the foliage, is essential for the final result, so as to obtain healthy grapes and the right balance between the sugar, acidic and aromatic components.

The specific skills of the winegrowers are influential up until the grapes enter the cellar and the winemaking operations are carried out, which are essential to maintain the specific organoleptic properties of the wines, thus producing harmonious wines with typical fresh notes which is the distinctive style of the 'delle Venezie' DOC area's wines.

Pinot Grigio is not a ubiquitous variety; in fact, environments with prolonged high temperatures and water scarcity in the growing season result in the typical organoleptic characteristics of the variety not being fully expressed.

In relation to the specific organoleptic characteristics of the grapes, whether Pinot Grigio or certain other varieties making up the cuveé of the Bianco type, the grape pressing cycles, as well as the temperature and duration of fermentation, are aimed at obtaining wines with the characteristics described above.

In particular, the organoleptic characteristics of 'delle Venezie' Pinot Grigio wine, which have now come to represent the reference organoleptic style, and thus the factor that makes it unique and distinct from Pinot Grigios from other areas, are the result of the interaction between these environmental factors and the combination of human factors resulting from the experience and knowledge gained over time by the winegrowers.

Even in the case of the 'delle Venezie' Bianco, the specific qualitative and organoleptic characteristics, and balanced acidic and aromatic profile, which bring out the pleasing aroma and therefore the overall elegance of the wines, are the result of the interaction between these environmental factors and the combination of human factors.

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

Use of the term 'Rosé'

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

For Rosato or Ramato types, the term 'Rosé' may also be used.

Obligation to indicate on the label the year in which the grapes were produced

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

'The year the grapes were grown must be indicated in the presentation and description of the 'delle Venezie' PDO wines, with the exception of the sparkling and semi-sparkling types without the 'Millesimato' (vintage) indication.

Containers

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

1. 'Delle Venezie' PDO wines must be released for consumption in glass bottles of up to 6 litres, closed with a cork or a screw cap with a long skirt. For volumes up to 6 litres, alternative containers may be used of a material other than glass, consisting of a wine skin of polyethylene or polyester multi-layered plastic enclosed in a box made of cardboard or any other rigid material, in accordance with the provisions of the European Union and national legislation in force.
2. Pinot Grigio Spumante wine with the 'delle Venezie' controlled designation of origin must be released for consumption only in glass bottles of up to 18 litres.

The relevant EU and national rules apply to stoppers for sparkling wines, with the exception of plastic caps. However, for bottles with a capacity of up to 0,200 litres, the use of screw caps, possibly with a flanged top, or tear-off plastic caps, is also permitted.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/17296>

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