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(Notices)

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EUROPEAN COMMISSION

Euro exchange rates [1]

25 October 2022

(2022/C 410/01)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	0,9861	CAD	Canadian dollar	1,3537
JPY	Japanese yen	146,84	HKD	Hong Kong dollar	7,7407
DKK	Danish krone	7,4387	NZD	New Zealand dollar	1,7321
GBP	Pound sterling	0,87143	SGD	Singapore dollar	1,4050
SEK	Swedish krona	10,9728	KRW	South Korean won	1 417,50
CHF	Swiss franc	0,9888	ZAR	South African rand	18,2211
ISK	Iceland króna	142,90	CNY	Chinese yuan renminbi	7,2072
NOK	Norwegian krone	10,3910	HRK	Croatian kuna	7,5315
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 407,12
CZK	Czech koruna	24,472	MYR	Malaysian ringgit	4,6697
HUF	Hungarian forint	413,70	PHP	Philippine peso	57,988
PLN	Polish zloty	4,7770	RUB	Russian rouble	
RON	Romanian leu	4,9036	THB	Thai baht	37,758
TRY	Turkish lira	18,3508	BRL	Brazilian real	5,2254
AUD	Australian dollar	1,5599	MXN	Mexican peso	19,6353
			INR	Indian rupee	81,6530

[1] *Source*: reference exchange rate published by the ECB.

NOTICES FROM MEMBER STATES

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

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

(Text with EEA relevance)

(2022/C 410/02)

Member State	Italy
Route concerned	Alghero-Rome Fiumicino and vice versa
Period of validity of the contract	From 17 February 2023 to 26 October 2024
Deadline for submission of tenders	27 December 2022
Address from which the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	For further information: Autonomous Region of Sardinia Department of Transport Directorate-General for Transport Unit for Maritime and Air Transport and Territorial Continuity Via XXIX Novembre 1847, 41 09123 Cagliari ITALY Tel. +39 0706067331 Fax +39 0706067309 Internet: http://www.regione.sardegna.it Email: trasporti@pec.regione.sardegna.it trasp.osp@regione.sardegna.it.

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 410/03)

Member State	Italy
Route concerned	Alghero-Milan Linate and vice versa
Period of validity of the contract	From 17 February 2023 to 26 October 2024
Deadline for submission of tenders	27 December 2022
Address from which the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	For further information: Autonomous Region of Sardinia Department of Transport Directorate-General for Transport Unit for Maritime and Air Transport and Territorial Continuity Via XXIX Novembre 1847, 41 09123 Cagliari ITALY Tel. +39 0706067331 Fax +39 0706067309 Internet: http://www.regione.sardegna.it Email: trasporti@pec.regione.sardegna.it, trasp.osp@regione.sardegna.it.

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 410/04)

Member State	Italy
Route concerned	Cagliari-Rome Fiumicino and vice versa
Period of validity of the contract	From 17 February 2023 to 26 October 2024
Deadline for submission of tenders	27 December 2022
Address from which the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	For further information: Autonomous Region of Sardinia Department of Transport Directorate-General for Transport Unit for Maritime and Air Transport and Territorial Continuity Via XXIX Novembre 1847, 41 09123 Cagliari ITALY Tel. +39 0706067331 Fax +39 0706067309 Internet: http://www.regione.sardegna.it Email: trasporti@pec.regione.sardegna.it, trasp.osp@regione.sardegna.it.

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 410/05)

Member State	Italy
Route concerned	Cagliari-Milan Linate and vice versa
Period of validity of the contract	From 17 February 2023 to 26 October 2024
Deadline for submission of tenders	27 December 2022
Address from which the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	For further information: Autonomous Region of Sardinia Department of Transport Directorate-General for Transport Unit for Maritime and Air Transport and Territorial Continuity Via XXIX Novembre 1847, 41 09123 Cagliari ITALY Tel. +39 0706067331 Fax +39 0706067309 Internet: http://www.regione.sardegna.it Email: trasporti@pec.regione.sardegna.it, trasp.osp@regione.sardegna.it.

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 410/06)

Member State	Italy
Route concerned	Olbia-Rome Fiumicino and vice versa
Period of validity of the contract	From 17 February 2023 to 26 October 2024
Deadline for submission of tenders	27 December 2022
Address from which the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	For further information: Autonomous Region of Sardinia Department of Transport Directorate-General for Transport Unit for Maritime and Air Transport and Territorial Continuity Via XXIX Novembre 1847, 41 09123 Cagliari ITALY Tel. +39 0706067331 Fax +39 0706067309 Internet: http://www.regione.sardegna.it Email: trasporti@pec.regione.sardegna.it, trasp.osp@regione.sardegna.it.

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 410/07)

Member State	Italy
Route concerned	Olbia-Milano Linate and vice versa
Period of validity of the contract	From 17 February 2023 to 26 October 2024
Deadline for submission of tenders	27 December 2022
Address from which the text of the invitation to tender and any relevant information and/or documentation relating to the public tender and the public service obligation can be obtained	For further information: Autonomous Region of Sardinia Department of Transport Directorate-General for Transport Unit for Maritime and Air Transport and Territorial Continuity Via XXIX Novembre 1847, 41 09123 Cagliari ITALY Tel. +39 0706067331 Fax +39 0706067309 Internet: http://www.regione.sardegna.it Email: trasporti@pec.regione.sardegna.it, trasp.osp@regione.sardegna.it.

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.10906 – INFRAVIA / LIBERTY GLOBAL / TELEFÓNICA / OPAL)

Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 410/08)

1. On 18 October 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:

— InfraVia Capital Partners S.A.S. ('InfraVia', France),

— Liberty Global plc ('Liberty Global', UK),

— Telefónica S.A. ('Telefónica', Spain),

— Liberty Global Investment JVco Limited ('Opal', UK).

InfraVia, Liberty Global and Telefónica will acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of Opal.

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

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

— for InfraVia, an independent investment company, acting as a management company of investment funds specialised in the infrastructure and technology sectors,

— for Liberty Global, operation of cable networks offering television, broadband Internet, fixed-line voice telephony and mobile telecommunications services in several countries in Europe, including through VMED O2 UK Limited ('Virgin Media O2') in the UK, which is jointly controlled with Telefónica,

— for Telefónica, global telecommunications company operating fixed and mobile communication networks, offering mobile, landline, internet and television services under a number of brands, including through Virgin Media O2 in the UK, which is jointly controlled with Liberty Global.

3. The business activities of Opal will be to construct and operate a wholesale fibre-to-the-home network with a view to wholesaling the network to Virgin Media O2, third party internet service providers and business customers in the UK.

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

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.

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

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

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

M.10906 – INFRAVIA / LIBERTY GLOBAL / TELEFÓNICA / OPAL

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

([2]) OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration

(Case M.10800 – AHLSELL / SANISTAL)

Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 410/09)

1. On 17 October 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:

— Ahlsell Danmark ApS (Denmark, 'Ahlsell'), controlled by CVC Capital Partners SICAV-FIS S.A. (Luxembourg, 'CVC'),

— Sanistål A/S (Denmark, 'Sanistal').

Ahlsell will acquire within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Sanistal.

The concentration is accomplished by way of purchase of shares as well as by way of public bid accounced on 24 May 2022.

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

— CVC is a large global investment manager focussed on private equity, secondaries and credit.

— Ahlsell is a CVC fund's portfolio company and a retailer and distributor of mainly installation products and tools & supplies to professional customers in the Nordic region.

— Sanistal provides a wide assortment of products with a primary focus on plumbing, heating, ventilation, air conditioning and tools & supplies, including personal protective equipment, for industry and construction in Denmark and the Baltics.

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

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

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

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

M.10800 – AHLSELL / SANISTAL

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

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

Fax +32 22964301

([1]) OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').
([2]) OJ C 366, 14.12.2013, p. 5.

Postal address:

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

OTHER ACTS

EUROPEAN COMMISSION

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

(2022/C 410/10)

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

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

Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

'Formai de Mut dell'Alta Valle Brembana'

EU No: PDO-IT-0009-AM01 – 6.7.2021

PDO (X) PGI ( )

1. **Applicant group and legitimate interest**

Producers' Association for the Protection and Promotion of 'Formai de Mut dell'Alta Valle Brembana' [*Consorzio dei Produttori per la Tutela e Valorizzazione del Formai de Mut dell'Alta Valle Brembana*] with its registered office at the Bergamo Chamber of Commerce, Largo Belotti 16 – 24121 Bergamo. Tel. +39 354524880. Fax +39 354524881. Email: formaidemutavbdop@gmail.com. Certified email: formaidemut@pec.it.

The 'Formai de Mut dell'Alta Valle Brembana' Producers' Association is entitled to submit an amendment application pursuant to Article 13(1) of Decree No 12511 of the Ministry of Agricultural, Food and Forestry Policy of 14 October 2013.

2. **Member state or third country**

Italy

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

☐ Name of product

☒ Description of product

☐ Geographical area

☒ Proof of origin

☒ Method of production

☒ Link

([1]) OJ L 343, 14.12.2012, p. 1.

☒ Labelling

☒ Other: amendment to the form of the product specification so that it is organised into articles in accordance with the Regulation; addition of information on the inspection body; packaging.

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

☐ Amendment to product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

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

5. **Amendment(s)**

Introduction

The protected designation of origin 'Formai de Mut dell'Alta Valle Brembana' was registered by Regulation (EC) No 1107/96 of 12 June 1996 (PDO) under Article 17 of Regulation (EEC) No 2081/92.

The documents published in the EC in the European geographical indications register consist of a single file containing a historical report, a description of the geographical environment and a brief description of the transformation process, accompanied by maps and supplemented by technical file No 0039 345 81377 of 22 February 1995, which contains the following (unnumbered) paragraphs:

— Description of the product

— Geographical area

— History

— Processing method

— Link with the geographical environment

— Inspection body.

The product specification for the controlled designation of origin (*denominazione di origine controllata* – DOC) was approved by Presidential Decree of 10 September 1985 and published in *Official Gazette of the Italian Republic* (GURI) No 112 of 16 May 1986, and contains four articles which form the basis for the current inspection plan.

The documents listed above form the basis for the request for amendment.

With this request for amendment, the new specification has been rewritten in accordance with the structure laid down by the Ministry of Agricultural Policy. Specifically:

— Article 1 'Name' and Article 3 'Production area' are maintained.

— Article 2 of the Presidential Decree of 10 September 1985 has been broken up and a new Article 2 'Description of the product' and Article 5 'Method of production' have been created.

— A new Article 4 'Proof of origin' has been added.

— A new Article 6 'Link with the geographical environment' has been added.

— A new Article 7 'Inspections' and Article 8 'Labelling' have been added.

Description of product

— This amendment is purely clerical and concerns Article 1 of the current specification (Presidential Decree of 10 September 1985).

The current wording:

'The designation of origin of "Formai de Mut dell'Alta Valle Brembana" cheese is hereby recognised and its use is reserved for the product meeting the requirements laid down in this decree as regards the processing methods and the organoleptic and product characteristics deriving from the production area defined in Article 3 below.'

This is to be replaced by:

'**Article 1 – Name**

The designation of origin "Formai de Mut dell'Alta Valle Brembana" cheese is hereby recognised and its use is reserved for the product meeting the requirements laid down in this specification as regards the processing methods and the organoleptic and product characteristics deriving from the production area defined in Article 3 below.'

Reason:

For greater clarity, the existing phrase 'this Decree', referring to the Decree of 10 September 1985 published in GURI No 112 of 16 May 1986, should be replaced by the phrase 'this specification'.

— This amendment concerns Article 2 of the current specification (Presidential Decree of 10 September 1985) and point 3.2 of the single document.

The current wording:

'The designation of origin "Formai de Mut dell'Alta Valle Brembana" is reserved for cheese with the following characteristics: Fatty semi-cooked cheese made exclusively from whole cow's milk from one or two daily milkings with low natural acidity. The minimum ripening period is 45 days. When ripened for at least 6 months, it is used as a table cheese. It has the following characteristics:

Shape: a straight or slightly convex cylinder with flat or semi-flat sides;

Dimensions: diameter of sides between 30 cm and 40 cm, height of the heel between 8 cm and 10 cm, with variations in the minimum and maximum values depending on the technical conditions during production;

Weight of the wheel: between 8 kg and 12 kg depending on the technical conditions during processing, with variations of up to 10 % in the minimum and maximum values;

Outer layer: thin, firm, natural rind, straw yellow in colour, tending towards grey as it ripens;

Colour of the paste: ivory, slightly straw-coloured;

Texture of the paste: compact, elastic, with scattered eyes from 1 mm in diameter up to a size known as "occhio di pernice" ["partridge eye"];

Taste: delicate, fragrant, not very salty, mild, with a characteristic aroma;

Fat in dry matter: minimum 45 %.

The characteristics of the cheese vary according to the ripening period, which can extend to over a year.'

This is to be replaced by:

'**Article 2 – Description of the product**

The designation of origin "Formai de Mut dell'Alta Valle Brembana" is reserved for cheese that has the following characteristics once the minimum ripening period has passed:

Fatty semi-cooked *cheese* made exclusively from raw whole cow's milk with low natural acidity;

Shape: a straight or slightly convex cylinder with flat or semi-flat sides;

Dimensions: diameter of sides between 30 cm and 40 cm, height of the heel between 8 cm and 10 cm, with variations in the minimum and maximum values depending on the technical conditions during production;

Weight of the wheel: between 8 kg and 12 kg depending on the technical conditions during processing, with variations of up to 10 % in the minimum and maximum values;

Outer appearance: thin, firm, natural rind, straw yellow in colour, becoming more pronounced as ripening progresses;

Colour of the paste: ivory, slightly straw-coloured;

Texture of the paste: compact, elastic, with scattered eyes from 1 mm in diameter up to a size known as "occhio di pernice" ["partridge eye"]; the presence of small cracks in the paste is permitted;

Taste: delicate, fragrant, not very salty, mild, with a characteristic aroma;

Fat in dry matter: minimum 42 %.

The minimum ripening period is 45 days. "Formai de Mut dell'Alta Valle Brembana" cheese may bear the additional indication "Riserva" if the ripening period is longer than 6 months.'

Reason:

— The requirement to use milk from one or two daily milkings has been removed. With farms in decline, dairies are not always able to sustain daily milk collection. This is a small-scale mountain production, and over the years the dairies have had to organise themselves in order to reduce collection costs, optimising routes and changing the timing of collections, which might no longer occur daily. Of course, farms have the necessary equipment to store milk from more than one milking in the best possible conditions. The Producers' Association has demonstrated, through the use of pilot dairies, that collection on alternate days does not alter the characteristics of the cheese.

— It is now specified that the characteristics of the cheese refer to the end of the minimum ripening period of 45 days.

— The term 'outer layer' has been replaced by 'external appearance', which is clearer. The phrase 'tending towards grey as it ripens' has been replaced by 'becoming more pronounced as ripening progresses', since this is more appropriate.

— We have also added that the presence of small cracks in the paste is permitted. The cracks (or fissures) are due to the use of milk with low natural acidity, which supports the native microflora present in the environment (pasture land, cattle sheds, cheese dairy), with their notable biodiversity. They cause characteristic fermentation which, far from undermining the characteristics and quality of the cheese, in fact enhances them.

— The value for minimum fat content in dry matter has been reduced from 45 % to 42 %. The cows are fed in a traditional manner, which means their food is not always constant throughout the year. At times, especially during the transition from dry to green fodder or vice versa, or in the event of abnormal weather patterns which reduce the nutritional characteristics of the fodder, or when the animals themselves are subject to sudden variations in temperature, this can have an impact on rumen fermentation, which can therefore lead to significant reductions in the fat content of the milk and thus of the cheese. The cheese nonetheless retains the classification of 'fatty cheese'.

— The sentence 'When ripened for at least 6 months, it is used as a table cheese' has been deleted, as it does not reflect current consumer habits. Moreover, the term 'table cheese' is generic and not sufficient to describe the characteristics of the product. Instead, to provide greater clarity to consumers, we would like to introduce a provision on the ripening process, which would make it possible to identify cheese ripened for more than 6 months using the term 'Riserva'. It is deemed more appropriate to differentiate between two ripening classes: between 45 days and 6 months, and longer than 6 months. Indeed, due to its particular production process, 'Formai de Mut dell'Alta Valle Brembana' is well suited to a long ripening process, which gives the cheese more pronounced sensory flavour and aroma characteristics compared with shorter ripening processes. This distinction has been introduced to benefit consumers, who are consequently better placed to choose a product best suited to their personal taste.

Proof of origin

— A new Article 4 has been introduced, concerning the proof of origin of 'Formai de Mut dell'Alta Valle Brembana' cheese.

The new article reads as follows:

'**Article 4 – Proof of origin**

Producers are entered in special lists managed by the inspection body and are responsible for ensuring, through the records they keep, which may be checked by the inspection body, proof of origin as regards the stages of production of "Formai de Mut dell'Alta Valle Brembana" referred to in Articles 3 and 5. The traceability of the product is ensured by entering all participants in the product chain in special lists kept by the inspection body and by declaration of the quantities produced.

All natural and legal persons entered on the relevant lists shall be subject to inspection by the inspection body in accordance with the product specification and the associated inspection plan.

The cheeses produced are identified while the curd is being formed in the mould. During one turn of the cheese, the date of production and the dairy's EC stamp are imprinted on the heel.'

Method of production

— This amendment concerns Article 2 of the current specification (Presidential Decree of 10 September 1985) and point 3.3 of the single document on the cattle's feed.

The current wording:

'The cattle's feed must consist of green or hay fodder from meadows, pastures, grazing meadows or mixed pastures in the production area. It may be supplemented with a mixture of cereals and, during the winter, with maize or grass silage.'

This is to be replaced by:

'**Article 5 – Method of production**

The cows' feed must consist of green and/or hay fodder from meadows, pastures or grazing meadows; the majority of the fodder (at least 50 %) must come from the defined geographical area. It may be supplemented with cereals, concentrates and/or protein cattle-cake. The use of mineral and vitamin supplements is authorised.'

Reason:

The origin of the foodstuffs, the majority of which (at least 50 %) must come from the defined geographical area, has been laid down more precisely. The depopulation of the mountains has led to a progressive increase in woodland at the expense of pasture land and grazing meadows. The few lowland areas on the valley floor have also been subject to major urbanisation, leaving only the more inaccessible areas, which are difficult to cultivate and often cannot even be used to graze cattle. This has reduced local fodder resources, forcing some farms to purchase fodder from outside the area. Unfortunately, the recent arrival of non-native wildlife species, such as wild boar, also comes at the expense of the ever smaller remaining pastures, as the damage they cause to the grass cover further reduces the local fodder production available. Moreover, as is well known, woodland is constantly advancing because, due to labour shortages, farmers' land management efforts are not sufficient to maintain meadows. It was also deemed necessary to remove the option to feed the cows with silage, as its use is a critical issue in the cheese-making and ripening process given that it is a potential vehicle for Clostridium spores. The removal of this option could make it necessary to bring in concentrates from outside the area of origin to replace the nutritional intake provided by silage.

The option to feed the cows with supplements is also proposed. A balanced diet for genetically healthy cows, as well as meeting their nutritional needs, helps to maintain their well-being and health conditions, which has a positive impact on the quality of the milk. A balanced diet results in milk with good fat and protein content and a low somatic cell count, thus improving its cheese-making capacity and making it possible to obtain high-quality cheese.

— This amendment concerns Article 2 of the current specification (Presidential Decree of 10 September 1985) on the method of production.

The current wording:

'It is produced throughout the year.

The milk must be coagulated at a temperature of between 35 °C and 37 °C and rennet added in order to produce the curd within 30 minutes. The cheese must be made using traditional methods; during processing, the curd is broken for the first time, then the mixture is half-cooked up to a temperature of 45-47 °C, then taken off the heat and stirred. It must also be suitably pressed using appropriate presses to allow the whey to drain. Suitable moulds, known as "fassere", are then used.

Salting can involve dry salting or brine salting, and the operation is repeated every other day for 8-12 days.'

This is to be replaced by:

'"Formai de Mut dell'Alta Valle Brembana" is produced throughout the year.

The milk must be coagulated at a temperature of between 35 °C and 37 °C and bovine rennet added in order to produce the curd within approximately 30 minutes. Natural whey starter or selected yeast may be added.

The cheese must be made using traditional methods; during processing, the curd is broken for the first time, then the mixture is half-cooked up to a temperature of 43-50 °C, then taken off the heat and stirred. Suitable moulds, known as "fassere", are then used.

It must also be suitably pressed to allow the whey to drain.

Salting can involve dry salting or brine salting.'

Reason:

It has been specified that the type of rennet used must be bovine, as is normally the case, in order to prevent the use of other types of rennet available on the market. As regards the length of time taken for the curds to form, the adverb 'approximately' has been added, as the duration of the enzyme action of the rennet could easily be influenced by the natural characteristics of the raw material and the conditions of the environment in which it occurs.

The possibility of using natural whey starter or selected yeast has been introduced. This was not included in the previous version. This addition is due to the fact that the bacterial count of the milk arriving at the dairies has decreased significantly over the years as a result of improvements in health and hygiene conditions on farms, milking conditions and milk storage conditions. A lower bacterial count means that the milk in the cheese vat is less reactive with respect to the need for rapid acidification, which is necessary in order to dehydrate the curd correctly and to hinder the development of microorganisms that are detrimental to the cheese production process. However, the native microflora present in the environment in the cow sheds and dairies are maintained and enhanced in the subsequent processing stages, giving 'Formai de Mut dell'Alta Valle Brembana' cheese its typical characteristics, it being a semi-cooked cheese made from raw milk.

As regards the increase of the temperature range for cooking the curd to between 43 °C and 50 °C, it has been noted that it is sometimes necessary to reduce or increase the temperature in order to improve the cheese-making process, to allow the curd to drain properly and to optimise the subsequent fermentation of the cheese. The need to do this is linked to the differing composition of the flora present in the fodder or the ripeness of the plants it is made up of, as well as the varying insulation capacity of the environment and of the vats in which the cheese is made. The cheesemakers use their experience and skill to decide on the optimal parameters while staying within a range which is acceptable and defined by the specification, but which is less restrictive in light of the physical conditions of the milk and the extreme environmental conditions.

The obligation to use 'appropriate presses' has been removed so as to enable artisanal cheesemakers, especially in mountain pastures, to use other manual tools that can perform the same function as presses. Again, the traditional process is not affected by the method used to drain the whey, although this must be done properly to allow the cheese to retain the characteristics laid down in the specification.

Reference to the duration of the salting period has been removed because the previous reference was generic and referred only to dry salting, potentially giving rise to misunderstandings with respect to the brine salting procedure, which cannot technically be carried out every other day for 8-12 days. Moreover, given the difference between the two salting techniques in terms of turning and salt absorption methods, it is impossible to give a specific indication to producers of the method to be used. It is in the interest of each producer to properly salt the product, adopting the best possible method and timing for salting the product, based on their own experience and the characteristics of their production premises, which have an impact on salt absorption, to obtain an ideal outcome. It is therefore open to each producer to choose the type and duration of the salting process to obtain the best possible product.

Link

— In view of the need to restructure the specification to bring it into line with the new structure approved by the Ministry of Agricultural, Food and Forestry Policy, a new Article 6 of the specification – point 5 of the single document – has been introduced. This Article is based on a summary of the information in the file supporting the registration and in the supplementary file No 0039 34581377 of 4 February 1995, pp. 3 and 4, published in the EC and on the website of the Ministry of Agricultural, Food and Forestry Policy, as well as historical, technical and scientific publications on the Brembana Valley.

The text on the link is set out below:

'**Article 6 – Link with the geographical environment**

Historically speaking, the Upper Brembana Valley [*L'Alta Valle Brembana*] has been an administrative entity since 1364, with its own statutory systems, which were strengthened and updated during the period of Venetian rule. Specifically, the geographical environment in which "Formai de Mut" originates and is produced is that of the Upper Brembana Valley in Bergamo. It is a well-defined geographical area, surrounded by the ring of mountain peaks from Monte Ortighera and Monte Menna to Pizzo dei Tre Signori and Monte Venturosa, and bordered by the Serina and Seriana valleys to the east, the Valtellina valley to the north and the Taleggio and Valsassina valleys to the west. The altitude ranges from 440 m above sea level in the municipality of Lenna to 2 916 m above sea level at Pizzo del Diavolo di Tenda in the municipality of Carona.

For centuries, the main resources and related activities have been linked to the woodland, the pastures and the mines. The ridge of the Orobic Alps constituting the Upper Brembana Valley consists of peaks and passes that are not easily accessible and a complex system of valleys and slopes with varying altitude profiles and exposures, which have had a major influence on how the population and production systems were established and have stabilised over time.

The Brembana Valley was mainly a valley of herders, and cheese-making, which was the main purpose for rearing cattle in the area, is attested to in a number of historical documents. This tradition is still reflected today in the production of the characteristic local cheese "Formai de Mut dell'Alta Valle Brembana".

One of the most important traits of the Orobic climate is the exposure to humid air flows from the Mediterranean, which are obstructed by the Alpine range. This characteristic results in levels of rainfall and snowfall that increase gradually from the valley floor to the head of the valley and the slopes. These conditions favour the greening of pastures and thus the rearing of dairy cattle. However, conditions can vary considerably from year to year, as is typical of temperate regions.

Due to the environmental and climate characteristics described above, the mountain area of the Upper Brembana Valley is characterised by valleys, slopes and mountain pastures offering extraordinary geological and plant diversity. Over the centuries, these have been exploited by humans through seasonal mountain grazing, with a vertical transhumance which involves grazing on the pastures during the summer months and a return to valley for the rest of the year when the harsher weather arrives. This tradition is particularly evident in the distinctive and typical colouration of the paste of "Formai de Mut dell'Alta Valle Brembana", which changes from an ivory colour, when the cattle are fed with hay during the winter season, to a straw colour when the cattle are fed with green grass during the summer.

The meadows of the Brembana Valley contain numerous plant species, the composition of which varies according to location, environmental conditions, altitude and water resources.

The Bergamasque Alpine flora is among the richest and most interesting in the Alps; it is made up of a significant group of species as regards both quantity and quality, with numerous endemic species standing out in terms of importance and reputation. The reason for the invaluable nature of Bergamasque flora can be found in the historical and geological events that have occurred in this area. Glacial advance and retreat has had a profound influence on the area's floral make-up. The Orobic Alps, in particular the Bergamasque Prealps, have acted as a refuge for many Alpine species, preserving ancient species (paleoendemites) while encouraging the formation of new species (neoendemites) due to geographical isolation.

The environmental conditions have given and continue to give the cattle specialised capacity for milk production.

Each mountain pasture, meaning a grazing area above the upper edge of the forest, is often divided into several "stations", pasture areas with the necessary facilities to support cattle and humans. At each station, the animals are expertly transported along the pastures according to the availability and quality of the fodder and the water resources needed to water the animals. It is precisely the experience of the alpine herders, acquired and passed on from generation to generation, that determines the movement of the herd and the method of grazing (which varies according to the daily weather conditions and the quality, the degree of ripeness and the attractiveness of the various grazing areas) in order to make the best possible use of the fodder resources available and thus obtain the best cheese.

The herders are housed in buildings called "baite", where the milk is also processed. The cheesemakers rely on their experience and skill when choosing the optimal time and temperature parameters to be used during cheese-making, while staying within traditional ranges. The appropriate values take into account the insulation of the production premises, the area where the cows have grazed and sometimes also the particular chemical and physical characteristics of the milk, which are themselves determined by extreme environmental conditions (sharp drop in temperature, hail storms and/or snowfall).

Once all the grass at a station has been eaten, the animals move on to the next one in search of new pasture, sometimes reaching altitudes above 2 000 metres.

The cheese produced is left to ripen in the cheese storehouse, or "casera". There is often only one *casera* for the entirety of the alpine pastures, placed in the most favourable location logistically speaking. Each *casera* is built and managed so as to ensure ideal temperature and humidity conditions for achieving a good product. Depending on the interplay between temperature and humidity, each cheesemaker sets the timing and turning and brushing methods in order for the cheese to ripen properly and the typical characteristics of "Formai de Mut dell'Alta Valle Brembana" to be achieved. At the end of the mountain grazing period, the cheese produced in the mountain pastures is brought down to the valley to complete its ripening, which can last for several years. The herd also returns to the place of departure, where it is met by the final regrowth of the grazing meadows, as well as hay provided on the holdings during the winter period.

Nowadays, mountain grazing and the resulting production in mountain pastures are carried out in the mountain cottages indicated in the Regional Plan for Mountain Pastures between May and October, depending on environmental and climate conditions. The rest of production, which can take place from 1 January to 31 December, is done on the valley floor, but always within the mountain area.

Originally, the practice of transhumance was widespread, whereby some herders transferred their animals to the Milanese lowlands during winter, returning to the mountain pastures in summer. The herders in this area were known as "bergamì", while their herd was known as a "bergamina". These terms are still in use today as part of the local lexicon. Haymaking was a secondary activity which was required for the purpose of rearing animals. The meadows, which were fertilised with manure, were mowed twice during the summer season.

The "bergamini" of yesteryear were replaced by valley herders, who leased the pastures in their area and stocked them with their own or rented cattle. This gave rise to predominantly "local" transhumance, characterised by the movement of herds from the valley floor to the mountain pastures. As a result, the grazing meadows on the valley floor, while free of cattle, provide the stocks of hay for the winter season.

The combination of the factors linked to the specific biodiversity of the restricted geographical area and the traditional breeding techniques determines the specific nature of the milk, which is enhanced by the use of raw milk to make the cheese. This means that all the nutritional, sensory and microbiological properties of the area of origin remain intact in "Formai de Mut dell'Alta Valle Brembana". Particularly during the cheese's ripening stage, the native microflora in the raw milk used to make the cheese and in the production environment influences the ripening of the cheese and establishes its distinctive flavour.

Furthermore, "Formai de Mut dell'Alta Valle Brembana" is made using whole milk. Almost all of the milk's original fat content, and with it the liposoluble aromatic molecules specific to many local essences, are concentrated in the cheese. This results in a notable transfer of aromas and scents from the production environment to the product, further characterising it.'

Labelling

— This amendment concerns Article 4 of the current specification (Presidential Decree of 10 September 1985) and point 3.6 of the single document.

The current wording:

"'Formai de Mut dell'Alta Valle Brembana" cheeses must bear the relevant markings, or other specific markings giving the designation of origin of the cheese and the details of the following decree.'

This is to be replaced by:

‘**Article 8 – Labelling**

The conformity mark constitutes a paper label affixed to one of the two flat sides of the cheese once it has ripened for at least 45 days, bearing a red mark (CMYK: C = 0, M = 95, Y = 85, K = 0 – image 1) for products made on the valley floor from 1 January to 31 December and a blue mark (CMYK: C = 98, M = 72, Y = 12, K = 0 – image 2) for products made on the mountain pastures between 20 May and 20 October. In terms of design, in the centre there is a stylised drawing of a bell, which in turn has at its centre a wheel of cheese with a detached wedge. Around the edge of the bell is written part of the name of the designation of origin, “Formai de Mut D.O.P.”, while along the inside edge of the circle containing the bell design the rest of the name can be found, “dell’Alta Valle Brembana”, along with the legal reference to the registration, “Reg. C.E. 1107/96”. Around the entire outside circumference there are 22 stylised bells enclosed by a further circle. For the blue mark, the circle inside the 22 bells is replaced by the repeated words “d’alpeggio” [from the mountain pastures] (image 2).

For “Formai de Mut dell’Alta Valle Brembana” which has been ripened for more than 6 months, the mark has the same characteristics as described above, but with the word “Riserva” repeated around the circle inside the 22 bells (images 3 and 4).

Image 1

Image 2

Image 3

Image 4

Food glue may be used to affix the mark.

When placed on the market for consumption, each wrapper and/or piece of packaging of "Formai de Mut dell'Alta Valle Brembana" PDO must bear the designation "Formai de Mut dell'Alta Valle Brembana" PDO and the marks described above with the information required by law. In the event of specific printing needs, the marks may also be displayed in black and white or contrast.'

Reason:

The labelling methods are described in greater detail.

Other

Inspections

— In view of the need to restructure the specification to bring it into line with the new provisions approved by the Ministry of Agricultural, Food and Forestry Policy, an article on inspections has been added, containing the name and contact details of the control body.

The following text has been added:

'**Article 7 – Inspections**

Inspections on whether the product conforms to the specification are carried out in accordance with Regulation (EU) No 1151/2012 by the inspection body Certiprodop S.r.l. – registered office: Via del Macello 26, Crema; administrative offices: Via del Commercio 29 – 26013 Crema (Cremona); telephone and Fax +39 373229628; Email: info@certiprodop.it.'

Packaging

— In view of the need to restructure the specification to bring it into line with the new provisions approved by the Ministry of Agricultural, Food and Forestry Policy, an addition has been made to point 3.5 of the single document and Article 8 of the specification, concerning means of release for consumption.

The newly added text reads as follows:

'"Formai de Mut dell'Alta Valle Brembana" PDO cheese may be released for consumption as whole cheeses or in portions. Portioning and packaging may be carried out outside the area of origin.'

SINGLE DOCUMENT

'Formai de Mut dell'Alta Valle Brembana'

EU No: PDO-IT-0009-AM01 – 6.7.2021

PDO (X) PGI ( )

1. **Name(s) [of PDO or PGI]**

'Formai de Mut dell'Alta Valle Brembana'

2. **Member State or Third Country**

Italy

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

3.1. *Type of product [listed in Annex XI]*

Class 1.3 – Cheeses

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

The designation of origin 'Formai de Mut dell'Alta Valle Brembana' is reserved for cheese that has the following characteristics once the minimum ripening period has passed:

Fatty semi-cooked *cheese* made exclusively from raw whole cow's milk with low natural acidity.

Shape: a straight or slightly convex cylinder with flat or semi-flat sides;

Dimensions: diameter of sides between 30 cm and 40 cm, height of the heel between 8 cm and 10 cm, with variations in the minimum and maximum values depending on the technical conditions during production;

Weight of the wheel: between 8 kg and 12 kg depending on the technical conditions during processing, with variations of up to 10 % in the minimum and maximum values;

Outer appearance: thin, firm, natural rind, straw yellow in colour, becoming more pronounced as ripening progresses;

Colour of the paste: ivory, slightly straw-coloured;

Texture of the paste: compact, elastic, with scattered eyes from 1 mm in diameter up to a size known as 'occhio di pernice' ['partridge eye']; the presence of small cracks in the paste is permitted;

Taste: delicate, fragrant, not very salty, mild, with a characteristic aroma;

Fat in dry matter: minimum 42 %.

The minimum ripening period is 45 days. 'Formai de Mut dell'Alta Valle Brembana' cheese may bear the additional indication 'Riserva' if the ripening period is longer than 6 months.

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

The cows' feed must consist of green and/or hay fodder from meadows, pastures or grazing meadows; the majority of the fodder (at least 50 %) must come from the defined geographical area. It may be supplemented with cereals, concentrates and/or protein cattle-cake. The use of mineral and vitamin supplements is authorised.

The 50 % quota is justified as follows. The depopulation of the mountains has led to a progressive increase in woodland at the expense of pasture land and grazing meadows. The few lowland areas on the valley floor have also been subject to major urbanisation, leaving only the more inaccessible areas, which are difficult to cultivate and often not even usable for grazing cattle. This has reduced local fodder resources, forcing some farms to purchase fodder from outside the area. Unfortunately, the recent arrival of non-native wildlife species, such as wild boar, also comes at the expense of the ever smaller remaining pastures, as the damage they cause to the grass cover further reduces the local fodder production available. Moreover, as is well known, woodland is constantly advancing because, due to labour shortages, farmers' land management efforts are not sufficient to maintain meadows. It was also deemed

necessary to remove the option to feed the cows with silage, as its use is a critical issue in the cheese-making and ripening process given that it is a potential vehicle for Clostridium spores. The removal of this option could make it necessary to bring in concentrates from outside the area of origin to replace the nutritional intake provided by silage.

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

Holdings rearing the cattle whose milk is used to produce 'Formai de Mut dell'Alta Valle Brembana' must be located within the defined geographical area.

The milk must be produced and the cheese processed and ripened within the defined geographical area.

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

'Formai de Mut dell'Alta Valle Brembana' PDO cheese may be released for consumption as whole cheeses or in portions. Portioning and packaging may be carried out outside the area of origin.

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

The conformity mark constitutes a paper label affixed to one of the two flat sides of the cheese once it has ripened for at least 45 days, bearing a red mark (CMYK: C = 0, M = 95, Y = 85, K = 0 – image 1) for products made on the valley floor from 1 January to 31 December and a blue mark (CMYK: C = 98, M = 72, Y = 12, K = 0 – image 2) for products made on the mountain pastures between 20 May and 20 October. In terms of design, in the centre there is a stylised drawing of a bell, which in turn has at its centre a wheel of cheese with a detached wedge. Around the edge of the bell is written part of the name of the designation of origin, 'Formai de Mut D.O.P.', while along the inside edge of the circle containing the bell design the rest of the name can be found, 'dell'Alta Valle Brembana', along with the legal reference to the registration, 'Reg. C.E. 1107/96'. Around the entire outside circumference there are 22 stylised bells enclosed by a further circle. For the blue mark, the circle inside the 22 bells is replaced by the repeated words 'd'alpeggio' [from the mountain pastures] (image 2).

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Image 3

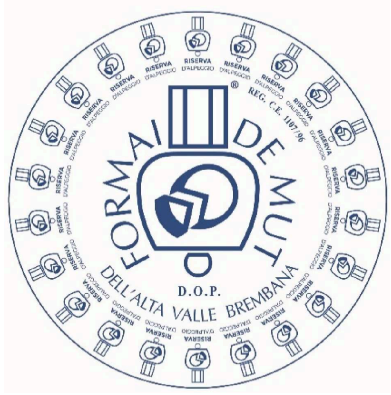

Image 4

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When placed on the market for consumption, each wrapper and/or piece of packaging of 'Formai de Mut dell'Alta Valle Brembana' PDO must bear the designation 'Formai de Mut dell'Alta Valle Brembana' PDO and the marks described above with the information required by law. In the event of specific printing needs, the marks may also be displayed in black and white or contrast.

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

The area in which the cheese referred to above is produced and ripened comprises the entire administrative territory of the municipalities listed below, all of which belong to the province of Bergamo: Averara, Branzi, Camerata Cornello, Carona, Cassiglio, Cusio, Foppolo, Isola di Fondra, Lenna, Mezzoldo, Moio de' Calvi, Olmo al Brembo, Ornica, Piazza Brembana, Piazzatorre, Piazzolo, Roncobello, Santa Brigida, Valleve, Valnegra and Valtorta.

5. **Link with the geographical area**

Historically speaking, the Upper Brembana Valley [*L'Alta Valle Brembana*] has been an administrative entity since 1364, with its own statutory systems, which were strengthened and updated during the period of Venetian rule. Specifically, the geographical environment in which 'Formai de Mut' originates and is produced is that of the Upper Brembana Valley in Bergamo. It is a well-defined geographical area, surrounded by the ring of mountain peaks from Monte Ortighera and Monte Menna to Pizzo dei Tre Signori and Monte Venturosa, and bordered by the Serina and Seriana valleys to the east, the Valtellina valley to the north and the Taleggio and Valsassina valleys to the west. The altitude ranges from 440 m above sea level in the municipality of Lenna to 2 916 m above sea level at Pizzo del Diavolo di Tenda in the municipality of Carona.

For centuries, the main resources and related activities have been linked to the woodland, the pastures and the mines. The ridge of the Orobic Alps constituting the Upper Brembana Valley consists of peaks and passes that are not easily accessible and a complex system of valleys and slopes with varying altitude profiles and exposures, which have had a major influence on how the population and production systems were established and have stabilised over time.

The Brembana Valley was mainly a valley of herders, and cheese-making, which was the main purpose for rearing cattle in the area, is attested to in a number of historical documents. This tradition is still reflected today in the production of the characteristic local cheese 'Formai de Mut dell'Alta Valle Brembana'.

One of the most important traits of the Orobic climate is the exposure to humid air flows from the Mediterranean, which are obstructed by the Alpine range. This characteristic results in levels of rainfall and snowfall that increase gradually from the valley floor to the head of the valley and the slopes. These conditions favour the greening of pastures and thus the rearing of dairy cattle. However, conditions can vary considerably from year to year, as is typical of temperate regions.

Due to the environmental and climate characteristics described above, the mountain area of the Upper Brembana Valley is characterised by valleys, slopes and mountain pastures offering extraordinary geological and plant diversity. Over the centuries, these have been exploited by humans through seasonal mountain grazing, with a vertical transhumance which involves grazing on the pastures during the summer months and a return to valley for the rest of the year when the harsher weather arrives. This tradition is particularly evident in the distinctive and typical colouration of the paste of 'Formai de Mut dell'Alta Valle Brembana', which changes from an ivory colour, when the cattle are fed with hay during the winter season, to a straw colour when the cattle are fed with green grass during the summer.

The meadows of the Brembana Valley contain numerous plant species, the composition of which varies according to location, environmental conditions, altitude and water resources.

The Bergamasque Alpine flora is among the richest and most interesting in the Alps; it is made up of a significant group of species as regards both quantity and quality, with numerous endemic species standing out in terms of importance and reputation. The reason for the invaluable nature of Bergamasque flora can be found in the historical and geological events that have occurred in this area. Glacial advance and retreat has had a profound influence on the area's floral make-up. The Orobic Alps, in particular the Bergamasque Prealps, have acted as a refuge for many Alpine species, preserving ancient species (paleoendemites) while encouraging the formation of new species (neoendemites) due to geographical isolation.

The environmental conditions have given and continue to give the cattle specialised capacity for milk production.

Each mountain pasture, meaning a grazing area above the upper edge of the forest, is often divided into several 'stations', pasture areas with the necessary facilities to support cattle and humans. At each station, the animals are expertly transported along the pastures according to the availability and quality of the fodder and the water resources needed to water the animals. It is precisely the experience of the alpine herders, acquired and passed on from generation to generation, that determines the movement of the herd and the method of grazing (which varies according to the daily weather conditions and the quality, the degree of ripeness and the attractiveness of the various grazing areas) in order to make the best possible use of the fodder resources available and thus obtain the best cheese.

The herders are housed in buildings called "baite", where the milk is also processed. The cheesemakers rely on their experience and skill when choosing the optimal time and temperature parameters to be used during cheese-making, while staying within traditional ranges. The appropriate values take into account the insulation of the production premises, the area where the cows have grazed and sometimes also the particular chemical and physical characteristics of the milk, which are themselves determined by extreme environmental conditions (sharp drop in temperature, hail storms and/or snowfall).

Once all the grass at a station has been eaten, the animals move on to the next one in search of new pasture, sometimes reaching altitudes above 2 000 metres.

The cheese produced is left to ripen in the cheese storehouse, or "casera". There is often only one *casera* for the entirety of the alpine pastures, placed in the most favourable location logistically speaking. Each *casera* is built and managed so as to ensure ideal temperature and humidity conditions for achieving a good product. Depending on the interplay between temperature and humidity, each cheesemaker sets the timing and turning and brushing methods in order for the cheese to ripen properly and the typical characteristics of "Formai de Mut dell'Alta Valle Brembana" to be achieved. At the end of the mountain grazing period, the cheese produced in the mountain pastures is brought down to the valley to complete its ripening, which can last for several years. The herd also returns to the place of departure, where it is met by the final regrowth of the grazing meadows, as well as hay provided on the holdings during the winter period.

Nowadays, mountain grazing and the resulting production in mountain pastures are carried out in the mountain cottages indicated in the Regional Plan for Mountain Pastures between May and October, depending on environmental and climate conditions. The rest of production, which can take place from 1 January to 31 December, is done on the valley floor, but always within the mountain area.

Originally, the practice of transhumance was widespread, whereby some herders transferred their animals to the Milanese lowlands during winter, returning to the mountain pastures in summer. The herders in this area were known as "bergamì", while their herd was known as a "bergamina". These terms are still in use today as part of the local lexicon. Haymaking was a secondary activity which was required for the purpose of rearing animals. The meadows, which were fertilised with manure, were mowed twice during the summer season.

The "bergamini" of yesteryear were replaced by valley herders, who leased the pastures in their area and stocked them with their own or rented cattle. This gave rise to predominantly "local" transhumance, characterised by the movement of herds from the valley floor to the mountain pastures. As a result, the grazing meadows on the valley floor, while free of cattle, provide the stocks of hay for the winter season.

The combination of the factors linked to the specific biodiversity of the restricted geographical area and the traditional breeding techniques determines the specific nature of the milk, which is enhanced by the use of raw milk to make the cheese. This means that all the nutritional, sensory and microbiological properties of the area of origin remain intact in "Formai de Mut dell'Alta Valle Brembana". Particularly during the cheese's ripening stage, the native microflora in the raw milk used to make the cheese and in the production environment influences the ripening of the cheese and establishes its distinctive flavour.

Furthermore, "Formai de Mut dell'Alta Valle Brembana" is made using whole milk. Almost all of the milk's original fat content, and with it the liposoluble aromatic molecules specific to many local essences, are concentrated in the cheese. This results in a notable transfer of aromas and scents from the production environment to the product, further characterising it.'

Reference to publication of the product specification

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

or alternatively:

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

Publication of a communication of approval of a standard amendment to the 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 410/11)

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

COMMUNICATION OF THE APPROVAL OF A STANDARD AMENDMENT

'Segarcea'

PDO-RO-A1214-AM01

Date of communication: 1 August 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Introduction of new grape varieties as main production varieties

The specification has been amended to include the wine grape varieties Fetească regală and Touriga nacional for the production of white wines and red wines respectively.

The introduction of the Fetească regală variety, an old Romanian variety that is widely cultivated in Romania, has increased the potential for exploiting the specific characteristics of the Segarcea PDO area in the form of quality wines, enhancing the reputation of the designation of origin by diversifying the range of varieties and expressing the aromatic complexity of the valued national varieties.

In the Segarcea area, the variety offers good adaptability and the potential for achieving quality, as the grapes build up aromas and sugar. This variety has the potential to produce fine wines which are bright, clear, and with accentuated straw-yellow with greenish highlights, with a scent of vine blossom and good acidity resulting from the valley area in which it is grown.

The Touriga nacional variety has good adaptability in the Segarcea PDO, and preserves the variety's specific characteristics, which are also influenced by the soil structure, the hydrological conditions and the local climate. This variety is characterised by fruity notes, a bright red colour, a high alcohol content and is rich in extract, with a balanced accumulation of sugars, due to the wine-growing soils with a high calcium carbonate content and rich in iron oxides and the vineyards' location on gentle slopes that are relatively exposed to the south, which favours the accumulation of sugars and anthocyanins, and a high mineral content.

Diversifying the range of varieties by introducing the above varieties will help to expand the wine portfolio, obtaining wines from varieties with a national/international reputation by exploiting their aromatic complexity.

Chapters IV and XI of the specification and point 7 of the single document are amended.

2. Amendment of grapevine yield (increase)

The grape and wine yields obtained are amended upwards.

([1]) OJ L 9, 11.1.2019, p. 2.

The change in wine productivity is needed for the Segaracea PDO area due to the production progress achieved in recent years, an increase in production for grapes at full maturity at harvest and a later harvest due to changes in the new vineyard structures, due to the biotic factor (clonal structure, rootstock) and the oenological factor (the use of new wine-making technologies).

From 2004, even before the vineyard conversion/restructuring programmes, vineyards providing a certain level of harvest supported by a relatively low plant density were replaced. Whereas, before, the grubbed-up vineyards had a density of between 2 800 and 3 200 plants per hectare, newly-established plantations have a density of more than 4 545 plants per hectare, with significant increases in the density of young vineyards compared to the density of previous plantations, which has also led to significant increases in grape production.

The newly introduced varieties harness the area's potential, and the new clones of older varieties have a greater capacity to take advantage of the soil's complex of minerals and nutrients, as well as the area's oenoclimatic conditions.

The changes due to oenological factors are the result of new wine-making equipment and the use of new technical solutions in the field of wine-making materials. Of the new equipment that has made a significant contribution to increasing wine yields, without reducing quality, we would highlight the pneumatic presses, which have made it possible to increase wine yield by more than 15 % (for free-run must). Automated vats and fermentation tanks at controlled temperatures have also made it possible to increase the wine yield significantly while increasing the quality of the wines, particularly by maintaining and, in some cases, increasing the wines' aromatic profile.

Chapters V and VII of the specification and point 7 of the single document are amended.

SINGLE DOCUMENT

1. **Name(s)**

Segarcea

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

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

1. *White wines*

CONCISE TEXTUAL DESCRIPTION

The wines are energetic, straw-yellow with greenish hints in colour, with intense aromas of freshly flowering acacia flowers. Maturation in tanks on the lees together with long fermentation result in notes of grass and elder, exotic fruit, peaches (both in the bouquet and on the palate).

The taste is dominated by freshness, crispness, citrus acidity, floral notes, fruitiness, above-average citrus acidity and a long finish, a solid structure of fruit, butter, warm brioche, citrus and freshly roasted hazelnuts.

The typical aromatic wines (dry/semi-dry) have a bouquet of roses, sweet fruit pulp, white flowers, typical Muscat aromas, a cool taste, acidity, liveliness and are full bodied.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	4,0 in milliequivalents per litre

General analytical characteristics	
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

2. *Red wines*

CONCISE TEXTUAL DESCRIPTION

Their colour is purple red, dark ruby red, ruby red with purple highlights: intense and light garnet-red or brick-red even when matured over a short period of time. The wine-making processes enable greater extraction of colour and tannins, and a fine scent and taste of wood, vanilla, with a bouquet dominated by fruit (cherries, raspberries and strawberries) and spices. On the palate, it has a balance between fruity and liquorice notes, slight traces of toasted wood, well-integrated round tannins, full-bodied, with a dominant aroma of berries, jams, aromatic herbs, woody aromas and vanilla (barrelled wine).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	4,0 in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

3. *Rosé wines*

CONCISE TEXTUAL DESCRIPTION

Wines matured on the lees with bâtonnage have a character that is fresh, fruity (redcurrants, sour cherries and white cherries) and cool. The aromas are intense, of red berries, jam and raspberry and the wines are rounded, and balanced with fresh acidity.

The colour is an intense salmon pink, with aromas of white cherries, rose petals, green pepper, honey, wild strawberries, with a fresh and intense fruity taste, a spry acidity and an intense finish.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	4,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Wine-making practices

Relevant restriction on making the wines

Enrichment is prohibited in the production of wines with the Segarcea controlled designation of origin.

Enhancement of the natural alcoholic strength by volume of the grape must, partially fermented grape must or wine in fermentation is prohibited.

2. Cultivation practice

Cultivation practice

— The minimum acceptable density is: 3 000 plants per hectare.

— In newly established plantations the density will be at least 4 132 plants per hectare.

— The cultivation system is non-protected or semi-protected; the Guyot method is recommended for training on the trunk, with unilateral or bilateral cordons, and canes that are periodically replaced.

— The cutting system is long or mixed, with a maximum fruit load of 15 buds/sqm.

5.2. *Maximum yields*

1. Fetească alba, Fetească regală, Riesling Italian, Riesling de Rhin, Sauvignon, Viognier, Pinot gris, Chardonnay

14 000 kilograms of grapes per hectare

2. Tămâioasă românească, Tămâioasă roză

14 000 kilograms of grapes per hectare

3. Pinot noir, Merlot, Syrah, Fetească neagră, Marcelan, Negru de Drăgășani, Touriga nacional, Cabernet Franc, Cabernet Sauvignon

12 000 kilograms of grapes per hectare

4. Fetească alba, Fetească regală, Riesling Italian, Riesling de Rhin, Sauvignon, Viognier, Pinot gris, Chardonnay

112 hectolitres per hectare

5. Tămâioasă românească, Tămâioasă roză

112 hectolitres per hectare

6. Pinot noir, Merlot, Syrah, Fetească neagră, Marcelan, Negru de Drăgășani, Touriga nacional, Cabernet Franc, Cabernet Sauvignon

96 hectolitres per hectare

6. **Demarcated geographical area**

Dolj County:

— the town of Segarcea

— the town of Segarcea — the villages of Lipovu and Lipovu de Sus;

— Municipality of Lipovu — the villages of Lipovu and Lipovu de Sus;

7. Wine grape variety(-ies)

Cabernet Franc N

Cabernet Sauvignon N – Petit Vidure, Bourdeos tinto

Chardonnay B – Gentil blanc, Pinot blanc Chardonnay

Fetească albă B – Păsărească albă, Poama fetei, Mädchentraube, Leanyka, Leanka

Fetească neagră N – Schwarze Mädchentraube, Poama fetei neagră, Păsărească neagră, Coada rândunicii

Fetească regală B – Königliche Mädchentraube, Königsast, Kiralyleanka, Dănășană, Galbenă de Ardeal

Marcelan N

Merlot N – Bigney rouge

Negru de Drăgăşani N

Pinot Gris G – Affumé, Grau Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Pinot noir N – Blauer Spätburgunder, Burgund mic, Burgunder roter, Klăvner Morillon Noir

Riesling de Rhin B – Weisser Riesling, White Riesling

Riesling italian B – Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B – Sauvignon verde

Syrah N – Shiraz, Petit Syrah

Touriga Nacional R

Tămâioasă românească B – Rumanische Weihrauchtraube, Tamianka

Tămâioasă roză Rs – Muscat rouge de Frontignan

Viognier B – Petit Vionnier, Viogne, Galopine, Vugava bijela

8. Description of the link(s)

8.1. *Link with the demarcated area*

The Segarcea wine-growing centre is part of the Dealurile Munteniei şi Olteniei (Oltenia and Muntenia Hills) wine-growing region. It is located in the Romanian Plain, 29 km south of the city of Craiova, at a predominant altitude of 145 m. Segarcea is located on the 44°10' parallel north and on the 23°72' meridian east.

Segarcea is located in the central part of Oltenia Plain on the interfluve between the rivers Jiu (to the east) and Desnățui (to the west), and is part of the Câmpia Desnățuiului (Desnățui Plain). This interfluve is called Câmpia Segarcei (Segarcea Plain). Together with Câmpia Băileştiului (Băileşti Plain), it forms the Desnățui Plain.

The Segarcea Plain lacks aeolian (wind-blown) terrain and includes the foothill plain of Sălcuța and the Danube River terraces of which five (out of a total of eight) continue east of the Desnățui River.

The areas under vineyards belonging to the Segarcea wine-growing centre are found on the southern extremity of the Sălcuța foothill plain and on the slope with predominantly southern exposure linking the third terrace of the Danube and the elevated Sălcuța plain. This area is located between the hypsometric curves of 100 m and 150 m. In fact, the most elevated points of this area are found here: Dealul Viilor, at 151,7 m and Dealul Robului, at 150,3 m. The following types of soils are found on the territory of the Segarcea wine-growing centre: typical cambic chernozem soils, eroded cambic chernozem soils and eroded soils (on the slopes).

From the point of view of surface deposit geology and lithology, the Oltenia Plain dates from the late Pliocene, if we take into account the formation of the first dry land, but it dates from the Quaternary if we think of the modelling action to which it was subjected thereafter.

As far as the lithological material is concerned, it is mostly formed of loess sediment, loam-clayish sediments of the Pleistocene and sandy loams with a high carbonate content. This material of alluvial and diluvial origin was laid in the Quaternary era, in the interglacial period. These deposits form a layer of a few centimetres at a depth of 8 to 15 m, covering older late Pliocene sandy-loamy, sandy or sandy-marl deposits.

In this area, there are zones with marked diluvial processes. Diluvial deposits are related to the movement of certain already existent Pleistocene deposits, due to the action of water flowing diffusely in the form of a water sheet caused by rains and the melting of snow and due to gravitation (earth falls, landslides). On certain surfaces, diluvial sediments entirely cover the valleys without linear longitudinal drainage, with slopes that are easy to stabilise and use for agriculture.

The climate is temperate-continental, with weak Mediterranean influences caused by the frequency of western and south-western air masses, not to mention southern tropical and East-European air masses.

The multiannual average temperature is 11,6 °C. The average temperature of the hottest month is 24,1 °C, oscillating between 22,7 °C and 26,8 °C.

The sum of annual precipitation is 565 mm (the average for 5 years), of which 281 mm during the growth period.

Vine cultivation and winemaking has been attested in writing since 1557, in a document in which Pătraşcu cel Bun (Pătraşcu the Good), the father of Mihai Viteazul (Mihai the Brave) granted 'the lands of Segarcea to his daughter Maria' in the form of dowry. At that time, the vines and wines of Segarcea were well known. The Segarcea wine-growing centre was first recognised together with 27 other wine-growing centres in Romania as being authorised for producing wines with controlled designation of origin through the Decree of the Council of Ministers of 25 May 1929.

8.2. *Causal interaction*

The new varieties and the new cultivation and winemaking technologies mean that the Segarcea PDO currently enjoys an excellent reputation.

The duration of sunshine, the ambient temperature and the atmospheric precipitation are essential climate features for a wine-growing area, with a decisive impact on the vine's biological, physiological and bio-chemical processes, which influence the quality and typical character of the wines obtained at Segarcea.

The majority of the wine-growing soils have a high calcium carbonate content and are rich in iron oxides, which gives the red wines obtained here a bright red colour and makes them very soft, with a marked personality. Wines produced here are suitable for ageing.

Vine plantations generally have a southern, south-western or south-eastern exposure, as most of them are located on relatively smooth slopes and on plateaus. The large amount of sunshine, the rich heliothermal resources and reduced precipitation are an important factor for wine quality (intense red fruit aromas, robustness and freshness).

The combination of soil and climatic conditions favours the production of wines with the typical characteristics of the area, with intense fruity notes and high ageing capacity. The production of grapes from *vitis vinifera* grafted onto rootstock, carefully positioned according to the 'potential' of the land, can produce quality wines.

The grapes for white wines are harvested in a mechanised fashion, kept in pellicular maceration at temperatures between 8 °C and 10 °C, with slow fermentation, in stainless steel tanks with a controlled temperature of 15 °C to 18 °C, and maturation on the lees generally for periods of 3 to 5 months and for some wines for 21 to 30 days.

It develops a straw-yellow appearance with greenish hints, with intense aromas of freshly flowering white acacia flowers. Maturation in tanks on the lees together with long fermentation result in notes of grass and elder, exotic fruit, peaches (both in the bouquet and on the palate).

The taste is dominated by freshness, crispness, with citrus acidity, balanced between floral or fruity notes, above-average citrus acidity and a long finish, a solid structure of fruit and butter, warm brioche, white fruit, citrus, freshly roasted hazelnuts.

The typical aromatic wines (grapes harvested by hand) are mostly obtained in dry and semi-dry variants, the complex bouquet ranges from rose to sweet fruit pulp, from white flowers to the classic aromas of Muscat. They are lively and have a full structure due to their specific acidity.

In order to obtain red/rosé wines the grapes are picked in a mechanised fashion. Traditional wine-making processes are used in order to extract greater colour and tannins; the wines mature for an average of 6-8 months in oak barrels in order to integrate the aromas resulting from contact with the wood. A bouquet dominated by fruit (cherries, raspberries and strawberries) and spices develops, in terms of both scent and taste. On the palate, the wines have a balance between fruity and liquorice notes, with slight traces of toasted wood and well-integrated round tannins; the wines are full-bodied, with notes of berries, aromatic herbs, plus wood and vanilla in the barrelled wine.

The mechanised harvesting of the grapes, with maceration-fermentation in vats with remontage, managing fermentation temperatures and the number of remontages, aims to produce fruity wines with fewer tannins. Maturation takes place mainly in stainless steel tanks and partly in oak barrels for an average period of between 6 and 8 months. The wide spectrum of aromas resulting from long maceration of around eight weeks and 8-18 months of maturation in oak barrels ranges from jams to fresh berries and vanilla.

8.3. *Product details*

The white wines are straw-yellow (greenish) in colour, with intense aromas of acacia flowers, and notes of grass and elder from long fermentation, and of exotic fruit and peaches. The taste is fresh, with citrus acidity, floral (acacia), honey, ripe fruit, above-average citrus acidity and a long finish, a solid structure of fruit and butter, warm brioche, citrus and freshly roasted hazelnuts.

The typical aromatic wines have a complex bouquet (roses, sweet fruit pulp), and the classic Muscat aromas, with vivacity and a full structure due to their specific acidity.

The red wines have a bouquet dominated by red fruit (cherries, raspberries and strawberries), spices, with a balance between notes of fruit and liquorice, integrated and moderate round tannins, full-bodied, with notes of berries, aromatic herbs, wood and vanilla in the barrelled wine.

The wide spectrum of aromas resulting from long maceration of around eight weeks and 8-18 months of maturation in oak barrels ranges from jams to fresh berries and vanilla.

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

Marketing conditions

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition

On the labelling of the wines, the Segarcea protected designation of origin may be supplemented, depending on the interests of the producers, by one of the following single vineyard names: DEALU ROBULUI, PIETRICEAUA, GRĂDINA POPEŞTI, DEALU VIILOR, MALAICA, PLAIU VIILOR, LA CARIERĂ, LA TUFAN or DEALU LIPOVULUI.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_sarcini_doc_segarcea_modif_standard_cf_cerere_2020_no_track_changes_final.pdf

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