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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⁾

4 May 2022

(2022/C 183/01)

1 euro =

Currency			Exchange rate		
Currency			Exchange rate		
USD	US dollar	1,0531	CAD	Canadian dollar	1,3498
JPY	Japanese yen	136,84	HKD	Hong Kong dollar	8,2655
DKK	Danish krone	7,4409	NZD	New Zealand dollar	1,6333
GBP	Pound sterling	0,84194	SGD	Singapore dollar	1,4559
SEK	Swedish krona	10,3968	KRW	South Korean won	1 331,45
CHF	Swiss franc	1,0324	ZAR	South African rand	16,6489
ISK	Iceland króna	137,20	CNY	Chinese yuan renminbi	6,9594
NOK	Norwegian krone	9,9042	HRK	Croatian kuna	7,5499
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 201,44
CZK	Czech koruna	24,644	MYR	Malaysian ringgit	4,5847
HUF	Hungarian forint	377,55	PHP	Philippine peso	55,260
PLN	Polish zloty	4,6875	RUB	Russian rouble	
RON	Romanian leu	4,9470	THB	Thai baht	36,137
TRY	Turkish lira	15,5769	BRL	Brazilian real	5,2400
AUD	Australian dollar	1,4780	MXN	Mexican peso	21,2947
			INR	Indian rupee	80,4035

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

NOTICES FROM MEMBER STATES

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

Modification of public service obligations in respect of scheduled air services

(Text with EEA relevance)

(2022/C 183/02)

Member State	France
Route concerned	Le Puy-en-Velay - Paris (Orly)
Original date of entry into force of the public service obligations	1995
Date of entry into force of modifications	14 January 2023
Address where the text and any information and/or documentation related to the public service obligation can be obtained	<p>Order of 22 March 2022 imposing the public service obligation on scheduled air services between le Puy-en-Velay (Loudes) and Paris (Orly)</p> <p>NOR : TRAA2201947A</p> <p>http://www.legifrance.gouv.fr/initRechTexte.do</p> <p>For further information please contact: Direction Générale de l'Aviation Civile DTA/SDS1 50 rue Henry Farman 75 720 Paris Cedex 15 FRANCE Tél. +33 1 58094321</p>

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

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

(Text with EEA relevance)

(2022/C 183/03)

Member State	France
Route concerned	Le Puy-en-Velay – Paris (Orly)
Period of validity of the contract	From 14 January 2023 to 13 January 2027
Deadline for submission of tenders	8 July 2022 (17.00, Paris time)
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the public service obligations can be obtained	<p>For further information please contact:</p> <p>Syndicat Mixte de Gestion de l'Aérodrome Départemental Le Puy/Loudes La Reilhade 43320 Chaspuzac FRANCE</p> <p>Tel. +33 471086576 Email: direction@aerolepuy.fr Buyer profile (website): https://marchespublics.cdg43.fr</p>

NOTICES CONCERNING THE EUROPEAN ECONOMIC AREA

EFTA SURVEILLANCE AUTHORITY

State aid – Decision to raise no objections

(2022/C 183/04)

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

Date of adoption of the decision	17 December 2021
Case No	87820
Decision No	300/21/COL
EFTA State	Norway
Title	Regionally differentiated social security contributions 2022–2027
Legal basis	The annual Parliamentary decision on rates for social security contributions etc., and Section 23-2 of Act No 19 of 28 February 1997 relating to the National Insurance Scheme (Folketrygdsloven)
Type of measure	Scheme
Objective	Regional aid
Form of aid	Tax reduction
Intensity	3,1 % to 12,4 %
Duration	1.1.2022–31.12.2027
Economic sectors	Horizontal. All sectors covered by the Regional Aid Guidelines 2022–2027
Name and address of the granting authority	The Norwegian Tax Administration Postboks 9200 – Grønland N-0134 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 Internet:

<http://www.eftasurv.int/state-aid/state-aid-register/decisions/>.

State aid – Decision to raise no objections

(2022/C 183/05)

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

Date of adoption of the decision	21 December 2021
Case No	87966
Decision No	301/21/COL
EFTA State	Norway
Title	COVID-19 prolongation and amendments to the aid scheme for undertakings suffering a substantial loss of turnover
Legal basis	Act on the temporary subsidy scheme for enterprises with a significant reduction in turnover after August 2020
Type of measure	Scheme
Objective	Compensate losses and thereby limit the damage caused by the COVID-19 pandemic
Form of aid	Grants
Budget	NOK 4.2 billion
Intensity	70-90 %
Duration	Until 30 June 2022
Economic sectors	All sectors except for companies engaged in petroleum extraction and production, companies engaged in production, transmission, distribution and trade of electric power, financial institutions and companies whose main purpose is investment activities
Name and address of the granting authority	The Brønnøysund Register Centre Brønnøysundregistrene Postboks 900 N-8910 Brønnøysund NORWAY

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

EFTA Surveillance Authority's notice on state aid recovery interest rates and reference/discount rates for the EFTA States applicable as from 1 January 2022

(Published in accordance with the rules on reference and discount rates set out in Part VII of ESA's State Aid Guidelines and Article 10 of ESA's Decision No 195/04/COL 14 July 2004 ⁽¹⁾)

(2022/C 183/06)

Base rates are calculated in accordance with the Chapter on the method for setting reference and discount rates of ESA's State Aid Guidelines as amended by ESA's Decision No 788/08/COL of 17 December 2008. To obtain the applicable reference rates, appropriate margins shall be added to the base rate in accordance with the State Aid Guidelines.

Base rates have been determined as follows:

	Iceland	Liechtenstein	Norway
1.1.2022 –	2,12	- 0,57	0,66

⁽¹⁾ OJ L 139, 25.5.2006, p. 37 and EEA Supplement to the OJ No. 26/2006, 25.5.2006, p. 1.

State aid – Decision to raise no objections

(2022/C 183/07)

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

Date of adoption of the decision	17 December 2021
Case No	87805
Decision No	299/21/COL
EFTA State	Norway
Title (and/or name of the beneficiary)	COVID-19 Prolongation of the compensation scheme for cancelled and downscaled cultural events
Legal basis	Regulation on a temporary compensation scheme for cancelled, closed or downscaled cultural event in the period 1 July to 31 October 2021 as a consequence of the COVID-19 outbreak
Type of measure	Scheme
Objective	To compensate for eligible costs caused by events being cancelled or downscaled due to restrictions or recommendations issued by the authorities to slow down the spread of COVID-19
Form of aid	Direct grant
Budget	NOK 425 million (approx. EUR 41 million)
Intensity	For eligible organisers, a grant of up to 95 % of unavoidable costs related to cancelled, closed or downscaled eligible events in the period 1 July – 31 October 2021. For eligible subcontractors, 50 % of loss of income and additional costs related to cancelled, closed or downscaled eligible events in the period 1 July – 31 October 2021.
Duration	Until 30 June 2022
Economic sectors	Cultural sector
Name and address of the granting authority	Arts Council Norway P.O. Box 4808 Nydalen N-0422 Oslo NORWAY
Other information	

The authentic text of the decision, from which all confidential information has been removed, can be found on the EFTA Surveillance Authority's Internet:

<http://www.eftasurv.int/state-aid/state-aid-register/decisions/>

V

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

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.10598 – LGC/TORAY INDUSTRIES HUNGARY)**(Text with EEA relevance)**

(2022/C 183/08)

1. On 27 April 2022, 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:

- LG Chem, Ltd. ('LGC', South Korea),
- Toray Industries Inc. ('Toray', Japan),
- Toray Industries Hungary Korlátolt Felelősségű Társaság (Hungary), controlled by Toray.

LGC and Toray will acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the whole of Toray Industries Hungary Korlátolt Felelősségű Társaság.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are the following:

- LGC is a chemical company active in the petrochemical business, advanced material business, bio-science business and battery business,
- Toray is a chemical company active in the manufacture, processing and sale of various materials for automobiles, aircraft, information technology-related products and products related to life sciences.

3. Toray Industries Hungary Korlátolt Felelősségű Társaság will be manufacturing and selling separators for lithium-ion batteries.

4. 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.

5. 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.10598 – LGC/TORAY INDUSTRIES HUNGARY

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

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

Fax +32 22964301

Postal address:

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

OTHER ACTS

EUROPEAN COMMISSION

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

(2022/C 183/09)

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

‘ASTI’**PDO-IT-A1396-AM06****Date of communication: 7.2.2022****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Wine-making rules**

This is a formal amendment to the description of any surplus quantities of wine, by means of which the words:

‘Any surplus, up to a maximum of 5 %, will not be eligible for Controlled and Guaranteed Designation of Origin (DOCG) status. Further surpluses will result in the loss of DOCG entitlement for the entirety of the product concerned.’

have been replaced by the words:

‘For the types “Asti” / “Asti” Spumante, “Asti” / “Asti” Spumante Metodo Classico (traditional method) and “Moscato d’Asti”, if the yield exceeds the above limits, but not by more than 80 %, the surplus will not be entitled to DOCG status. If the 80 % limit is exceeded, DOCG entitlement will be lost for the entire batch. For “Moscato d’Asti” Vendemmia Tardiva (late harvest), if the yield exceeds the above limit, but not by more than 55 %, the surplus will not be entitled to DOCG status. If the 55 % limit is exceeded, DOCG entitlement will be lost for the entire batch.’

The amendment makes it possible to identify more clearly, for the various types of wine, the maximum yield limit beyond which it is not possible to qualify for PDO, i.e. beyond which PDO entitlement is lost for the entire batch of wine.

This amendment concerns Article 5(4) of the product specification and has no impact on the single document.

2. Labelling

This amendment removes the following paragraph 5, concerning the obligation to include certain particulars on the label:

‘The producer/manufacturer must be indicated on the labelling and presentation of sparkling types wine. This information must be:

- included in the same field of vision as all the mandatory information;
- repeated, together with the relevant address, in another field of vision if the name or brand name of the seller/distributor on whose behalf the wine is produced is given there. If the name or brand name of the seller/distributor is given, the name and address of the producer/manufacturer must appear in clearly visible characters not less than 50 % of the size of the characters used for the word “Asti”. This provision is without prejudice to application of the provisions laid down in current European Union and national legislation requiring a smaller font or the use of a code in cases where the name or address of the producer contains or is made up of the name of another PDO or PGI.’

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Reason: The aim of the amendment is to simplify legislation and to avoid excessive drafting strictness as regards labelling, without prejudice to compliance with the relevant European Union and national legislation in force.

This amendment concerns Article 7(5) of the specification and has no impact on the single document.

3. Labelling

This amendment lays down provisions for the use of the collective mark.

In particular, it is mandatory for PDO wines to be marked exclusively with a collective mark of the size and colour described in the relevant Annex A to the specification. This mark should appear in the field provided for by the legislation in force. All users of the designation, at the stage of designation and presentation of the wines, are also entitled to use this mark, which is distributed exclusively by the relevant protection association under the same economic and usage conditions as those reserved for its members.

Reasons: To enhance the reputation of 'Asti' PDO, a brand name which conveys the historical and territorial elements that distinguish these wines from all others. It was therefore considered appropriate to include the designation mark on the State label, so that each bottle produced is an ambassador of the profound collective efforts of the entire territory of origin. The collective mark is also made available for further use, in accordance with the relevant general rules, by all potential users, whether or not they are associated with the 'Asti' wine protection association.

The amendment concerns Article 7(5) of the product specification and Section 9 of the single document ('Further conditions').

SINGLE DOCUMENT

1. Name of the product

Asti

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine
6. Quality aromatic sparkling wine

4. Description of the wine(s)

1. 'Asti' / 'Asti Spumante' and the sub-region-specific types 'Asti' / 'Asti Spumante' Santa Vittoria d'Alba and 'Asti' / 'Asti Spumante' Strevi

CONCISE TEXTUAL DESCRIPTION

Foam: fine, long-lasting

Colour: from straw-yellow to pale gold

Smell: characteristic, delicate

Taste: characteristic, balanced, from pas dosé to sweet

Minimum total alcoholic strength by volume: 11,50 %, including an actual alcoholic strength of at least 6,00 %;

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)	6,00
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)	

2. 'Asti' / 'Asti Spumante' Metodo Classico (traditional method) and the sub-region-specific types 'Asti' / 'Asti Spumante' Metodo Classico Santa Vittoria d'Alba and 'Asti' / 'Asti Spumante' Metodo Classico Strevi

CONCISE TEXTUAL DESCRIPTION

Foam: fine, long-lasting

Colour: from straw-yellow to very pale gold

Smell: characteristic, pronounced, delicate

Taste: characteristic, balanced, from pas dosé to sweet

Minimum total alcoholic strength by volume: 12,00 %, including an actual alcoholic strength of at least 6,00 %

Minimum sugar-free extract: 17 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)	6,0
Minimum total acidity	6,00 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. 'Moscato d'Asti' Vendemmia Tardiva (late harvest)

CONCISE TEXTUAL DESCRIPTION

Colour: golden yellow

Smell: fruity, very intense, characteristic of the raisined grape with spiced notes

Taste: sweet, harmonious, velvety, with notes of the Moscato variety, which is reminiscent of honeycomb

Minimum total alcoholic strength by volume: 14,00 %, including an actual alcoholic strength of at least 11,00 %

Minimum sugar-free extract: 22,0 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)	

4. 'Moscato d'Asti'

CONCISE TEXTUAL DESCRIPTION

Colour: straw-yellow of varying intensity

Smell: characteristic fragrant aroma of Moscato

Taste: sweet, aromatic, characteristic, may be lightly sparkling

Minimum total alcoholic strength by volume: 11,00 %, including an actual alcoholic strength by volume of between 4,50 % and 6,50 %

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)	

5. 'Moscato d'Asti' Santa Vittoria d'Alba

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow with hints of gold

Smell: elegant, fine, fresh and persistent also with floral hints

Taste: crisp, harmonious, sweet, aromatic characteristic of muscatel, sometimes lively

Minimum total alcoholic strength by volume: 12,00 %, including an actual alcoholic strength by volume of between 4,50 % and 6,50 %

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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. 'Moscato d'Asti' Canelli

CONCISE TEXTUAL DESCRIPTION

Smell: musky, distinct and with a Moscato bouquet

Colour: from varying intensities of straw-yellow to golden

Taste: sweet, aromatic, distinctive, with an aroma of Moscato grapes, sometimes lively

Minimum total alcoholic strength by volume: 12,00 %, including an actual alcoholic strength by volume of between 4,5 % and 6,50 %

Minimum sugar-free extract: 16,0 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)	

7. 'Moscato d'Asti' Strevi

CONCISE TEXTUAL DESCRIPTION

Colour: straw-coloured, yellow of varying intensity up to golden

Smell: distinct and with a Moscato bouquet

Taste: sweet, aromatic, distinctive, with an aroma of Moscato grapes, sometimes lively

Minimum total alcoholic strength by volume: 12,00 %, including an actual alcoholic strength by volume of between 4,5 % and 6,50 %

Minimum sugar-free extract: 15 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)	

8. 'Moscato d'Asti' Santa Vittoria d'Alba Vendemmia Tardiva

CONCISE TEXTUAL DESCRIPTION

Colour: bright golden yellow

Smell: composite, fruity, very intense, characteristic of the raisined grape with spiced notes

Taste: sweet, harmonious, velvety with hints of Moscato grapes, reminiscent of comb honey

Minimum total alcoholic strength by volume: 12,00 %, including an actual alcoholic strength by volume of at least 12,00 %

Minimum sugar-free extract: 22,0 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

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5.2. Maximum yields

1. 'Asti' / 'Asti Spumante' and 'Moscato d'Asti'

10 000 kilograms of grapes per hectare

2. 'Asti' / 'Asti Spumante' Metodo Classico

10 000 kilograms of grapes per hectare

3. 'Moscato d'Asti' Vendemmia Tardiva (late harvest)

6 000 kilograms of grapes per hectare

4. 'Moscato d'Asti' Canelli and 'Moscato d'Asti' Strevi

9 500 kilograms of grapes per hectare

5. 'Moscato d'Asti' Canelli labelled with the term Vigna followed by a place or vineyard name

8 500 kilograms of grapes per hectare

6. 'Moscato d'Asti' Strevi and 'Moscato d'Asti' Santa Vittoria d'Alba

9 500 kilograms of grapes per hectare

7. 'Moscato d'Asti' Vendemmia Tardiva Santa Vittoria d'Alba

5 000 kilograms of grapes per hectare

8. 'Asti Spumante' Santa Vittoria d'Alba, 'Asti Spumante' Metodo Classico Santa Vittoria d'Alba, 'Asti Spumante' Strevi and 'Asti Spumante' Metodo Classico Strevi

9 500 kilograms of grapes per hectare

6. Demarcated geographical area

'Asti' DOCG wines can be made with grapes grown in the area demarcated as follows:

In the province of Alessandria, the following municipalities in their entirety:

Acqui Terme, Alice Bel Colle, Bistagno, Cassine, Grogardo, Ricaldone, Strevi, Terzo and Visone.

In the province of Asti, the following municipalities in their entirety: Bubbio, Calamandrana, Calosso, Canelli, Cassinasco, Castagnole Lanze, Castel Boglione, Castelletto Molina, Castelnuovo Belbo, Castel Rocchero, Cessole, Coazzolo, Costigliole d'Asti, Fontanile, Incisa Scapaccino, Loazzolo, Maranzana, Mombaruzzo, Monastero Bormida, Montabone, Nizza Monferrato, Quaranti, San Marzano Oliveto, Moasca, Sessame, Vesime, Rocchetta Palafea and San Giorgio Scarampi.

In the province of Cuneo, the municipalities of Castiglione Tinella, Cossano Belbo, Mango, Neive, Neviglie, Rocchetta Belbo, Serralunga d'Alba, S. Stefano Belbo, S. Vittoria d'Alba, Treiso, Trezzo Tinella, Castino and Perletto in their entirety and the following subdivisions of the municipality of Alba: Como and San Rocco Senodelvio.

— The Canelli sub-region is formed by the following municipalities in the province of Asti: Calamandrana, Calosso, Canelli, Cassinasco, Castagnole Lanze, Coazzolo, Costigliole d'Asti, San Marzano Oliveto and Moasca in their entirety, plus the territory of the municipalities of Loazzolo and Bubbio located on the left bank of the river Bormida.

Province of Cuneo: Castiglione Tinella, Cossano Belbo, Mango, Neive, Neviglie, Rocchetta Belbo, Serralunga d'Alba, S. Stefano Belbo, Treiso and Trezzo Tinella in their entirety and the following subdivisions of the municipality of Alba: Como and San Rocco Senodelvio.

— The Santa Vittoria d'Alba sub-region consists of the municipality of Santa Vittoria d'Alba in the province of Cuneo.

— The Strevi sub-region consists of the following municipalities in the province of Alessandria in their entirety: Acqui Terme, Cassine, Ricaldone, Strevi, Terzo, Alice Bel Colle, Bistagno, Grogardo and Visone.

7. Wine grape varieties

Moscato Bianco B. – Moscato reale

8. Description of the link(s)

ASTI DOCG

ASTI DOCG

'Asti' and 'Moscato d'Asti' are single-variety wines produced exclusively from Moscato Bianco grapes, which have a distinctive, outstanding aromatic profile. The distinctive qualities that this variety lends the various types of wines, including the sparkling and late-harvest versions, are closely linked to the expert cultivation of the vines by growers and to sometimes innovative winemaking techniques, including the development over recent decades of a range of drier Moscato-based wines in both sparkling and still form.

The suitability for winegrowing of the land, with its particular morphology and chemical composition, and the area's climate conditions and local winemaking skills and traditions, have made it possible, over the years, to 'select' Moscato Bianco as the vine variety best suited to the environment.

In the 18th century, a series of articles published in Lausanne on wine and vineyards around the world specifically referred to a Moscato Bianco of Piedmont, highly rated, and at the end of the century the prestigious Società di Agricoltura di Torino declared Moscato as one of the Piedmont grape varieties most likely to produce highly prized wines. In the 19th century Piedmont was clearly distinguishing itself from the other Italian regions for its widespread cultivation of Moscato Bianco. At the end of the nineteenth century, significant amounts of sparkling wine began to be produced from Moscato grapes, re-fermenting the base wine in the bottle. By 1895, the Charmat method (which was invented in Piedmont) had been honed and the Moscato grape was mainly being used to produce sparkling wine. There was already talk of considerable demand, even from abroad, for the fragrant, sparkling white wine known in the trade as 'Moscato d'Asti' or 'Moscato di Canelli'. By opting for sparkling winemaking, Piedmont clearly set itself apart from the other regions where Moscato was also present (though to a far lesser extent). Outside the Piedmont region, most Moscato wines were classed as luxury 'liqueur' wines. The Moscato grape was used to make sparkling wine only in Piedmont, in the Asti, Alessandria and Cuneo areas. The same period saw the first experiments with dry sparkling Moscato-based wines ('Asti Champagne' in the early 1900s). However, these did not have much commercial success, since limited oenological knowledge meant that it was not possible to mitigate the bitter taste caused by the terpenes of a Moscato wine taken to full fermentation. The addition of sugar for re-fermentation in the bottle, which reduced the bitterness, created too much pressure for the bottles used at the time. The producers of 'Asti' DOCG have continued to work on developing dry versions of their various wines (both sparkling and still or lightly sparkling). In the 1980s, Piedmontese research institutes began to publish papers on the chemical and aromatic characteristics of dry wines made from Moscato Bianco grapes and on the development of the terpene compounds in Moscato grapes in order to optimise production technology. Those years saw the development of the concept of 'varietal oenology', i. e. an increasingly fine-tuned technological approach that sought to enhance the characteristics of the grapes in the final quality of the wine. In the specific case of Moscato, technical developments have allowed fermentation to be prolonged, thus reducing the bitter notes that thwarted the producers' attempts in the early twentieth century. This progress in know-how was passed on to the winemakers who, over recent decades, have developed Moscato-based wines with less sugar, in both sparkling and still form.

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

Additional provisions relating to labelling

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In the description and presentation of wines bearing the controlled and guaranteed designation of origin 'Asti' or 'Asti Spumante', the sugar content must not be shown on the same line as the name; this information must also be in a different font and the letters must be smaller than those used for the name.

Derogation on the production in the demarcated geographical area

Legal framework:

In national legislation

Type of further condition:

Derogation on the production in the demarcated geographical area

Description of the condition:

As well as in the grape-growing area, the winemaking operations involved in making 'Asti' DOCG wines (including drying grapes for the Vendemmia Tardiva category and the sparkling winemaking process) may also take place anywhere in the provinces of Alessandria, Asti and Cuneo and in Pressione, a sub-division of the municipality of Chieri (Turin) bordering the grape-growing area.

Packaging within the demarcated area

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

'Asti' DOCG wines must be bottled within the grape-growing area. In accordance with Article 4 of Commission Delegated Regulation (EU) 2019/33, bottling must take place in the demarcated geographical area specified above to safeguard quality and reputation, guarantee the origin and ensure the effectiveness of checks.

Collective mark

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labelling and presentation of PDO wines are marked by a collective mark of the size and colour described in the appropriate Annex A to the specification. This mark should appear in the field provided for by the legislation in force. All users of the designation, at the stage of designation and presentation of the wines, are also entitled to use this mark, which is distributed exclusively by the relevant protection organisation under the same economic and usage conditions and those reserved for its members.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/17758>

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

(2022/C 183/10)

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

‘BOLGHERI’

PDO-IT-A1348-AM02

Date of communication: 8 February 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Bolgheri Bianco - Indication of the grape varieties from which the wine is obtained

DESCRIPTION

Variety mix for the Bolgheri Bianco [white] type:

Vermentino: 0–70 %;

Sauvignon: 0–40 %;

Trebbiano Toscano: 0–40 %.

Other white-grape varieties suitable for cultivation in the Tuscany Region may also be used in vineyards, either alone or in combination, up to a maximum of 30 %.

This is amended as follows:

The ‘Bolgheri’ Bianco controlled designation of origin is reserved for wine obtained from grapes originating from vineyards where, within each holding, the following varieties are grown:

Vermentino: 0–100 %;

Sauvignon: 0–100 %;

Viognier: 0–100 %.

Other white-grape varieties suitable for cultivation in the Tuscany Region may also be used in vineyards, either alone or in combination, up to a maximum of 40 %.

REASONS:

The combination of varieties has been updated to reflect the current and real situation and to allow the development of a type such as Bolgheri Bianco.

Specifically, the Trebbiano variety has not been planted in Bolgheri for years, while Sauvignon Blanc and Viognier have become the two main white grapes after Vermentino. Therefore, after carrying out trials which produced excellent quality results, the two grape varieties Sauvignon Blanc and Viognier were added to the combination of grape varieties for the ‘Bianco’ type.

SECTIONS OF THE SINGLE DOCUMENT AND PRODUCT SPECIFICATION AFFECTED BY THE AMENDMENT:

— SINGLE DOCUMENT: Section 7 - Wine grape varieties.

— PRODUCT SPECIFICATION: Article 2 - Combination of varieties - Point 1.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

2. Additional grape varieties

DESCRIPTION:

The following paragraph and the corresponding list of additional grape varieties that may be used to produce wines with the 'Bolgheri' PDO have been deleted.

'Annex 1 lists the additional varieties that may be used to produce the above-mentioned wines, as entered in the national register of vine varieties for wine grapes approved by means of the Ministerial Decree of 7 May 2004 (published in Italian Official Gazette No 242 of 14 October 2004), as amended.'

REASONS:

Since the additional grape varieties that can be used to produce wines with the Bolgheri PDO are those listed as suitable for cultivation in the Tuscany Region, the list of these secondary varieties has been deleted from the product specification.

SECTIONS OF THE SINGLE DOCUMENT AND PRODUCT SPECIFICATION AFFECTED BY THE AMENDMENT:

- SINGLE DOCUMENT: No sections are affected by the amendment.
- PRODUCT SPECIFICATION: Article 2 - Combination of varieties - Point 5.

3. Maximum yield of wine from the grapes processed

DESCRIPTION:

The following paragraph relates to the percentage of grapes processed into wine:

'The maximum yield of finished wine from the grapes must not exceed 65 % for "Bolgheri" Bianco, Vermentino and Sauvignon. If it exceeds this limit, but does not exceed 70 %, the excess amount is not entitled to the controlled designation of origin. Above 70 %, entitlement to the controlled designation of origin is lost for the whole harvest.'

This is amended as follows:

'The maximum yield of finished wine from the grapes must not exceed 70 % for "Bolgheri" Bianco, Vermentino and Sauvignon. If it exceeds this limit, but does not exceed 75 %, the excess amount is not entitled to the controlled designation of origin. Above 75 %, entitlement to the controlled designation of origin is lost for the whole batch.'

REASONS:

Increasing the yield from 65 % to 70 % for the white types acknowledges the reality that the grapes are highly productive, particularly Vermentino, as attested to by numerous studies and research, which have also shown that product quality is not affected by the higher yield. The 70 % processing yield is the same as the yield laid down for other major designations using the same vine varieties as those used to produce wines with the 'Bolgheri' PDO.

SECTIONS OF THE SINGLE DOCUMENT AND PRODUCT SPECIFICATION AFFECTED BY THE AMENDMENT:

- SINGLE DOCUMENT: Section 5 - Subsection 5.2. - Maximum yields.
- PRODUCT SPECIFICATION: Article 5 - Winemaking standards - Point 5 (last paragraph).

4. Organoleptic characteristics

DESCRIPTION:

Description of the organoleptic characteristics, specifically the colour, of the following types when released for consumption:

"Bolgheri" Bianco [white]:

Colour: straw yellow;

Bolgheri Vermentino:

Colour: straw yellow;

Bolgheri Sauvignon:

Colour: straw yellow.'

These are amended as follows:

“Bolgheri” Bianco [white]:

Colour: from straw yellow to golden yellow of varying intensity;

Bolgheri Vermentino:

Colour: from straw yellow to golden yellow of varying intensity;

Bolgheri Sauvignon:

Colour: from straw yellow to golden yellow of varying intensity.'

REASONS:

Over the years, the usual practice for processing the wines has been to favour very short periods in steel containers, in order to have wines ready in the year following the harvest. Recently, particularly for Bolgheri Bianco and other types with indication of a white grape variety, practices such as maceration with the skins and ageing in wood, including for longer periods of time, have become increasingly widespread. This has led not only to a higher concentration of colour, but also to deeper shades of yellow. In the light of this and also the increased use of other varieties in blend, mainly Viognier, it did not seem right to limit the colour spectrum to straw yellow only; this would be very restrictive in the current circumstances.

SECTIONS OF THE SINGLE DOCUMENT AND PRODUCT SPECIFICATION AFFECTED BY THE AMENDMENT:

- SINGLE DOCUMENT: Section 4 - Description of the wines(s).
- PRODUCT SPECIFICATION: Article 6 - Characteristics of wine for consumption

5. Larger geographical unit in which the area of the protected designation of origin is located - Labelling

DESCRIPTION:

The obligation to put the name of the larger geographical unit 'Toscana' [Tuscany] on the label in addition to the 'Bolgheri' protected designation of origin has been added using the following wording:

'Labels on bottles or other containers in which “Bolgheri” wines are packaged must bear the geographical term “Toscana” [Tuscany] as follows:

- a) The word “Toscana” must appear in lettering not larger than half of that used for the designation “Bolgheri”;
- b) The word “Toscana”:
 - must appear in the same field of vision as the mandatory information, immediately below the designation “Bolgheri”, the specific traditional term “*denominazione di origine controllata*” [controlled designation of origin] and the relevant term indicating the type (Superiore/Rosso/Vermentino/Bianco/Sauvignon);
 - where it additionally appears – optionally – outside the field of vision referred to above, must nevertheless be associated with the designation “Bolgheri” and be shown below the name “Bolgheri” and any other terms (specific traditional term “controlled designation of origin” and terms indicating the type).

However, firms which, as at the date of entry into force of the national amending decision, still hold stocks of labels not bearing the term “Toscana” may use these labels for packaging batches of wine obtained from the 2021 and earlier harvests.'

REASONS:

The possibility offered by Article 55 of Regulation (EU) 2019/33 has been applied. The addition makes it possible to provide the final consumer with precise information on the geographical origin of the wines. It was decided to make the use of the geographical term 'Toscana' mandatory in order to guarantee that products are consistently labelled.

SECTIONS OF THE SINGLE DOCUMENT AND PRODUCT SPECIFICATION AFFECTED BY THE AMENDMENT:

- SINGLE DOCUMENT: Section 9 - Essential further conditions (packaging, labelling, other requirements).
- PRODUCT SPECIFICATION: Article 7 - Labelling, naming and presentation - Point 5.

6. Control body

DESCRIPTION:

The control body has changed and is now the following:

Name and address:

VALORITALIA s.r.l
Via Venti Settembre 98/G
00185 Rome (RM)
ITALY

Operational office for the control activities in question:

Via Salita del Presidio 2
58054 Scansano (GR)
ITALY

REASONS:

This decision has been made by the association of producers of the Bolgheri PDO and has been adopted in accordance with EU and national law.

SECTIONS OF THE SINGLE DOCUMENT AND PRODUCT SPECIFICATION AFFECTED BY THE AMENDMENT:

- SINGLE DOCUMENT: No sections are affected by the amendment.
- PRODUCT SPECIFICATION: Article 10 - References to the control body.

SINGLE DOCUMENT

1. Name of the product

Bolgheri

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

1. *Bolgheri Bianco [white]*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden yellow of varying intensity;

Aroma: fine, delicate;

Taste: dry, harmonious, flavourful;

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

Minimum sugar-free extract: 16,0 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	4,50 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18,00
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Bolgheri Vermentino*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden yellow of varying intensity;

Aroma: delicate, distinctive;

Taste: dry, harmonious, soft;

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

Minimum sugar-free extract: 18,0 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	4,50 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18,00
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Bolgheri Sauvignon*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden yellow of varying intensity;

Aroma: delicate, distinctive, slightly aromatic;

Taste: dry, harmonious;

Maximum total alcoholic strength: 10,50 %;

Minimum sugar-free extract: 18,0 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	4,50 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18,00
Maximum total sulphur dioxide (in milligrams per litre)	

4. *Bolgheri Rosato [rosé]*

CONCISE TEXTUAL DESCRIPTION

Colour: pink;

Aroma: vinous, with a delicate fragrance;

Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 18,0 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	4,50 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18,00
Maximum total sulphur dioxide (in milligrams per litre)	

5. *Bolgheri Rosso [red]*

CONCISE TEXTUAL DESCRIPTION

Colour: from ruby red to garnet;

Aroma: intensely vinous;

Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 22,0 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	4,50 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20,00
Maximum total sulphur dioxide (in milligrams per litre)	

6. *Bolgheri Rosso Superiore and Bolgheri with the 'vigna' indication*

CONCISE TEXTUAL DESCRIPTION

Colour: intense ruby red or garnet;

Aroma: vinous, rich and elegant;

Taste: dry, full, robust and harmonious, with a good elegant structure;

Minimum total alcoholic strength by volume: 12,50 %;

Minimum sugar-free extract: 24,0 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	4,50 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20,00
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

—

5.2. *Maximum yields*

1. Bolgheri Bianco, Bolgheri Vermentino and Bolgheri Sauvignon

12 000 kilograms of grapes per hectare

2. Bolgheri Bianco, Bolgheri Vermentino and Bolgheri Sauvignon

84 hectolitres per hectare

3. Bolgheri Rosso, Bolgheri Rosato

9 000 kilograms of grapes per hectare

4. Bolgheri Rosso, Bolgheri Rosato

63 hectolitres per hectare

5. Bolgheri Rosso Superiore and Bolgheri with the 'vigna' indication

8 000 kilograms of grapes per hectare

6. Bolgheri Rosso Superiore and Bolgheri with the 'vigna' indication

56 hectolitres per hectare

6. Demarcated geographical area

The grapes used to produce wines with the Bolgheri protected designation of origin must be grown within the administrative borders of the municipality of Castagneto Carducci, more specifically in the Bolgheri area, in the Province of Livorno, Tuscany Region, with the exception of the area west of the Aurelia national highway (old route).

7. Wine grape varieties

Cabernet Franc N. - Cabernet

Cabernet Sauvignon N. - Cabernet

Merlot N.

Sangiovese N.

Sangiovese N. - Sangiovese

Sauvignon B.

Syrah N. - Shiraz

Vermentino B.

Vioigner B.

8. Description of the link(s)

BOLGHERI

Analysis of the soil and the bio-climatic indices shows that Bolgheri is on a par with the best terroirs in the world. The area stretches along the Tyrrhenian Coast and is surrounded by an amphitheatre-shaped row of hills offering protection from the cold in winter and enhancing the mitigating effect of the sea in summer. The soil is characterised by high variability, with 27 different soil types, which gives the wines a distinct complexity.

Although grapevines have been grown in this area for millennia, today's oenological practices began to consolidate in the 1980s, mainly based on the cultivation of French vines brought to the region in 1944 by Marquis Mario Incisa della Rocchetta.

Human activities in the Bolgheri area have made it possible to optimise the choice of 'grape variety per basic terroir unit per type of soil'. In this respect, the varieties included in the combination of grape varieties in the specification, both white and red, have proven to be the best choice for the area in terms of quality. Furthermore, the human factor has influenced all cultivation choices, namely: the training system must not be extensive, but rather must involve trellising with spurred cordon or guyot pruning; planting distances must ensure a density that is high enough to contain excess production, as must the pruning method; genetic material is chosen taking into account the characteristics of the soil and the microclimate; authentic and unvarying cultivation practices of quality viticulture are employed; and, based on experience, only emergency irrigation may be carried out. The wine is made using traditional practices that have become well established over time in the local area for the production of red wines, suitably differentiating between basic 'Bolgheri' and the more structured wines of the Superiore type, the production of which involves specific periods of ageing and refining in barrels and bottles. White and rosé wines are made using practices suitable for obtaining fresh, flavourful and harmonious wines.

The specific topography of the Bolgheri area and the resulting agri-climatic characteristics allow the grapes to ripen fully and at a regular rate. Soil variability is the key factor in ensuring that the wines produced have the complexity and persistency that denote high-quality wines.

The quality of the wines from the Bolgheri area is always the result of the combined action of various production factors operating at different levels. When selecting the production areas, a distinction is made between the land most suitable for the production of red wines and that most suitable for the production of white wines. Factors connected to latitude and its effects on daily cyclicity and solar radiation combine with orographic factors (slope, exposure and aspect) to create the topoclimate.

The interaction between the human factor and the environment is thus confirmed, as the wines produced are the result of what has been obtained in the vineyards and are not affected by subsequent processing tending to standardise products irrespective of the environment.

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

Bottling within the demarcated geographical area

Legal framework:

EU legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

Bottling operations must be carried out within the administrative territory of the municipality of Castagneto Carducci. Bottling must take place in the above geographical area in order to safeguard quality and reputation, guarantee the origin of the product and ensure the effectiveness of checks.

In order to safeguard the pre-established rights of operators who have traditionally carried out bottling outside the municipality of Castagneto Carducci, individual permits may be granted under the conditions laid down by national legislation.

Name of the larger geographical unit in which the area of the designation of origin is located

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Labels on bottles or other containers in which 'Bolgheri' PDP wines are packaged must bear the geographical term 'Toscana' [Tuscany] as follows:

a) The word 'Toscana' must appear in lettering not larger than half of that used for the designation 'Bolgheri';

b) The word 'Toscana':

— must appear in the same field of vision as the mandatory information, immediately below the designation 'Bolgheri', the specific traditional term '*denominazione di origine controllata*' [controlled designation of origin] and the relevant term indicating the type (Superiore/Rosso/Vermentino/Bianco/Sauvignon);

— where it additionally appears – optionally – outside the field of vision referred to above, must nevertheless be associated with the designation 'Bolgheri' and be shown below the name 'Bolgheri' and any other terms (specific traditional term 'controlled designation of origin' and terms indicating the type).

Year in which grapes were produced

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The year of grape production must be printed on the label of bottles or other containers containing wines with the 'Bolgheri' protected designation of origin.

Containers and closures

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

1 - CONTAINERS:

'Bolgheri' wine may only be sold to the consumer in containers with the following capacities (in litres): 0,375, 0,750, 1,500, 3,000, 6,000, 9,000 and 12,000.

Dark-coloured, Bordeaux-type glass bottles must be used for 'Bolgheri' Rosso and Rosso Superiore wines.

Bottles or other containers with a capacity of less than 5 litres used as packaging when 'Bolgheri' wines are sold to the consumer must be befitting of fine wine, including in terms of presentation.

CLOSURES:

The containers used to sell 'Bolgheri' Rosso Superiore wines to the consumer must be closed with standard cork stoppers.

For all other types, the closure systems provided for in the legislation in force are permitted.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/17797>

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

(2022/C 183/11)

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

NOTIFICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

‘Neszmély / Neszmélyi’

PDO-HU-A1335-AM02

Date of communication: 9 February 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Expansion of the demarcated area – the inclusion of Bana and Bokod municipalities in the wine region

a) Product specification headings affected:

- IV. Demarcated area
- VIII. Further conditions, 4. Smaller geographical units that can be indicated on the label

b) Single document headings affected:

- Chapter 6: Demarcated geographical area
- Chapter 9: Further conditions, rules on indications, municipalities that can be indicated

c) Justification:

The two municipalities used to be part of the historical wine-growing region, where wine-growing traditions still exist. The vine growers in the municipalities wish to rejoin the production area. Examinations established that the soil, climatic conditions, viticultural and winemaking characteristics of the production areas of these municipalities do not differ from those of the Neszmély PDO production area. The characteristics of the wine products made from grapes from this area correspond to those set out in the product specification.

SINGLE DOCUMENT

1. Name(s) of the product

Neszmély

Neszmélyi

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Sparkling wine

4. Description of the wines

1. *Wine – White*

CONCISE TEXTUAL DESCRIPTION

The wines range in colour from pale green to straw-yellow. Dry, semi-sweet or sweet white wines, with a lively acidity, a secondary aroma with little to no trace of ageing in barrels. Their defining feature is a spicy, floral or fruity aroma. With the exception of blended wines, the wines always clearly reflect the distinct characteristics of each variety. The maximum total sugar content of the wines is 263 g/litre. The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Wine – Rosé*

CONCISE TEXTUAL DESCRIPTION

Pale pink, pink, violet or salmon (onion skin)-colour wines, with bright acidity, fruity aroma and flavour, and no trace of barrel-ageing. The maximum total sugar content of the wines is 263 g/litre. The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Wine – Red*

CONCISE TEXTUAL DESCRIPTION

The red wines are a dark violet to ruby to more intense ruby in colour and have a simple red berry character and vivid acidity. These are youthful wines, with minimal oak and tannin aromas. They are typically made for fresh consumption. The maximum total sugar content of the wines is 263 g/litre. The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

4. *Sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Pale straw-yellow in colour, with a bright, pronounced acidity and a varied nose, but mostly a white-fleshed fruit character. Medium intensity, long-lasting sparkle. The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Oenological practices not permitted

Relevant restriction on making the wines

Sweetening, with the exception of sparkling wine, may be carried out with concentrated must or rectified concentrated must produced in the Neszmély wine region.

It is forbidden to enrich or sweeten wines indicating the expression 'töppedt szőlőből készült bor' [wine made from raisined grapes] or 'késői szüretelésű bor' [late-harvest wine].

The sparkling wine may be produced only in accordance with the general methods of traditional ageing in bottles.

The sugar content of the sparkling wine may be brut, dry, semi-dry or semi-sweet.

2. Rules on grape production (1)

Cultivation practice

1. Rules on training the vine:

- a. In the case of vineyards planted before 1 August 2010, winery products with the Neszmély protected designation of origin may be produced from grapes harvested from vineyards with any plantation density and cultivation method authorised earlier, as long as production is continued in the vineyard.
- b. For vineyards planted after 1 August 2010:
 - i. Umbrella
 - ii. Moser
 - iii. Sylvoz
 - iv. Low, medium-high and high cordon
 - v. Guyot
 - vi. Head-training
 - vii. Gobelet training

2. Rules on vine density in the vineyard:

- a. For vineyards planted before 1 August 2010, winery products with the Neszmély protected designation of origin may be produced from grapes harvested from vineyards with any plantation density authorised earlier, as long as production is continued in the vineyard.
- b. For vineyards planted after 1 August 2010: minimum 3 333 vines/ha

3. Rules on grape production (2)

Cultivation practice

3. Yield limits:

- a. For the production of Neszmélyi II/1 PDO wines and Neszmélyi II/2 sparkling wines, grapes from vineyards with a maximum yield of 100 hl/ha of new wine on the lees may be used. For grapes intended for sale, the maximum yield is 14 t/ha.
- b. Neszmély II/1 PDO wines distinguished by an indication of the municipality can be produced from new wine on the lees with a maximum yield of 100 hl/ha obtained from grapes with a maximum yield of 14 t/ha.
- c. All types of Neszmély wine under point II/1 may be produced with an indication of the slope names listed under point 4.2, provided that the yield does not exceed 80 hl/ha of new wine on the lees, or 11.5 t/ha in the case of grapes for sale.
- d. Where the expression 'töppedt szőlőből készült bor' [wine made from raisined grapes] or 'késői szüretelésű bor' [late-harvest wine] is used, new wine on the lees with a maximum yield of 50 hl/ha obtained from grapes with a maximum yield of 7 t/ha may be used.

4. The quality of the grapes (natural sugar content (g/l) and potential alcoholic strength of the grapes (tf%)):

- For the wines, minimum 153 g/l – 9 vol %, maximum 263 g/l – 15,5 vol %
- For the sparkling wines, minimum 153 g/l – 9 vol %, maximum 190 g/l – 11 vol %

5.2. Maximum yields

1. Wine

100 hectolitres per hectare

2. Wines indicating the slope name

80 hectolitres per hectare

3. Wine

14 000 kg of grapes per hectare

4. Wines indicating the slope name

11 500 kg of grapes per hectare

5. Sparkling wine

100 hectolitres per hectare

6. Sparkling wine

14 000 kg of grapes per hectare

6. **Demarcated geographical area**

Description of the demarcated area:

The areas of the following municipalities classified as Class I and Class II according to the vineyard cadastre: Ászár, Baj, Bajót, Bana, Bársonyos, Bokod, Császár, Csép, Dunaalmás, Dunaszentmiklós, Esztergom, Ete, Kerékteleki, Kesztlőc, Kisbér, Kocs, Lábatlan, Mocsa, Mogyorósbánya, Nagyigmánd, Neszmély, Nyergesújfalu, Süttő, Szomód, Tata, Tát, Tokod, Vértsekthely and Vértesszőlős.

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

cabernet franc – cabernet

cabernet franc – carbonet

cabernet franc – carmenet

cabernet franc – gros cabernet

cabernet franc – gros vidur

cabernet franc – kaberne fran

cabernet sauvignon

chardonnay – chardonnay blanc

chardonnay – kereklevelű

chardonnay – morillon blanc

chardonnay – ronci bilé

cserszegi fűszeres

ezerjő – kolmreifler

ezerjő – korponai

ezerjő – szadocsina

ezerjő – tausendachtgute

ezerjő – tausendgute

ezerjő – trummertraube

hárslevelű – feuilles de tilleul

hárslevelű – garszlevelű

hárslevelű – lindeblättrige

hárslevelű – lipovina

irsai olivér – irsai

irsai olivér – muskat olivér

irsai olivér – zolotis

irsai olivér – zolotisztűj rannűj

juhfark – fehérboros

juhfark – lämmerschwantz
juhfark – mohácsi
juhfark – tarpai
királyleányka – dánosi leányka
királyleányka – erdei sárga
királyleányka – feteasca regale
királyleányka – galbena de ardeal
királyleányka – königliche mädchentraube
királyleányka – königstochter
királyleányka – little princess
kékfrankos – blauer lemlberger
kékfrankos – blauer limberger
kékfrankos – blaufränkisch
kékfrankos – limberger
kékfrankos – moravka
leányka – dievcenske hrozno
leányka – feteasca alba
leányka – leányszőlő
leányka – mädchentraube
merlot
olasz rizling – grasevina
olasz rizling – nemes rizling
olasz rizling – olaszriesling
olasz rizling – riesling italien
olasz rizling – risling vlassky
olasz rizling – taljanska grasevina
olasz rizling – welschriesling
ottonel muskotály – miszket otonel
ottonel muskotály – muscat otonel
ottonel muskotály – muskat otonel
pinot blanc – fehér burgundi
pinot blanc – pinot beluj
pinot blanc – pinot bianco
pinot blanc – weissburgunder
pinot noir – blauer burgunder
pinot noir – kisburgundi kék
pinot noir – kék burgundi
pinot noir – kék rulandi
pinot noir – pignula
pinot noir – pino csernűj
pinot noir – pinot cernii
pinot noir – pinot nero
pinot noir – pinot tinta
pinot noir – rulandski modre

pinot noir – savagnin noir
pinot noir – spätburgunder
rajnai rizling – johannisberger
rajnai rizling – rheinriesling
rajnai rizling – rhine riesling
rajnai rizling – riesling
rajnai rizling – riesling blanc
rajnai rizling – weisser riesling
rizlingszilváni – müller thurgau
rizlingszilváni – müller thurgau bijeli
rizlingszilváni – müller thurgau blanc
rizlingszilváni – rivaner
rizlingszilváni – rizvanac
sauvignon – sauvignon bianco
sauvignon – sauvignon bijeli
sauvignon – sauvignon blanc
sauvignon – sovinjon
szürkebarát – auvergans gris
szürkebarát – grauburgunder
szürkebarát – graumönch
szürkebarát – pinot grigio
szürkebarát – pinot gris
szürkebarát – ruländer
sárga muskotály – moscato bianco
sárga muskotály – muscat blanc
sárga muskotály – muscat bélűj
sárga muskotály – muscat de frontignan
sárga muskotály – muscat de lunel
sárga muskotály – muscat lunel
sárga muskotály – muscat sylvaner
sárga muskotály – muscat zlty
sárga muskotály – muskat weisser
sárga muskotály – weiler
sárga muskotály – weisser
tramini – gewürtztraminer
tramini – roter traminer
tramini – savagnin rose
tramini – tramin cervenė
tramini – traminer
tramini – traminer rosso
zenit
zweigelt – blauer zweigeltrebe
zweigelt – rotburger
zweigelt – zweigeltrebe

8. Description of the link(s)

8.1. Wine and sparkling wine (1)

1. Description of the demarcated area

a) Natural factors

The climate and weather conditions in the wine region are balanced. The number of sunshine hours is between 1 950 and 2 000 hours and rainfall is between 550 and 650 mm. The soils are mainly brown forest soil with a marl base in the lowland area of Ászár, and loess, limestone, dolomite and sandstone in the upland area of Neszmély. The loess produces high-quality wine. On the basis of the ecological conditions, the vast majority of the vineyards in the wine region belong to cadastral Class I. The area with the highest value is in Dunaszentmiklós (366).

Most of the vineyards are located in the western part of the Gerecse. The Danube lies to the north, the Small Hungarian Plain to the west. The Danube created a microclimate on the mild northern slopes. The sunlight reflecting off the surface of the river, especially in the afternoon, is good for grape production.

The rolling hills and the moderately cool and humid weather – slightly less sunny than the Hungarian average – favourably modified by the microclimate of the Danube, favour the production of wines rich in aromas and flavours.

b) Human factors

The Danube served as the border of the Roman Empire. In the 2nd century AD, Emperor Probus ordered the soldiers stationed here to plant vines on the hillsides of the Gerecse facing the Danube. The history of the wine region dates back to that era. A tombstone found in the Szaller vineyard on the Ispita hill in Esztergom is evidence of viticulture. The tombstone shows a Roman warrior and a woman, with a boy between them, holding a goblet. The relief is surrounded by a wreath of vines.

According to contemporary written artefacts, the region around Neszmély and Dunaalmás enjoyed its heyday after the Hungarian conquest and the foundation of the state, when Esztergom became the capital of the country. In 1422, Neszmély was still a city. The surrounding vineyards, orchards and forests have attracted many visitors, including Hungarian kings. The first real herald of Neszmély wines was King Sigismund, who drank the wines of the region even during his long absences.

Viniculture started to flourish again after the end of the Ottoman occupation. During the rule of Maria Theresa, there was a lively wine trade in the area. Neszmély wines, the firmest and most characterful wines after Somló wines even at that time, were able to withstand water transport, and thus became known almost all over Europe. The abbey of Klosterneuburg had its own cellar and vineyards in Dunaalmás, and wine from the region was even served to the Pope.

Ferenc Schams (1780–1839) was the first to write a comprehensive monograph on the Hungarian wine regions. At that time, Neszmély wines were said to mature perfectly only after 4 or 5 years, and then the older they were, the clearer their golden colour. In 1832, Ferenc Schams wrote the following: 'Neszmély wine is undoubtedly the best wine of the Komárom district, the finest white table wine of Hungary, and is known both at home and abroad for its goodness and persistence as well as its delicately pleasant taste.' In the second half of the 19th century, the Eszterházy estate vineyard and winery in Ászár formed the basis of the Neszmély wine region, which was established in 1897.

In 1905, Count Ferenc Eszterházy established a royal sparkling wine factory in the winery built in the English garden in Tata in 1772.

The phylloxera epidemic put an end to the flourishing grape and wine production. The area under vines fell to almost a third, and the quality also declined sharply with the exploitation of sandy areas. On the positive side, after the phylloxera epidemic, the Olaszrizling variety of French origin spread across the wine region and grew well here. The former grape varieties were replaced by new ones; Kadarka and Rácfekete were marginalised and replaced by the well-established Olaszrizling, Mézesfőhár and Góhár, Piros veltelíni, Zöldszilváni and Ezerjő. Kékfrankos and Oportó were also among the red-grape varieties produced here.

2. Description of the wines

The natural environment and historical traditions described above, and the change of grape varieties in the last 15 years, allow for the production of wines with different styles in the Neszmély region. This diversity is based on the beautiful, characteristic acidity resulting from the climatic conditions of the wine region. Building on the acidic backbone is the full-bodied, fiery flavour which allows for longer ageing and is a result of the various soil conditions. Modern winemaking techniques also favour the production of lively and fresh wines rich in fruity aromas and primary flavours made from grapes with the above characteristics.

The Neszmély PDO wines of the region are white wines reflecting the distinct characteristics of each variety, rich in aromas and flavours, with fine acidity, and made for consumption within 1–2 years.

Wines of this style are mainly made from the Chardonnay, Szürkebarát, Irsai Olivér, Cserszegi fűszeres, Sauvignon and Királyleányka varieties.

Traditional varieties such as Olaszrizling, Szürkebarát, Ezerjő and Rizlingszilváni give very good wines in the above style, but in the flat areas of the wine region, the wines have less fragrance and more of the distinct aromas of each variety, and are fuller.

8.2. Wine and sparkling wine (2)

3. Link between the production area, human factors and the product

All types of Neszmély wine are characterised by a nice, distinct acidic backbone. The balanced, moderately humid weather promotes the formation of strong acids. The winegrowers in the region sought out hillsides, slopes overlooking the Danube, and areas with good soil conditions, where, in addition to the distinct acidity, beautiful flavours and aromas could also develop.

The producers of Neszmély have always taken advantage of the high acidity and richness of the wines.

- In the Middle Ages, there was a lively wine trade, because Neszmély wines were able to withstand long periods of transport by water (the Danube) and over land.
- When a long ageing period was in public demand, wines such as Neszmélyi Olaszrizling or Etei Ezerjő were marketed after a long period of ageing in wooden barrels, after special age-related aromas had developed.
- In the areas with favourable soil conditions and location, sweet wines were made from late-ripening, raisined grapes, such as the Ászári Szürkebarát.
- The distinct acidic backbone also makes it possible to produce a fresh and lively Neszmély wine with an intense aroma reflecting the distinct characteristics of each variety. Today, in line with market demand, it is mainly such Neszmély wines that are sold.

In recognition of Neszmély wines, a winemaker from the region won the Winemaker of the Year award in the United Kingdom in 1997 and in Hungary in 1999. Neszmély wineries were awarded the title 'Winery of the Year' in 2004 and 2009.

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

Rules on indications (1)

Legal framework:

By the organisation which manages the PDO/PGI, where laid down by Member States

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- a) For Neszmély II/1 wines indicating the municipality name on the label, at least 85 % of the grapes must originate from vineyards classified in class I or II in that municipality, and up to 15 % of the processed grapes may originate from other parts of the Neszmély demarcated production area.
- b) For wines indicating the slope name, 100 % of the processed grapes must originate from that slope.

- c) There are no mandatory requirements for labels other than those laid down by the legislation in force and in point (h) below.
- d) The following traditional expressions, other restricted expressions or other expressions referring to the method of preparation may be used to describe each type of wine:

White wine: 'késői szüretelésű bor' [late-harvest wine], 'muzeális bor' [historical wine], 'primőr' [primeur] or 'újbor' [new wine], 'virgin vintage' or 'első szüretelésű bor' [first-harvest wine], 'hordóban erjesztett bor' [barrel-fermented wine], 'hordóban érlelt bor' [barrel-aged wine], 'barrique bor' [barrique wine], 'töppedt szőlőből készült bor' [wine made from raisined grapes], 'prémium bor' [premium wine], 'Cuvée' or 'Küvé'

Rosé wine: 'Cuvée' or 'Küvé'

Red wine: 'muzeális bor' [historical wine], 'virgin vintage' or 'első szüretelésű bor' [first-harvest wine], 'hordóban erjesztett bor' [barrel-fermented wine], 'hordóban érlelt bor' [barrel-aged wine], 'barrique bor' [barrique wine], 'prémium bor' [premium wine], 'Cuvée' or 'Küvé'

Rules on indications (2)

Legal framework:

By the organisation which manages the PDO/PGI, where laid down by Member States

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Names of municipalities that may be indicated:

Municipalities located in Komárom-Esztergom County:

Ászár, Baj, Bajót, Bana, Bársonyos, Bokod, Császár, Csép, Dunaalmás, Dunaszentmiklós, Esztergom, Ete, Kerézteleki, Kesztlőc, Kisbér, Kocs, Lábatlan, Mocsá, Mogyorósbánya, Nagyigmánd, Neszmély, Nyergesújfalu, Süttő, Szomód, Tata, Tát, Tokod, Véteskethely, Vértesszőlős

Only wines produced exclusively from grapes grown within the administrative boundaries of a municipality may be marketed under the name of that municipality.

Names of slopes that may be indicated:

Dunaszentmiklós: Bokrosi-dűlő

Neszmély: Előharaszt, Gőte-oldal, Határszél, Korma föle, Madari-hát, Meleges-hegy, Pap-hegy, Páskom, Pörösök, Sós-hegy, Ürge-hegy, Várhegy

Szomód: Borsos-diós, Kalács-hegy

Tata: Grébics-hegy, Látó-hegy, Látó-hegy föle

Link to the product specification

<https://boraszat.kormany.hu/neszmely>

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