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II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.10851 – CVC / PLATINUM IVY / TMF GROUP)****(Text with EEA relevance)**

(2022/C 369/01)

On 14 September 2022, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the ‘Competition policy’ website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32022M10851. EUR-Lex is the online point of access to European Union law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

26 September 2022

(2022/C 369/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	0,9646	CAD	Canadian dollar	1,3195
JPY	Japanese yen	139,07	HKD	Hong Kong dollar	7,5720
DKK	Danish krone	7,4365	NZD	New Zealand dollar	1,6886
GBP	Pound sterling	0,89404	SGD	Singapore dollar	1,3842
SEK	Swedish krona	10,9275	KRW	South Korean won	1 379,40
CHF	Swiss franc	0,9555	ZAR	South African rand	17,4247
ISK	Iceland króna	138,90	CNY	Chinese yuan renminbi	6,9075
NOK	Norwegian krone	10,3585	HRK	Croatian kuna	7,5278
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 620,74
CZK	Czech koruna	24,640	MYR	Malaysian ringgit	4,4401
HUF	Hungarian forint	408,83	PHP	Philippine peso	56,908
PLN	Polish zloty	4,7608	RUB	Russian rouble	
RON	Romanian leu	4,9418	THB	Thai baht	36,496
TRY	Turkish lira	17,8001	BRL	Brazilian real	5,1504
AUD	Australian dollar	1,4858	MXN	Mexican peso	19,6066
			INR	Indian rupee	78,7040

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

Communication from the Commission on guidelines for the deduction of quotas under Article 105(1), (2) and (5) of Regulation (EC) No 1224/2009, and replacing Communication 2012/C 72/07

(2022/C 369/03)

When the Commission has established that a Member State has exceeded its allocated quotas, it is to, pursuant to Article 105(1) of Regulation (EC) No 1224/2009, operate deductions from future quotas of that Member State.

According to Article 105(2), in case of overfishing of a quota available to a Member State in a given year, deductions are to be operated in the following year or years from the annual quota of that Member State.

If a deduction according to Article 105(1) and (2) cannot be operated on the overfished quota because that quota is not, or not sufficiently, available to the Member State concerned, pursuant to Article 105(5) deductions may be operated, after consulting the Member State concerned, in the following year or years quotas from other stocks or groups of stocks available to that Member State in the same geographical area, or with the same commercial value.

With a view to facilitate a transparent and consistent application of these provisions in conformity with the principle of equal treatment, the Commission wants to render public the principles by which it will be guided in the deductions of quotas.

This Communication replaces Communication 2012/C 72/07 ⁽¹⁾ and adds the following to what that Communication already foresaw: the deductions in case of overfishing of a quota for stocks managed by regional fisheries management organisations available to a Member State in a given year should, where applicable, follow the same timeline as in the regional fisheries management organisations concerned.

Therefore, the Commission, when applying Article 105(1), (2) and (5) of Regulation (EC) No 1224/2009, will be guided by the following principles.

1. The totality of the deduction (hereinafter 'payback'), including the amounts resulting from applicable multiplying factors, is due in the year following the overfishing.

However, in case of overfishing of quota for stocks managed by regional fisheries management organisations, the payback, including the amounts resulting from applicable multiplying factors, is due in the year(s) the adjustment is made or in the year(s) decided by the regional fisheries management organisation concerned.

2. If the payback is larger than the quota available, the deduction will be operated to the full extent of the available quota in the year following the overfishing. The remaining deductions will be operated on the quotas available in the year or, if necessary, the years after, until the full overfished amount (including the amounts resulting from applicable multiplying factors) is paid back.

3. By way of derogation from point 2 above, a slower payback (namely, a 50/50 rate over two years or a payback as a percentage of the amount due spread over more than two years) may be exceptionally possible if one of the following conditions is fulfilled:

- (a) where the fish is sustainably managed on the basis of the relevant scientific advice for the stock concerned; or
- (b) where the stock concerned is caught in a mixed fishery and a significant loss of quota would prevent the exploitation of the associated species in that mixed fishery catch; or
- (c) where specific international rules (such as those of regional fisheries management organisations) pertaining to paybacks for the stock concerned provide for slower paybacks over two years or more.

⁽¹⁾ Communication from the Commission — Guidelines for the deduction of quotas under Article 105(1), (2) and (5) of Regulation (EC) No 1224/2009 (OJ C 72, 10.3.2012, p. 27) as amended by Communication 2019/C 192/03 (OJ C 192, 7.6.2019, p. 5).

4. If it is not possible to operate deductions on the overfished stock in the year following the overfishing because the Member State concerned has no quota available, the deduction will be operated on other stocks in the same geographical area or with the same commercial value, as prescribed by Regulation (EC) No 1224/2009. Such stocks will be identified on the basis of the following criteria:
 - (a) deductions will be operated on stocks in the same geographical area according to Article 105(5) and preferably fished by the same fleet that overfished the quota;
 - (b) where more than one stock fulfils the criteria of point (a), preference will be given to deductions from the quota of stocks which are in the worst conservation status on the basis of the relevant scientific advice.
 5. Where deductions concern stocks managed by regional fisheries management organisations, the Commission may operate deductions, including the amounts resulting from applicable multiplying factors, in accordance with points 2 to 4 as from the adjustment year(s) decided by the regional fisheries management organisation concerned.
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COURT OF AUDITORS

Special report 20/2022:

'EU action to combat illegal fishing – Control systems in place but weakened by uneven checks and sanctions by Member States'

(2022/C 369/04)

The European Court of Auditors has published its special report 20/2022: 'EU action to combat illegal fishing – Control systems in place but weakened by uneven checks and sanctions by Member States'.

The report can be consulted directly or downloaded at the European Court of Auditors' website: <https://www.eca.europa.eu/en/Pages/DocItem.aspx?did=61941>

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON
COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice of the expiry of certain anti-dumping measures

(2022/C 369/05)

Further to the publication of a notice of impending expiry ⁽¹⁾ following which no duly substantiated request for a review was lodged, the Commission gives notice that the anti-dumping measure mentioned below will expire.

This notice is published in accordance with Article 11(2) of Regulation (EU) 2016/1036 of the European Parliament and of the Council of 8 June 2016 on protection against dumped imports from countries not members of the European Union ⁽²⁾.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry ⁽¹⁾
Barium carbonate	The People's Republic of China	Anti-dumping duty	Commission Implementing Regulation (EU) 2017/1759 of 27 September 2017 imposing a definitive anti-dumping duty on imports of barium carbonate originating in the People's Republic of China following an expiry review pursuant to Article 11(2) of Regulation (EU) 2016/1036 of the European Parliament and of the Council (OJ L 250, 28.9.2017, p. 34)	29.9.2022

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

⁽¹⁾ OJ C 16, 13.1.2022, p. 6.

⁽²⁾ OJ L 176, 30.6.2016, p. 21.

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for approval of a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2022/C 369/06)

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

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

‘Almansa’**PDO-ES-A0044-AM05****Date of application: 11 May 2022****1. Applicant and legitimate interest**

Agrupación de Productores de Vino con D.O. Almansa [Producer organisation for wines with the designation of origin ‘Almansa’]

It includes all operators that produce wine covered by the PDO and produce grapes for that purpose.

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

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

3. Description and reasons for amendment

A new paragraph on packaging has been added, indicating that bottling must take place in the demarcated area.

This amendment concerns point 8 of the product specification and point 9 of the single document.

This amendment is considered to fall under the types of Union amendment provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

In accordance with Article 4 of Commission Delegated Regulation (EU) 2019/33, the reason for including this requirement is to safeguard the quality and reputation of ‘Almansa’ PDO wines, guarantee their origin and ensure their particular characteristics and qualities, which are linked to the area of origin.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

Production of the wines with the designation of origin does not end with the process of transforming must into wine through alcoholic fermentation and other, supplementary processes, but rather with packaging. This must be considered the final stage in the production of these wines, since it involves other oenological practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures.

This obligation avoids the possible risks of transporting the wines outside the area where they are produced, including: oxidation and heat stress due to high or low temperatures and deterioration of the product, which would adversely affect its physico-chemical (acidity, polyphenols and colouring agents) and organoleptic (colour, aroma, taste) characteristics and its stability. It also reduces the risk of microbiological contamination (by bacteria, viruses, fungi, moulds or yeasts).

This requirement benefits operators, who are aware of the risks and are responsible for preserving the quality of the PDO, and provides consumers with guarantees as to the origin and quality of the wines and their compliance with the product specification.

SINGLE DOCUMENT

1. New name(s)

Almansa

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

4. **Description of the wine(s)**

1. *Dry white and rosé wines*

CONCISE TEXTUAL DESCRIPTION

The white wines are light, of moderate alcoholic strength, and range from paler yellow to more golden yellow in colour. Fruit sensations dominate, but can combine with woody and toasted aromas. Good acidity, fresh and fruity flavours. Light woody and toasted flavours may appear.

The rosé wines are strawberry pink to raspberry or salmon in colour. They are fresh and light with medium acidity. In the mouth, they are lively and fruity.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	180

2. *Semi-dry, semi-sweet and sweet white, rosé and red wines*

CONCISE TEXTUAL DESCRIPTION

The appearance and aroma of these wines resemble those of other dry wines produced from the same variety.

Their flavour is balanced in terms of alcoholic strength, acidity and residual sugar content.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

* Maximum total sulphur dioxide: 180 mg/l if the total sugar content exceeds 5 g/l expressed as fructose plus glucose, and the limit laid down in legislation if the total sugar content is less than 5 g/l expressed as fructose plus glucose.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	16,7
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Dry red wine*

CONCISE TEXTUAL DESCRIPTION

These wines may range from medium to high colour intensity, with shades ranging from red to violet, purple, garnet, cherry or ruby, and may present brick-red tones.

Medium to high intensity with clean aromas, while also allowing for woody and toasted aromas.

Medium to high intensity, well-balanced and well-structured, these wines may present characteristic woody flavours with toasted hints.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,7
Maximum total sulphur dioxide (in milligrams per litre)	150

4. *Quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Fine and long-lasting bubbles, pale to golden and brilliant shades for white wines, pink to tile-coloured shades for rosé wines. Aromas are clean and fruity. 'Reserva' wines have intense aromas. Balanced in the mouth, with a structure that is easy on the palate.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	185

5. **Wine-making practices**

5.1. *Specific oenological practices*

When extracting the must or wine and separating it from the pomace, the right pressure must be applied to ensure that the yield does not exceed 74 litres of wine per 100 kilograms of red grapes and 70 litres of wine per 100 kilograms of white grapes.

For the production of red wines, the minimum maceration time is 48 hours.

Blending white wine and red wine varieties is not permitted.

The wooden containers used in the ageing processes must be made of oak and have a capacity that complies with the volume limits laid down by the legislation in force for the use of certain traditional terms.

Ageing in barrels.

5.2. *Maximum yields*

Goblet-trained white varieties

7 860 kilograms of grapes per hectare

55 hectolitres per hectare

Goblet-trained red varieties

6 430 kilograms of grapes per hectare

47,58 hectolitres per hectare

Trellised white varieties

11 430 kilograms of grapes per hectare

80 hectolitres per hectare

Trellised red varieties

10 000 kilograms of grapes per hectare

74 hectolitres per hectare

6. Demarcated geographical area

The area includes parcels and sub-parcels located in the following municipalities:

- Almansa
- Alpera
- Bonete
- Corral Rubio
- Higuera
- Hoya Gonzalo
- Pétrola
- Chinchilla: the area bounded by service road AB-402 (going from Horna to Venta de Alhama) and bordering on one side the municipalities of Pétrola and Corral Rubio and on the other the municipalities of Bonete, Higuera and Hoya Gonzalo.

7. Wine grapes variety(ies)

GARNACHA TINTORERA

MONASTRELL

VERDEJO

8. Description of the link(s)

8.1. Wine

The production area of the 'Almansa' designation of origin is located in a climate transition zone. The vineyards are situated on lowlands characterised by permeable soils that are rich in limestone and low in nutrients. The average precipitation is low, at 250 mm/year. The low rainfall, permeability of the soil and low yield allow the production of wines with a strong aroma and intense colour.

8.2. Quality sparkling wine

The extreme temperatures and the limestone-rich soil enable cultivation of the authorised varieties, which give the wines body and balance. Similarly the lack of rainfall and the hours of sunlight produce a natural alcoholic strength enabling the production of wines with the established levels of alcoholic strength. For the production of sparkling wines, the wines referred to in the preceding paragraph are used as the cuvée, so the description of their link also applies to sparkling wines.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In order to use the name of a single specific vine variety, it is necessary for at least 85 % of the grapes to come from that variety and for this to be recorded in the wine registers.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

In order to ensure appropriate use of the PDO, all protected wines must be dispatched in the packaging. Production of the wines with the designation of origin does not end with the process of transforming must into wine through alcoholic fermentation and other, supplementary processes, but rather with packaging. This must be considered the final stage in the production of these wines, since it involves other oenological practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures.

Link to the product specification

http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/Mod_AM04%20_ALMANSA_cc_20210423.pdf

Publication of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2022/C 369/07)

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

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

'Montefalco'

PDO-IT-A0845-AM03

Date of application: 22 August 2016

1. Rules applicable to the amendment

Article 105 of Regulation (EU) n° 1308/2013 – Non-minor modification

2. Description and reasons for amendment

2.1. Introduction of the new 'Montefalco Grechetto' type

The new 'Montefalco Grechetto' type is to be introduced.

It is a wine made using the local grape variety Grechetto, which is an expression of the tradition of white wines in Umbria and, especially, in the area of 'Montefalco'.

The area is notable for its hilly topography and sub-continental microclimate. In such areas, the Grechetto variety produces grapes with particular analytical and organoleptic characteristics. These affect the specific physical, chemical and organoleptic features of the wines, as described in point 4.2. of the single document.

For these reasons, adding the type 'Montefalco Grechetto' contributes to maintaining the high quality of the designation, as well as enhancing the image and product range of the 'Montefalco' PDO.

This amendment concerns Article 1 et seq. of the specification, where reference is made to the name of the Grechetto grape variety, and point 4 of the single document (Description of the wine(s)) and other sections where this variety is mentioned.

2.2. Amendment to the combination of grape varieties for 'Montefalco Bianco' (white 'Montefalco')

The amendment concerns changes to the combination of grape varieties, giving prominence to the local variety Trebbiano Spoletino.

Specifically, the previous composition of grape varieties was:

Grechetto: not less than 50 %;

Trebbiano Toscano: between 20 % and 35 %;

Other white grape varieties: up to 30 %.

It has been replaced by the following:

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

Trebbiano Spoletino: not less than 50 %;

Other white grape varieties: Up to 50 %.

Reason

It was considered necessary to update the combination of varieties for the 'Montefalco Bianco' type by replacing Trebbiano Toscano, which is not native to the area, with the local variety Trebbiano Spoletino. This produces better quality wine, in terms of its organoleptic characteristics and its chemical and physical characteristics.

Specifically, in comparison with Trebbiano Toscano, the local variety Trebbiano Spoletino produces lower yields and is better adapted to local climate conditions. This gives 'Montefalco Bianco' its special quality characteristics associated with the area, in line with consumer expectations.

Indeed, in recent years, Trebbiano Spoletino has attracted the interest of operators and consumers on account of its intrinsic qualities, which are decidedly superior among the Trebbiano family of grape varieties. This has led producers to request this amendment to the specification.

Furthermore, the introduction of the new type of wine 'Montefalco Grechetto' referred to above, is also relevant to the reduction of the percentage of the Grechetto variety in 'Montefalco Bianco'. Where it was previously the dominant variety at over 50 %, it is now less than 50 %, in combination with the other white grape varieties.

This amendment concerns Article 2 of the specification and point 7 of the single document (Main wine grapes).

2.3. *Amendment to the combination of grape varieties for 'Montefalco Rosso' (red 'Montefalco') and 'Montefalco Rosso Riserva'*

The combination of varieties used to produce the 'Rosso' and 'Rosso Riserva' wine types in the existing specification is as follows:

Sangiovese: 60 % to 70 %;

Sagrantino: 10 % to 15 %;

other red grape varieties suitable for cultivation in the region of Umbria: up to a maximum of 30 %.

It has been amended as follows:

Sangiovese: 60 % to 80 %;

Sagrantino: 10 % to 25 %;

other non-aromatic red grape varieties permitted to make up 100 %.

Specifically, the maximum percentages of both Sangiovese and Sagrantino have been increased. Furthermore, it is no longer compulsory to use one or more additional red grape varieties. Their use is now optional.

The reason for this amendment is the need to give preference to the two aforementioned local varieties, giving expression to the terroir. This is preferable to blends that also contain international varieties which do not contribute any specific characteristics of quality or place.

This amendment concerns Article 2 of the specification but does not concern the single document.

2.4. *Inclusion of vine planting density and changes to the grape and wine yield per hectare*

A minimum planting density of 4 000 vines per hectare has been introduced for 'Montefalco Rosso' and 'Riserva', and 3 000 vines per hectare for 'Montefalco Bianco' and 'Montefalco Grechetto'.

This measure is intended to improve the quality of grape production.

A high planting density, defined as the number of vines per hectare in the vineyard, results in greater competition between plants in the search for nutrients present in the soil. This competition restricts the development of the vegetation, leaves and fruit, resulting in smaller bunches and berries. Reducing the diameter of the berries increases their ratio of surface area to volume, thereby improving the quality of production. Less leafy plants are also less exposed to diseases and pests such as fungi, bacteria, insects and viruses. Moreover, the roots tend to develop downwards, rather than sideways, as they are forced to extend more deeply into the soil to find water and essential minerals. In this way, better quality grapes, and therefore wine, are produced.

The yield per hectare established for white grapes has been reduced from 13 000 to 12 000 kilograms. The same yield of 12 000 kilograms has been added for the new wine type 'Montefalco Grechetto'.

In addition, in the case of the 'Montefalco Bianco' type, the wine processing yield has been reduced from 72 % to 70 %, the same as for the other types.

These measures are intended to achieve a higher level of quality.

These amendments concern Article 4 and 5 of the specification and point 5 of the single document (Wine-making practices – Maximum yields).

2.5. *Introduction of emergency irrigation*

Emergency irrigation has been introduced. This amendment is a result of the changes in climate conditions of recent years. Such changes include low rainfall and high average and maximum temperatures in summer, especially in inland climate areas such as the area of 'Montefalco'.

This amendment concerns Article 4 of the specification but does not concern the single document.

2.6. *Increasing the natural alcoholic strength of grapes for 'Montefalco Bianco' and adding the same parameter for 'Montefalco Grechetto'*

The minimum natural alcoholic strength by volume for grapes for the production of 'Montefalco Bianco' has been increased from 10,50 % to 11,00 %.

The same volume of 11,00 % has been established for the 'Montefalco Grechetto' type.

This amendment has been introduced to meet the quality requirements of the grapes, in order to be able to produce full-bodied wines.

This amendment concerns Article 4 of the specification but does not concern the single document.

2.7. *Introduction of the requirement for bottling to take place in the demarcated area*

The amendment concerns the provision on bottling in the demarcated production area.

In making this amendment, the producers of the 'Montefalco' PDO aim to rectify a shortcoming in the original text of the product specification approved at the end of 1979, a time when the general rules on national or EU designations of origin didn't specify that bottling and packaging had to take place in the demarcated area. This general rule was introduced following the Judgment of the European Court of Justice of 16 May 2000, in case C-388/95.

The reason for the amendment is the need to preserve the quality of 'Montefalco' PDO wines, guarantee their origin and ensure that controls are effective and timely.

It appears that transportation and bottling outside the production area can compromise the quality of 'Montefalco' wine, as it could be exposed to redox reactions, sudden changes in temperature and microbiological contamination. These phenomena in particular can have negative effects on the physical and chemical characteristics (minimum total acidity, minimum sugar-free extract, etc.) and organoleptic characteristics (colour, aroma and taste).

These risks increase as more distance is covered. In contrast, bottling in the area of origin, with batches of wine travelling only short distances if they are moved at all, helps to keep the product's characteristics and quality intact.

Over the years, the producers of the 'Montefalco' designation of origin have acquired experience and sound technical and scientific knowledge of the particular qualities of the wines. Combined with the above, these factors enable bottling to be carried out in the area of origin with the best technological precautions. The aim is to preserve all of the physical, chemical and organoleptic characteristics of the wines covered by the specification.

Another objective of bottling in the production area is to ensure that the competent body can carry out its monitoring duties with maximum efficiency, efficacy and cost-effectiveness. These requirements cannot be assured to the same extent outside the production area.

The control body that performs the annual check on compliance with the provisions of the specification can rapidly schedule the inspection visits to all of the undertakings involved in the production area at the time that 'Montefalco' wine is being bottled, in accordance with the respective inspection plan.

The goal is to systematically ensure that consignments of 'Montefalco' wine can only be bottled after they have been certified as having passed the physical, chemical and organoleptic tests performed by the inspection body. This makes it possible to achieve better results in terms of the efficacy of the checks, at a limited cost to the producers, in order to offer consumers the maximum guarantees regarding the authenticity of the wine.

This amendment concerns Article 5 of the specification and point 9 of the single document (Essential further conditions).

2.8. *Inclusion of the description of the analytical and organoleptic characteristics for the 'Montefalco Grechetto' type*

The following description of the analytical and organoleptic characteristics has been added for the new 'Montefalco Grechetto' type.

Colour: straw yellow of varying intensity or tending to golden, sometimes with greenish tints.

Aroma: delicate, refined, fruity (apple, pear, peach, sometimes pineapple or citrus) and floral (hawthorn, sometimes broom or camomile).

Flavour: harmonious, fresh, with a pleasant bitterness, well-structured, fruity (apple, pear, peach, sometimes pineapple or citrus).

Minimum total alcoholic strength by volume: 11,50 %

Minimum total acidity: 5,0 grams per litre.

Minimum sugar-free extract: 17,0 grams per litre.

This amendment concerns Article 6 of the product specification and point 4 of the single document (Description of the wine(s)).

2.9. *Reduction of the minimum total acidity of the wines*

The minimum total acidity of wines has been reduced by 0,5 grams per litre, giving the following levels:

'Montefalco Bianco': minimum total acidity: 5 grams per litre;

'Montefalco Rosso' and 'Riserva': minimum total acidity: 4,5 grams per litre.

Over time, it has been shown that total acidity levels have gradually decreased, also as a result of indisputable climate change.

The slight reduction has no effect on the quality of the wines, and in any case the minimum limit for this parameter is higher than that laid down in the current EU legislation (3,5 grams per litre).

This amendment concerns Article 6 of the specification and point 4 of the single document (Description of the wine(s)).

2.10. *Introduction of the provision on the use of the term 'vigna'*

Use of the terms 'vigna' or 'vigneto' (both meaning 'vineyard') together with the relevant place name has been introduced as an optional labelling practice. The measure allows the 'Montefalco' wine to be described in greater detail, giving producers the possibility of identifying the vineyards of origin on the label.

It is an optional provision which appears in the specification for information since the relevant EU and national legislation also allow labels to include such terms for marketing purposes.

This amendment concerns Article 7 of the specification but does not concern the single document.

2.11. *Increase in the maximum volume of containers*

The maximum volume of the glass bottles in which 'Montefalco' wines can be packaged has been increased from 5 litres to 18 litres.

However, in the case of the 'Montefalco Rosso Riserva' type only, it remains obligatory to use a fully inserted cork as a closure for the aforementioned containers.

These measures, which are more restrictive than the general European legislation on containers, are designed to consolidate the reputation and image of the 'Montefalco' PDO wines. Also relevant is that fact that for certain requirements of hospitality, bottles with a capacity of more than 5 litres and up to 18 litres are highly appreciated.

This amendment concerns Article 8 of the specification and point 9 of the single document (Further conditions).

2.12. *Update of the description of the link with the geographical area*

The new 'Montefalco Grechetto' type has been introduced, and the combination of varieties updated for the 'Montefalco Bianco' type, with Trebbiano Toscano replaced by Trebbiano Spoletino. The description of the link with the geographical area has therefore been updated concerning the traditional conditions for growing these local varieties in the production area of this PDO.

This amendment concerns Article 9 of the product specification and point 8 of the single document (Link with the geographical area).

SINGLE DOCUMENT

1. **Name of product**

Montefalco

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. **Description of the wine(s)**

4.1. *Montefalco Bianco*

Colour: straw yellow of varying intensity, may have greenish tints.

Aroma: delicate, vinous, with notes of yellow-fleshed fruit, citrus and tropical fruit of varying intensity. Floral notes.

Flavour: fresh or lightly acidic, flavoursome and long. Fruity, harmonious. Pleasant bitterness on the finish.

Minimum natural alcoholic strength by volume: 11,00 %.

Minimum sugar-free extract: 17,0 grams per litre.

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)	

4.2. *Montefalco Grechetto*

Colour: straw yellow of varying intensity or tending to golden, sometimes with greenish tints.

Aroma: delicate, refined, fruity (apple, pear, peach, sometimes pineapple or citrus) and floral (hawthorn, sometimes broom or camomile).

Flavour: harmonious, fresh, with a pleasant bitterness, well-structured, fruity (apple, pear, peach, sometimes pineapple or citrus).

Minimum total alcoholic strength by volume: 11,50 %

Minimum sugar-free extract: 17,0 grams per litre.

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)	

4.3. *Montefalco Rosso*

Colour: ruby red.

Aroma: typical hints of cherry and forest fruits, raspberry and blueberry.

Flavour: dry, harmonious, with a finely balanced body.

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 23,0 grams per litre.

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)	

4.4. *Montefalco Riserva*

Colour: ruby red, tending to garnet with age.

Aroma: intense, fruity, sometimes with spicy and balsamic notes.

Flavour: dry, harmonious, well-structured, long-lasting.

Minimum total alcoholic strength by volume: 12,50 %

Minimum sugar-free extract: 23,0 grams per litre.

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**

a. *Essential oenological practices*

Specific oenological practice

The 'Montefalco Rosso' type may bear the designation 'Riserva' if the grapes are subject to specific annual reporting and are entered in a wine-making register, and the wine has been aged for at least 30 months, of which 12 months in barrels, from the 1st of November of the year in which the grapes were produced.

b. *Maximum yields*

Montefalco Bianco

12 000 kilograms of grapes per hectare

Montefalco Bianco

84 hectolitres per hectare

Montefalco Grechetto

12 000 kilograms of grapes per hectare

Montefalco Grechetto

84 hectolitres per hectare

Montefalco Rosso

11 000 kilograms of grapes per hectare

Montefalco Rosso

77 hectolitres per hectare

Montefalco Rosso Riserva

11 000 hectolitres per hectare

Montefalco Rosso Riserva

77 hectolitres per hectare

6. **Demarcated geographical area**

The production area of the 'Montefalco' PDO is situated in the municipalities of Montefalco, Bevagna, Gualdo Cattaneo, Castel Ritaldi and Giano dell'Umbria, in the province of Perugia.

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

Grechetto B

Sagrantino N

Sangiovese N

Trebbiano Spoletino B – Trebbiano

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

8.1. *Montefalco PDO*

Natural factors relevant to the link

The geographical area of production of the 'Montefalco' PDO is located in the province of Perugia, in the centre of Umbria. It is a highly productive area, with gently sloping parcels lying across hillsides crowned by medieval settlements. The cultivated area is situated at levels between 220 and 472 metres in height, across the highest hills, while the vineyard parcels vary in their degrees of incline and in their aspect. The result is a broad range of microclimates and growing conditions, which also enables individual wineries to produce wines with distinguishing characteristics of interest.

The climate is sub-continental with some Mediterranean characteristics. It has hot but not suffocating summers and winters that are rather cold but not too wet. Average summer temperatures are between 18 °C and 23 °C, winter temperatures between 4 °C and 6 °C, with average annual rainfall between 750 and 1 300 millimetres, with the minimum in summer and maximum in autumn.

Nature of the soils – In terms of soil, the production area is characterised by four sub-areas as follows:

- river/lake conglomerates, characterised by yellow sands, sometimes compacted, giving the wines mineral characteristics;
- lake clay and sands, producing sandy and pebbly soils with depth and excellent drainage;
- current, recent and lower lying alluvium, mainly sandy and pebbly (Holocene), on the flatter surfaces;
- marl, characteristic of broad areas with typical rocky outcrops from the Miocene, with typical yellowish sandstone and greyish silty marl, but also greyish silty clay.

The lands mainly planted with vines within the area consist of a limestone and clay matrix with some limited stony content and a good percentage of active limestone, with levels ranging from 5,5 % to 9,2 %.

Given the abundance of finely divided carbonates, there is always a certain level of alkalinity, at times pronounced (7,8 to 8,2), with the minimum levels on the alluvial terraces and the maximum on clay.

Organic matter is present in significant quantities ranging from 1,5 % to 2,2 %, often exceeding 1 % even at 1 metre depth. This is noteworthy given the rapid homogenisation of the soil as a result of being worked.

There are high levels of available phosphorus and exchangeable potassium, especially in soils situated on Miocene outcrops (maximum 43 and 404 ppm respectively).

As the roots descend, the thickness of each stratum gradually diminishes (from over 150 centimetres to less than 70 centimetres as the roots pass from the alluvial soils through the clay and sandy soils to the turbidites and conglomerates underneath), though always allowing sufficient area for the roots to develop. This characteristic is combined with the excellent field capacity of the soils, the wise choice of rootstocks by wine-growers and management of water resources by adopting the best growing practices throughout the year. As a result, vineyards are able to withstand any water stress in the summer and produce grapes that can reach the correct degrees of ripeness and optimal levels of acidity and structure.

8.2. *Montefalco PDO*

Historical and human factors relevant to the link

Montefalco and the municipalities that make up the area of the designation have always been great 'wine country', as demonstrated by a multitude of historical sources which tell of the hills dedicated to wine-growing.

As early as 1088, there were written references to lands planted with vines. Numerous documents dating back to the 13th century provide evidence of the constant care that the area's wine-growers dedicated to viticulture, even in the city centre and in gardens. In this way, they created an original agricultural product, still evident today along the extraordinary route of historical vines. As of the first half of the 14th century, local laws began to protect vines and wine, dedicating entire chapters and sections of municipal statutes to them.

In 1622, Cardinal Boncompagni, legate of Perugia, severely increased the penalties laid down in the municipal statutes, even establishing the 'penalty of hanging if any person harm the grape vine'.

In 1925, at the Umbria Wine Fair, the town was described as the most important viticultural centre of the region ('Montefalco occupies first place in the cultivation of specialised vineyards'). Documents also show the complexity of wine culture in the area, and the different wines produced at the time, both white and red.

Human factors have influenced the development of the wine-growing and production techniques of the Montefalco wines, including the technical and productive aspects laid down in the specification of the designation.

In particular, such factors include the selection of the combination of grape varieties and the traditional forms of training: originally fan-shape or 'éventail', spur-pruned cordon and then Guyot.

Harvesting is generally late in the ripening periods of the grapes, especially for Sagrantino, Trebbiano Spoletino, and also Sangiovese and Grechetto. Harvesting takes place when the grapes are healthy and have a high sugar content.

The practices relating to the production of wines are those traditionally established in the area. Specifically, the use of Sangiovese and Sagrantino grapes to make wine ensures the maximum expression of quality. This involves production techniques for the maximum extraction of colour and phenolics, followed by medium to long maturation periods resulting in structured red wines. In the case of the white wines, the techniques used are intended to preserve the natural freshness and aromatic qualities.

8.3. *Montefalco PDO*

Causal link between quality, the characteristics of the product and the geographical environment, with the natural and human factors.

'Montefalco Bianco' and 'Montefalco Grechetto'

'Montefalco Bianco' wine is straw yellow of varying intensity in colour. It may have greenish tints. The aroma is delicate, vinous, with notes of yellow-fleshed fruit, citrus and tropical fruit of varying intensity and floral notes.

The flavour is fresh or lightly acidic, flavoursome and long, fruity, characteristic, harmonious with a pleasant bitterness on the finish.

'Montefalco Grechetto' wine is straw yellow of varying intensity or tending to golden in colour, sometimes with greenish tints. Its aroma is delicate, refined, fruity (apple, pear, peach, sometimes pineapple or citrus) and floral (hawthorn, sometimes broom or camomile). Its flavour has a bitterness, and is well-structured and fruity, specifically with hints of apple, pear, peach and sometimes pineapple or citrus.

Both wines have a good level of acidity (minimum 5 grams per litre expressed as tartaric acid), and sugar-free extract (minimum 17 grams per litre) which bring out the freshness and structure. Indeed, they are wines which can be enjoyed when young but can also improve with age.

These characteristics are due to the soil and climatic conditions of the geographical area of production. The terrain is hilly and the climate between Mediterranean and sub-continental. Summers are hot but not suffocating and winters rather cold but not too wet. These factors determine the temperature range and allow the grapes to ripen in an ideal way, with good levels of sugar, organic acids, phenolics and aromatics. Such components are then expressed in the analytical and organoleptic characteristics of the wines, and in their notes of freshness.

The generous levels of available phosphorus and potassium in the soils subsequently bring out the flavour of the wines.

Furthermore, the technical skills of the wine-growers are evident in the choice of traditional vine-training systems: spur-pruned cordon and Guyot. These systems produce low numbers of buds and are ideal for controlling vine vigour and productivity. In addition, there are the subsequent wine-making operations with modern production technology. All of these factors together bring out the aforementioned analytical and sensory characteristics in the wines.

'Montefalco Rosso' and 'Montefalco Rosso Riserva'

'Montefalco Rosso' wine is ruby red in colour with typical notes of cherry and forest fruits, raspberry and blueberry. It is fruity with a dry and harmonious taste and finely balanced body.

'Montefalco Rosso Riserva' wine is ruby red in colour, tending to garnet with age. Its aroma is intense, fruity, sometimes with spicy and balsamic notes.

Taste: dry, harmonious, well-structured, long.

Both wines have a good level of acidity (minimum 4,5 grams per litre expressed as tartaric acid), and sugar-free extract (minimum 23 grams per litre) which bring out the powerful structure.

The wines have a high capacity for ageing. They are able to develop in the bottle and, if kept properly, the 'Rosso Riserva' in particular retains its optimal characteristics beyond five years.

These characteristics are due to the soil and climate conditions of the geographical area of production.

The hilly landscape, aspect and ban on planting on lands that are excessively wet or receive insufficient sunshine, are factors that combine with the climate. The latter is Mediterranean tending to sub-continental, with hot but not suffocating summers and winters that are rather cold but not too wet, along with significant thermal ranges. The result is an atmosphere that is airy and bright, free of stagnant waters, ideal for vine-growing and for the grapes to ripen.

Furthermore, the texture and chemical and physical composition of the soils are characterised by limestone and clay with generous levels of phosphorus and potassium. These soils allows the vines to develop the phenolic and colour components in the grape skin, which will in turn provide colour, aromas and structure to the wine.

In particular, the soil and climate conditions of the production area have a positive impact on grapes of the Sangiovese variety, which are the key vines for these wines. In this area, they achieve optimal colour, structure and body, together with the innate finesse, depth and freshness of which this grape variety can boast.

Furthermore, the technical skills of the wine-growers are evident in the constant care in maintaining the land and vineyards, and in the choice of traditional vine-training systems: spur-pruned cordon and Guyot. These systems produce low numbers of buds and are ideal for controlling vine-vigour and productivity. In addition, there are the subsequent wine-making operations with modern production technology. All of these factors together produce these highly structure red wines with excellent sensory qualities.

9. Essential further conditions

Packaging within the demarcated area

Legal framework:

EU legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The reason for bottling within the demarcated production area is the need to preserve the quality of the 'Montefalco' PDO wines, guarantee their origin and ensure that efficacious, cost-effective controls can be performed on a timely basis.

It appears that transportation and bottling outside the production area can compromise the quality of 'Montefalco' wine, as it could be exposed to redox reactions, sudden changes in temperature and microbiological contamination. These phenomena in particular can have negative effects on the physical and chemical characteristics (minimum total acidity, minimum sugar-free extract, etc.) and organoleptic characteristics (colour, aroma and taste).

These risks increase as more distance is covered. In contrast, bottling in the area of origin, with batches of wine travelling only short distances if they are moved at all, helps to keep the product's characteristics and quality intact.

Over the years, the producers of the 'Montefalco' designation of origin have acquired experience and sound technical and scientific knowledge of the particular qualities of the wines. Combined with the above, these factors enable bottling to be carried out in the area of origin with the best technological precautions. The aim is to preserve all of the physical, chemical and organoleptic characteristics of the wines covered by the specification.

Another objective of bottling in the production area is to ensure that the competent body can carry out its monitoring duties with maximum efficiency, efficacy and cost-effectiveness. These requirements cannot be assured to the same extent outside the production area.

The control body that performs the annual check on compliance with the provisions of the specification can very swiftly schedule the inspection visits to all of the undertakings involved in the production area at the time that 'Montefalco' wine is being bottled, in accordance with the respective inspection plan.

The goal is to systematically ensure that consignments of 'Montefalco' wine can only be bottled after they have been certified as having passed the physical and chemical and organoleptic tests performed by the inspection body. This makes it possible to achieve better results in terms of the efficacy of the checks, at a limited cost to the producers, in order to offer consumers the maximum guarantees regarding the authenticity of the wine.

Furthermore, to protect pre-existing rights, bottling companies can apply for a derogation to continue bottling at their premises located outside the demarcated area, on the condition that they submit the relevant application to the Ministry of Agricultural, Food and Forestry Policy and provide documentation proving that they have bottled 'Montefalco' PDO wines for at least two of the five years prior to the entry into force of the amendment introducing the requirement for bottling to take place in the area. This does not have to be an unbroken two-year period.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Packaging provision

In accordance with national rules on the packaging of wines with a designation of origin, 'Montefalco' PDO wines to be released for consumption may only be packaged in glass bottles with a volume of not more than 18 litres, closed with a cork or a screw-on cap with a long skirt.

In the case of the 'Montefalco Rosso Riserva' type only, it remains obligatory to use a fully inserted cork.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/13898>

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