Official Journal of the European Union

C 18

English edition

Information and Notices

Volume 63

20 January 2020

Contents

IV *Notices*

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2020/C 18/01 Euro exchange rates — 17 January 2020 1

European Court of Auditors

2020/C 18/02 Special Report No 01/2020 'EU action on Ecodesign and Energy Labelling: important contribution to greater energy efficiency reduced by significant delays and non-compliance' 2

V *Announcements*

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY

European Commission

2020/C 18/03 Notice of initiation of an expiry review of the anti-dumping measures applicable to imports of citric acid originating in the People's Republic of China 3

2020/C 18/04 Notice of the impending expiry of certain anti-subsidy measures 19

2020/C 18/05 Notice of the impending expiry of certain anti-dumping measures 20

EN

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2020/C 18/06 Prior notification of a concentration (Case M.9479 — PSA/Saft/ACC) ([1]) 21

2020/C 18/07 Prior notification of a concentration (Case M.9673 — Columbia Threadneedle Investments/Brittany Ferries/Condor) Candidate case for simplified procedure ([1]) 23

OTHER ACTS

European Commission

2020/C 18/08 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 24

2020/C 18/09 Publication of an application for approval of amendments, which are 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 39

2020/C 18/10 Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33 51

2020/C 18/11 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 66

2020/C 18/12 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 72

([1]) Text with EEA relevance.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ([1])

17 January 2020

(2020/C 18/01)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1108	CAD	Canadian dollar	1,4498
JPY	Japanese yen	122,31	HKD	Hong Kong dollar	8,6292
DKK	Danish krone	7,4729	NZD	New Zealand dollar	1,6782
GBP	Pound sterling	0,85105	SGD	Singapore dollar	1,4960
SEK	Swedish krona	10,5450	KRW	South Korean won	1 288,37
CHF	Swiss franc	1,0736	ZAR	South African rand	16,0582
ISK	Iceland króna	137,40	CNY	Chinese yuan renminbi	7,6186
NOK	Norwegian krone	9,8890	HRK	Croatian kuna	7,4378
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 184,91
CZK	Czech koruna	25,147	MYR	Malaysian ringgit	4,5041
HUF	Hungarian forint	335,59	PHP	Philippine peso	56,548
PLN	Polish zloty	4,2367	RUB	Russian rouble	68,2495
RON	Romanian leu	4,7803	THB	Thai baht	33,746
TRY	Turkish lira	6,5323	BRL	Brazilian real	4,6390
AUD	Australian dollar	1,6122	MXN	Mexican peso	20,8338
			INR	Indian rupee	78,9567

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

EUROPEAN COURT OF AUDITORS

Special Report No 01/2020

'EU action on Ecodesign and Energy Labelling: important contribution to greater energy efficiency reduced by significant delays and non-compliance'

(2020/C 18/02)

The European Court of Auditors hereby informs you that Special Report No 01/2020 'EU action on Ecodesign and Energy Labelling: important contribution to greater energy efficiency reduced by significant delays and non-compliance' has just been published.

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

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY

EUROPEAN COMMISSION

Notice of initiation of an expiry review of the anti-dumping measures applicable to imports of citric acid originating in the People's Republic of China

(2020/C 18/03)

Following the publication of a Notice of impending expiry ([1]) of the anti-dumping measures in force on the imports of citric acid originating in the People's Republic of China ('the country concerned'), the European Commission received a request for a review pursuant to 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]) ('the basic Regulation').

1. Request for review

The request was lodged on 21 October 2019 by N.V. Citrique Belge S.A. and Jungbunzlauer Austria AG ('the applicants'), representing 100 % of the total Union production of citric acid.

An open version of the request and the analysis of the degree of support by Union producers for the request are available in the file for inspection by interested parties. Section 5.5 of this Notice provides information about access to the file for interested parties.

2. Product under review

The product subject to this review is citric acid and trisodium citrate dihydrate ('the product under review'), currently falling under CN codes 2918 14 00 and ex 2918 15 00 (TARIC code 2918 15 00 11 and 2918 15 00 19).

3. Existing measures

The measures currently in force are a definitive anti-dumping duty imposed by Commission Implementing Regulation (EU) 2015/82 ([3]).

On 14 January 2016 the Commission, by Implementing Regulation (EU) 2016/32 ([4]), extended the measures on imports of citric acid originating in the People's Republic of China to imports of citric acid consigned from Malaysia, whether declared as originating in Malaysia or not.

4. Grounds for the review

The request is based on the grounds that the expiry of the measures would be likely to result in continuation of dumping and recurrence of injury to the Union industry.

([1]) OJ C 165,14.5.2019, p. 3.

([2]) OJ L 176, 30.6.2016, p. 21, as last amended by OJ L 143, 7.6.2018, p. 1.

([3]) Commission Implementing Regulation (EU) 2015/82 of 21 January 2015 imposing a definitive anti-dumping duty on imports of citric acid originating in the People's Republic of China following an expiry review pursuant to Article 11(2) of Council Regulation (EC) No 1225/2009 and of partial interim reviews pursuant to Article 11(3) of Regulation (EC) No 1225/2009 (OJ L 15, 22.1.2015, p. 8).

([4]) OJ L 10, 15.1.2016, p. 3.

4.1. *Allegation of likelihood of continuation of dumping*

The applicants claimed that it is not appropriate to use domestic prices and costs in the People's Republic of China, due to the existence of significant distortions within the meaning of point (b) of Article 2(6a) of the basic Regulation.

To substantiate the allegations of significant distortions, the applicants relied on the information contained in the country report produced by the Commission services on 20 December 2017 describing the specific market circumstances in the People's Republic of China ([5]). In particular, the applicants claimed that the production and sale of the product under review is affected by the distortions in the Chinese raw materials, petrochemical and chemical sectors. In addition the applicants relied on reports issued by the US authorities in anti-dumping and anti-subsidy proceedings with regard to imports of citric acid and certain citrate salts from the People's Republic of China.

As a result, in view of Article 2(6a)(a) of the basic Regulation, the allegation of continuation and recurrence of dumping is based on a comparison of a constructed normal value on the basis of costs of production and sale reflecting undistorted prices or benchmarks in an appropriate representative country, with the export price (at ex-works level) of the product under review from the country concerned when sold for export to the Union. On this basis the dumping margins calculated are significant for the country concerned.

In light of the information available, the Commission considers that there is sufficient evidence pursuant to Article 5(9) of the basic Regulation tending to show that, due to significant distortions affecting prices and costs, the use of domestic prices and costs in the country concerned is inappropriate, thus warranting the initiation of an investigation on the basis of Article 2(6a) of the basic Regulation.

The country report is available in the file for inspection by interested parties and on DG Trade's website ([6]).

4.2. *Allegation of likelihood of recurrence of injury*

The applicants allege the likelihood of recurrence of injury. The applicants have provided sufficient evidence that, should measures be allowed to lapse, the current import level of the product under review from the country concerned to the Union is likely to increase due to the existence of unused capacity in the People's Republic of China.

The applicants also allege that the removal of injury has been mainly due to the existence of measures and that any recurrence of substantial imports at dumped prices from the country concerned would likely lead to a recurrence of injury to the Union industry should measures be allowed to lapse.

5. **Procedure**

Having determined, after consulting the Committee established by Article 15(1) of the basic Regulation, that sufficient evidence of a likelihood of dumping and injury exists to justify the initiation of an expiry review, the Commission hereby initiates a review in accordance with Article 11(2) of the basic Regulation.

The expiry review will determine whether the expiry of the measures would be likely to lead to a continuation or recurrence of dumping of the product under review originating in the country concerned and a continuation or recurrence of injury to the Union industry.

Regulation (EU) 2018/825 of the European Parliament and of the Council ([7]), which entered into force on 8 June 2018 (TDI Modernisation package), introduced significant changes to the timetable and deadlines previously applicable in anti-dumping proceedings. The time-limits for interested parties to come forward, in particular at the early stage of investigations, are shortened.

([5]) Commission Staff Working Document, on Significant Distortions in the Economy of the People's Republic of China for the Purposes of Trade Defence Investigations, 20.12.2017, SWD (2017) 483 final/2, available at: http://trade.ec.europa.eu/doclib/docs/2017/december/tradoc_156474.pdf

([6]) Documents cited in the country report may also be obtained upon a duly reasoned request.

([7]) Regulation (EU) 2018/825 of the European Parliament and of the Council of 30 May 2018 amending Regulation (EU) 2016/1036 on protection against dumped imports from countries not members of the European Union and Regulation (EU) 2016/1037 on protection against subsidised imports from countries not members of the European Union (OJ L 143, 7.6.2018, p. 1).

5.1. *Review investigation period and period considered*

The investigation of a continuation or recurrence of dumping will cover the period from 1 January 2019 to 31 December 2019 ('the review investigation period'). The examination of trends relevant for the assessment of the likelihood of a continuation or recurrence of injury will cover the period from 1 January 2016 to the end of the investigation period ('the period considered').

5.2. *Comments on the request and the initiation of the investigation*

All interested parties are invited to make their views known on the inputs and the Harmonised System (HS) codes provided in the request ([8]) within 15 days of the date of publication of this Notice in the *Official Journal of the European Union* ([9]).

All interested parties wishing to comment on the request (including matters pertaining to injury and causality) or any aspects regarding the initiation of the investigation (including the degree of support for the request) must do so within 37 days of the date of publication of this Notice.

Any request for a hearing with regard to the initiation of the investigation must be submitted within 15 days of the date of publication of this Notice.

5.3. *Procedure for the determination of a likelihood of continuation or recurrence of dumping*

In an expiry review, the Commission examines exports that were made to the Union in the review investigation period and, irrespective of exports to the Union, considers whether the situation of the companies producing and selling the product under review in the country concerned is such that exports at dumped prices to the Union would be likely to continue or recur if measures expire.

Therefore, all producers ([10]) of the product under review from the country concerned, irrespective of whether or not they exported the product under review to the Union in the review investigation period, are invited to participate in the Commission investigation.

5.3.1. *Investigating producers in the country concerned*

In view of the potentially large number of producers in the People's Republic of China involved in this expiry review and in order to complete the investigation within the statutory time limits, the Commission may limit the producers to be investigated to a reasonable number by selecting a sample (this process is also referred to as 'sampling'). Sampling will be carried out in accordance with Article 17 of the basic Regulation.

In order to enable the Commission to decide whether sampling is necessary, and if so, to select a sample, all producers, or representatives acting on their behalf, including the ones who did not cooperate in the investigation leading to the measures subject to this review, are hereby requested to provide the Commission with the information on their company (ies) requested in Annex I to this Notice within 7 days of the date of publication of this Notice.

In order to obtain the information it deems necessary for the selection of the sample of producers in the country concerned, the Commission will also contact the authorities of the People's Republic of China and may contact any known associations of producers in the country concerned.

If a sample is necessary, the producers will be selected based on the largest representative volume of production, sales or exports which can reasonably be investigated within the time available. All known producers in the country concerned, the authorities of the country concerned and associations of producers in the country concerned will be notified by the Commission, via the authorities of the country concerned if appropriate, of the companies selected to be in the sample.

Once the Commission has received the necessary information to select a sample of producers, it will inform the parties concerned of its decision whether they are included in the sample. The sampled producers will have to submit a completed questionnaire within 30 days from the date of notification of the decision of their inclusion in the sample, unless otherwise specified.

([8]) Information on HS codes is also provided in the executive summary of the review request, which is available on DG Trade's website (http://trade.ec.europa.eu/tdi/?).

([9]) All references to the publication of this Notice will be references to the publication of this Notice in the *Official Journal of the European Union*, unless otherwise specified.

([10]) A producer is any company in the country concerned which produces the product under review, including any of its related companies involved in the production, domestic sales or exports of the product under review.

The Commission will add a note to the file for inspection by interested parties reflecting the sample selection. Any comment on the sample selection must be received within 3 days of the date of notification of the sample decision.

A copy of the questionnaire for producers in the country concerned is available in the file for inspection by interested parties and on DG Trade's website (http://trade.ec.europa.eu/tdi/case_details.cfm?id=2432).

Without prejudice to the possible application of Article 18 of the basic Regulation, companies that have agreed to their possible inclusion in the sample but are not selected to be in the sample will be considered to be cooperating ('non-sampled cooperating producers').

5.3.2. *Additional procedure with regard to the country concerned*

Subject to the provisions of this Notice, all interested parties are hereby invited to make their views known, submit information and provide supporting evidence regarding the application of Article 2(6a) of the basic Regulation. Unless otherwise specified, this information and supporting evidence must reach the Commission within 37 days of the date of publication of this Notice.

Pursuant to point (e) of Article 2(6a), the Commission will, shortly after initiation, by means of a note to the file for inspection by interested parties, inform parties to the investigation about the relevant sources that it intends to use for the purpose of determining normal value in the country concerned pursuant to Article 2(6a) of the basic Regulation. This will cover all sources, including the selection of an appropriate representative third country where appropriate. Parties to the investigation shall be given 10 days from the date at which that note is added to that file to submit comments.

According to the information available to the Commission, a possible representative third country for the country concerned in this case is Colombia. With the aim of finally selecting the appropriate representative third country, the Commission will examine whether there are countries with a similar level of economic development as the country concerned, in which there is production and sales of the product under review and in which relevant data are readily available. Where there is more than one such country, preference will be given, where appropriate, to countries with an adequate level of social and environmental protection.

With regard to the relevant sources, the Commission invites all producers in the country concerned to provide the information requested in Annex III to this Notice within 15 days of the date of publication of this Notice.

Furthermore, any submissions of factual information to value costs and prices pursuant to point (a) of Article 2(6a) of the basic Regulation must be filed within 65 days of the date of publication of this Notice. Such factual information should be taken exclusively from publicly available sources.

In order to obtain the information it deems necessary for its investigation with regard to the alleged significant distortions within the meaning of point (b) of Article 2(6a) of the basic Regulation, the Commission will also make available a questionnaire to the Government of the country concerned.

5.3.3. *Investigating unrelated importers* ([11]) ([12])

Unrelated importers of the product under review from the People's Republic of China to the Union, including those that did not cooperate in the investigation(s) leading to the measures in force, are invited to participate in this investigation.

([11]) Only importers not related to producers in the country concerned can be sampled. Importers that are related to producers have to fill in Annex I to the questionnaire for these producers in the country concerned. In accordance with Article 127 of Commission Implementing Regulation (EU) 2015/2447 of 24 November 2015 laying down detailed rules for implementing certain provisions of Regulation (EU) No 952/2013 of the European Parliament and of the Council laying down the Union Customs Code, two persons shall be deemed to be related if: (a) they are officers or directors of the other person's business; (b) they are legally recognised partners in business; (c) they are employer and employee; (d) a third party directly or indirectly owns, controls or holds 5 % or more of the outstanding voting stock or shares of both of them; (e) one of them directly or indirectly controls the other; (f) both of them are directly or indirectly controlled by a third person; (g) together they control a third person directly or indirectly; or (h) they are members of the same family (OJ L 343, 29.12.2015, p. 558). Persons shall be deemed to be members of the same family only if they stand in any of the following relationships to one another: (i) husband and wife, (ii) parent and child, (iii) brother and sister (whether by whole or half blood), (iv) grandparent and grandchild, (v) uncle or aunt and nephew or niece, (vi) parent-in-law and son-in-law or daughter-in-law, (vii) brother-in-law and sister-in-law. In accordance with Article 5(4) of Regulation (EU) No 952/2013 of the European Parliament and of the Council laying down the Union Customs Code, 'person' means a natural person, a legal person, and any association of persons which is not a legal person but which is recognised under Union or national law as having the capacity to perform legal acts (OJ L 269, 10.10.2013, p. 1).

([12]) The data provided by unrelated importers may also be used in relation to aspects of this investigation other than the determination of dumping.

In view of the potentially large number of unrelated importers involved in this expiry review and in order to complete the investigation within the statutory time limits, the Commission may limit to a reasonable number the unrelated importers that will be investigated by selecting a sample (this process is also referred to as 'sampling'). The sampling will be carried out in accordance with Article 17 of the basic Regulation.

In order to enable the Commission to decide whether sampling is necessary and, if so, to select a sample, all unrelated importers, or representatives acting on their behalf, including the ones who did not cooperate in the investigation leading to the measures subject to the present review, are hereby requested to make themselves known to the Commission. These parties must do so within 7 days of the date of publication of this Notice by providing the Commission with the information on their company(ies) requested in Annex II to this Notice.

In order to obtain information it deems necessary for the selection of the sample of unrelated importers, the Commission may also contact any known associations of importers.

If a sample is necessary, the importers may be selected based on the largest representative volume of sales of the product under review from the country concerned in the Union which can reasonably be investigated within the time available. All known unrelated importers and associations of importers will be notified by the Commission of the companies selected to be in the sample.

The Commission will also add a note to the file for inspection by interested parties reflecting the sample selection. Any comment on the sample selection must be received within 3 days of the date of notification of the sample decision.

Sampled unrelated importers must submit a completed questionnaire within 30 days from the date of the notification of the sample selection, unless otherwise specified.

A copy of the questionnaire for unrelated importers is available in the file for inspection by interested parties and on DG Trade's website (http://trade.ec.europa.eu/tdi/case_details.cfm?id=2432).

5.4. ***Procedure for the determination of a likelihood of a continuation or recurrence of injury***

In order to establish whether there is a likelihood of a continuation or recurrence of injury to the Union industry, Union producers of the product under review are invited to participate in the Commission investigation.

5.4.1. *Investigating Union producers*

In order to obtain information it deems necessary for its investigation with regard to Union producers, the two known Union producers N.V. Citrique Belge S.A. and Jungbunzlauer Austria AG must submit the completed questionnaire within 37 days of the date of publication of this Notice, unless otherwise specified.

Other Union producers and representative associations, if any, are invited to contact the Commission, preferably by email, immediately but no later than 7 days after the publication of this Notice, unless otherwise specified, in order to make themselves known and request a questionnaire.

A copy of the questionnaire for Union producers is available in the file for inspection by interested parties and on DG Trade's website (http://trade.ec.europa.eu/tdi/case_details.cfm?id=2432).

5.5. ***Procedure for the assessment of Union interest***

Should the likelihood of continuation or recurrence of dumping and recurrence of injury be confirmed, a decision will be reached, pursuant to Article 21 of the basic Regulation, as to whether maintaining the anti-dumping measures would not be against the Union interest.

Union producers, importers and their representative associations, users and their representative associations, trade unions and representative consumer organisations are invited to provide the Commission with information on the Union interest. In order to participate in the investigation, the representative consumer organisations have to demonstrate that there is an objective link between their activities and the product under review.

Information concerning the assessment of Union interest must be provided within 37 days of the date of publication of this Notice, unless otherwise specified. This information may be provided either in a free format or by completing a questionnaire prepared by the Commission.

A copy of the questionnaires, including the questionnaire for users of the product under review, is available in the file for inspection by interested parties and on DG Trade's website (http://trade.ec.europa.eu/tdi/case_details.cfm?id=2432). In any case, information submitted pursuant to Article 21 will only be taken into account if supported by factual evidence at the time of submission.

5.6. ***Interested parties***

In order to participate in the investigation, interested parties, such as producers in the country concerned, Union producers, importers and their representative associations, users and their representative associations, trade unions and representative consumer organisations first have to demonstrate that there is an objective link between their activities and the product under review.

Producers in the country concerned, Union producers, importers and representative associations who made information available in accordance to the procedures described in Sections 5.2, 5.3 and 5.4 will be considered as interested parties if there is an objective link between their activities and the product under review.

Other parties will only be able to participate in the investigation as interested party from the moment they make themselves known, and provided that there is an objective link between their activities and the product under review. Being considered as an interested party is without prejudice to the application of Article 18 of the basic Regulation.

Access to the file available for inspection for interested parties is made via Tron.tdi at the following address: https://tron.trade.ec.europa.eu/tron/TDI Please follow the instructions on that page to get access.

5.7. ***Other written submissions***

Subject to the provisions of this Notice, all interested parties are hereby invited to make their views known, submit information and provide supporting evidence. Unless otherwise specified, this information and supporting evidence must reach the Commission within 37 days of the date of publication of this Notice.

5.8. ***Possibility to be heard by the Commission investigation services***

All interested parties may request to be heard by the Commission investigation services. Any request to be heard must be made in writing and must specify the reasons for the request as well as a summary of what the interested party wishes to discuss during the hearing. The hearing will be limited to the issues set out by the interested parties in writing beforehand.

In principle, hearings will not be used to present factual information which is not yet on file. Nevertheless, in the interest of good administration and to enable Commission services to progress with the investigation, interested parties may be directed to provide new factual information after a hearing.

5.9. ***Instructions for making written submissions and sending completed questionnaires and correspondence***

Information submitted to the Commission for the purpose of trade defence investigations shall be free from copyrights. Interested parties, before submitting to the Commission information and/or data which is subject to third party copyrights, must request specific permission to the copyright holder explicitly allowing the Commission (a) to use the information and data for the purpose of this trade defence proceeding; and (b) to provide the information and/or data to interested parties to this investigation in a form that allows them to exercise their rights of defence.

All written submissions, including the information requested in this Notice, completed questionnaires and correspondence provided by interested parties for which confidential treatment is requested shall be labelled 'Limited' ([13]). Parties submitting information in the course of this investigation are invited to reason their request for confidential treatment.

Interested parties providing 'Limited' information are required to furnish non-confidential summaries of it pursuant to Article 19(2) of the basic Regulation, which will be labelled 'For inspection by interested parties'. These summaries must be sufficiently detailed to permit a reasonable understanding of the substance of the information submitted in confidence. If a party providing confidential information fails to show good cause for a confidential treatment request or does not furnish a non-confidential summary of it in the requested format and quality, the Commission may disregard such information unless it can be satisfactorily demonstrated from appropriate sources that the information is correct.

([13]) A 'Limited' document is a document which is considered confidential pursuant to Article 19 of the basic Regulation and Article 6 of the WTO Agreement on Implementation of Article VI of the GATT 1994 (Anti-Dumping Agreement). It is also a document protected pursuant to Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council (OJ L 145, 31.5.2001, p. 43).

Interested parties are invited to make all submissions and requests via TRON.tdi (https://tron.trade.ec.europa.eu/tron/TDI) including scanned powers of attorney and certification sheets. By using TRON.tdi or e-mail, interested parties express their agreement with the rules applicable to electronic submissions contained in the document 'CORRESPONDENCE WITH THE EUROPEAN COMMISSION IN TRADE DEFENCE CASES' published on the website of the Directorate-General for Trade: http://trade.ec.europa.eu/doclib/docs/2011/june/tradoc_148003.pdf The interested parties must indicate their name, address, telephone and a valid e-mail address and they should ensure that the provided e-mail address is a functioning official business e-mail which is checked on a daily basis. Once contact details are provided, the Commission will communicate with interested parties by TRON.tdi or e-mail only, unless they explicitly request to receive all documents from the Commission by another means of communication or unless the nature of the document to be sent requires the use of a registered mail. For further rules and information concerning correspondence with the Commission including principles that apply to submissions via TRON.tdi and by e-mail, interested parties should consult the communication instructions with interested parties referred to above.

Commission address for correspondence:

European Commission
Directorate-General for Trade
Directorate H
Office: CHAR 04/039
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

Email:

For dumping issues:

TRADE-R717-CITRIC-ACID-DUMPING@ec.europa.eu

For injury issues:

TRADE-R717-CITRIC-ACID-INJURY@ec.europa.eu

6. **Schedule of the investigation**

The investigation shall normally be concluded within 12 months and in any event no later than 15 months from the date of the publication of this Notice, pursuant to Article 11(5) of the basic Regulation.

7. **Submission of information**

As a rule, interested parties may only submit information in the timeframes specified in Section 5 of this Notice.

In order to complete the investigation within the mandatory deadlines, the Commission will not accept submissions from interested parties after the deadline to provide comments on the final disclosure or, if applicable, after the deadline to provide comments on the additional final disclosure.

8. **Possibility to comment on other parties' submissions**

In order to guarantee the rights of defence, interested parties should have the possibility to comment on information submitted by other interested parties. When doing so, interested parties may only address issues raised in the other interested parties' submissions and may not raise new issues.

Comments on the information provided by other interested parties in reaction to the disclosure of the definitive findings should be submitted within 5 days from the deadline to comment on the definitive findings, unless otherwise specified. If there is an additional final disclosure, comments filed by other interested parties in reaction to this further disclosure should be made within 1 day from the deadline to comment on this further disclosure, unless otherwise specified.

The outlined timeframe is without prejudice to the Commission's right to request additional information from interested parties in duly justified cases.

9. **Extension to time limits specified in this Notice**

Extensions to time-limits provided for in this Notice may be granted upon request of interested parties showing due cause.

Extensions to the deadline to reply to questionnaires and to other time-limits as specified in this Notice or otherwise provided in specific communications with interested parties will be limited to a maximum of 3 additional days. Such an extension may be prolonged up to a maximum of 7 days where the requesting party can demonstrates the existence of exceptional circumstances.

10. **Non-cooperation**

In cases where any interested party refuses access to or does not provide the necessary information within the time limits, or significantly impedes the investigation, findings, affirmative or negative, may be made on the basis of facts available, in accordance with Article 18 of the basic Regulation.

Where it is found that any interested party has supplied false or misleading information, the information may be disregarded and use may be made of facts available.

If an interested party does not cooperate or cooperates only partially and findings are therefore based on facts available in accordance with Article 18 of the basic Regulation, the result may be less favourable to that party than if it had cooperated.

Failure to give a computerised response shall not be deemed to constitute non-cooperation, provided that the interested party shows that presenting the response as requested would result in an unreasonable extra burden or unreasonable additional cost. The interested party should immediately contact the Commission.

11. **Hearing Officer**

Interested parties may request the intervention of the Hearing Officer for trade proceedings. The Hearing Officer reviews requests for access to the file, disputes regarding the confidentiality of documents, requests for extension of time limits and any other request concerning the rights of defence of interested parties and third parties as may arise during the proceeding.

The Hearing Officer may organise hearings and mediate between the interested party/-ies and Commissions services to ensure that the interested parties' rights of defence are being fully exercised. A request for a hearing with the Hearing Officer should be made in writing and should specify the reasons for the request. The Hearing Officer will examine the reasons for the requests. These hearings should only take place if the issues have not been settled with the Commission services in due course.

Any request must be submitted in good time and expeditiously so as not to jeopardise the orderly conduct of proceedings. To that effect, interested parties should request the intervention of the Hearing Officer at the earliest possible time following the occurrence of the event justifying such intervention. Where hearing requests are submitted outside the relevant timeframes, the Hearing Officer will also examine the reasons for such late requests, the nature of the issues raised and the impact of those issues on the rights of defence, having due regard to the interests of good administration and the timely completion of the investigation.

For further information and contact details interested parties may consult the Hearing Officer's web pages on DG Trade's website: http://ec.europa.eu/trade/trade-policy-and-you/contacts/hearing-officer/

12. **Possibility to request a review under Article 11(3) of the basic Regulation**

As this expiry review is initiated in accordance with the provisions of Article 11(2) of the basic Regulation, the findings thereof will not lead to the existing measures being amended but will lead to those measures being repealed or maintained in accordance with Article 11(6) of the basic Regulation.

If any interested party considers that a review of the measures is warranted so as to allow for the possibility to amend the measures, that party may request a review pursuant to Article 11(3) of the basic Regulation.

Parties wishing to request such a review, which would be carried out independently of the expiry review mentioned in this Notice, may contact the Commission at the address given above.

13. **Processing of personal data**

Any personal data collected in this investigation will be treated in accordance with Regulation (EU) 2018/1725 of the European Parliament and of the Council ([14]).

([14]) Regulation (EU) 2018/1725 of the European Parliament and of the Council of 23 October 2018 on the protection of natural persons with regard to the processing of personal data by the Union institutions, bodies, offices and agencies and on the free movement of such data, and repealing Regulation (EC) No 45/2001 and Decision No 1247/2002/EC (OJ L 295, 21.11.2018, p. 39).

A data protection notice that informs all individuals of the processing of personal data in the framework of Commission's trade defence activities is available on DG Trade's website: http://ec.europa.eu/trade/policy/accessing-markets/trade-defence/

ANNEX I

☐	'Limited' version ([1])
☐	Version 'For inspection by interested parties'
(tick the appropriate box)	

EXPIRY REVIEW INVESTIGATION OF THE ANTI-DUMPING MEASURES CONCERNING IMPORTS OF CITRIC ACID ORIGINATING IN THE PEOPLE'S REPUBLIC OF CHINA

INFORMATION FOR THE SELECTION OF THE SAMPLE OF PRODUCERS IN THE PEOPLE'S REPUBLIC OF CHINA

This form is designed to assist producers in the People's Republic of China in responding to the request for sampling information made in point 5.3.1 of the Notice of Initiation.

Both the 'Limited' version and the version 'For inspection by interested parties' should be returned to the Commission as set out in the Notice of Initiation.

1. IDENTITY AND CONTACT DETAILS

Supply the following details about your company:

Company name	
Address	
Contact person	
Email address	
Telephone	
Fax	

2. TURNOVER, SALES VOLUME, PRODUCTIONS AND PRODUCTION CAPACITY

As regards the product under review as defined in the Notice of Initiation and originating in the People's Republic of China, for the review investigation period defined in Section 5.1 of the Notice, please indicate export sales to the Union for each of the 28 Member States ([2]) separately and in total, export sales to the rest of the world (total and the 5 biggest importing countries), domestic sales, production and production capacity. State the unit of weight or volume and the currency used.

([1]) This document is for internal use only. It is protected pursuant to Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council (OJ L 145, 31.5.2001, p. 43). It is a confidential document pursuant to Article 19 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 (OJ L 176, 30.6.2016, p. 21) and Article 6 of the WTO Agreement on Implementation of Article VI of the GATT 1994 (Anti-Dumping Agreement).

([2]) The 28 Member States of the European Union are: Belgium, Bulgaria, the Czech Republic, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, Malta, the Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland, Sweden and the United Kingdom.

Table I

Turnover, sales volume

	Specify the unit of measurement		Value in accounting currency Specify the currency used
Export sales to the Union, for each of the 28 Member States separately and in total, of the product under review, manufactured by your company	Total:		
	Name each Member State ([1]):		
Export sales of the product under review, manufactured by your company to the rest of the world	Total:		
	Name the 5 biggest importing countries and give the respective volumes and values		
Domestic sales of the product under review, manufactured by your company			

([1]) Add additional rows where necessary.

Table II

Production and production capacity

	Specify the unit of measurement
Your company's overall production of the product under review	
Your company's production capacity of the product under review	

3. **ACTIVITIES OF YOUR COMPANY AND RELATED COMPANIES** ([3])

Give details of the precise activities of the company and all related companies (please list them and state the relationship to your company) involved in the production and/or selling (export and /or domestic) of the product under review. Such activities could include but are not limited to purchasing the product under review or producing it under sub-contracting arrangements, or processing or trading the product under review.

([3]) In accordance with Article 127 of Commission Implementing Regulation (EU) 2015/2447 of 24 November 2015 laying down detailed rules for implementing certain provisions of Regulation (EU) No 952/2013 of the European Parliament and of the Council laying down the Union Customs Code, two persons shall be deemed to be related if: (a) they are officers or directors of the other person's business; (b) they are legally recognised partners in business; (c) they are employer and employee; (d) a third party directly or indirectly owns, controls or holds 5 % or more of the outstanding voting stock or shares of both of them; (e) one of them directly or indirectly controls the other; (f) both of them are directly or indirectly controlled by a third person; (g) together they control a third person directly or indirectly; or (h) they are members of the same family (OJ L 343, 29.12.2015, p. 558). Persons shall be deemed to be members of the same family only if they stand in any of the following relationships to one another: (i) husband and wife, (ii) parent and child, (iii) brother and sister (whether by whole or half blood), (iv) grandparent and grandchild, (v) uncle or aunt and nephew or niece, (vi) parent-in-law and son-in-law or daughter-in-law, (vii) brother-in-law and sister-in-law. In accordance with Article 5(4) of Regulation (EU) No 952/2013 of the European Parliament and of the Council laying down the Union Customs Code, 'person' means a natural person, a legal person, and any association of persons which is not a legal person but which is recognised under Union or national law as having the capacity to perform legal acts (OJ L 269, 10.10.2013, p. 1).

Company name and location	Activities	Relationship

4. **OTHER INFORMATION**

Please provide any other relevant information which the company considers useful to assist the Commission in the selection of the sample.

5. **CERTIFICATION**

By providing the above information, the company agrees to its possible inclusion in the sample. If the company is selected to be part of the sample, this will involve completing a questionnaire and accepting a visit at its premises in order to verify its response. If the company indicates that it does not agree to its possible inclusion in the sample, it will be deemed not to have cooperated in the investigation. The Commission's findings for non-cooperating exporting producers are based on facts available and the result may be less favourable to that company than if it had cooperated.

Signature of authorised official:

Name and title of authorised official:

Date:

ANNEX II

☐ 'Limited' version ([1])

☐ Version 'For inspection by interested parties'

(tick the appropriate box)

EXPIRY REVIEW INVESTIGATION OF THE ANTI-DUMPING MEASURES CONCERNING IMPORTS OF CITRIC ACID ORIGINATING IN THE PEOPLE'S REPUBLIC OF CHINA

INFORMATION FOR THE SELECTION OF THE SAMPLE OF UNRELATED IMPORTERS

This form is designed to assist unrelated importers in responding to the request for sampling information made in point 5.3.3 of the Notice of Initiation.

Both the 'Limited' version and the version 'For inspection by interested parties' should be returned to the Commission as set out in the Notice of Initiation.

1. **IDENTITY AND CONTACT DETAILS**

Supply the following details about your company:

Company name	
Address	
Contact person	
Email address	
Telephone	
Fax	

2. **TURNOVER AND SALES VOLUME**

Indicate the total turnover in euros (EUR) of the company, and the turnover and weight or volume for imports into the Union ([2]) and resales on the Union market after importation from the People's Republic of China, during the review investigation period, of citric acid as defined in the Notice of Initiation and the corresponding weight or volume. State the unit of weight or volume used.

	SPECIFY THE UNIT OF MEASUREMENT	VALUE IN EUROS (EUR)
Total turnover of your company in euros (EUR)		
Imports of the product under review into the Union		

([1]) This document is for internal use only. It is protected pursuant to Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council (OJ L 145, 31.5.2001, p. 43). It is a confidential document pursuant to Article 19 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 (OJ L 176, 30.6.2016, p. 21) and Article 6 of the WTO Agreement on Implementation of Article VI of the GATT 1994 (Anti-Dumping Agreement).

([2]) The 28 Member States of the European Union are: Belgium, Bulgaria, the Czech Republic, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, Malta, the Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland, Sweden and the United Kingdom.

	SPECIFY THE UNIT OF MEASUREMENT	VALUE IN EUROS (EUR)
Resales on the Union market after importation from the People's Republic of China of the product under review		

3. **ACTIVITIES OF YOUR COMPANY AND RELATED COMPANIES** ([3])

Give details of the precise activities of the company and all related companies (please list them and state the relationship to your company) involved in the production and/or selling (export and/or domestic) of the product under review. Such activities could include but are not limited to purchasing the product under review or producing it under sub-contracting arrangements, or processing or trading the product under review.

COMPANY NAME AND LOCATION	ACTIVITIES	RELATIONSHIP

4. **OTHER INFORMATION**

Please provide any other relevant information which the company considers useful to assist the Commission in the selection of the sample.

5. **CERTIFICATION**

By providing the above information, the company agrees to its possible inclusion in the sample. If the company is selected to be part of the sample, this will involve completing a questionnaire and accepting a visit at its premises in order to verify its response. If the company indicates that it does not agree to its possible inclusion in the sample, it will be deemed not to have cooperated in the investigation. The Commission's findings for non-cooperating importers are based on the facts available and the result may be less favourable to that company than if it had cooperated.

Signature of authorised official:

Name and title of authorised official:

Date:

([3]) In accordance with Article 127 of Commission Implementing Regulation (EU) 2015/2447 of 24 November 2015 laying down detailed rules for implementing certain provisions of Regulation (EU) No 952/2013 of the European Parliament and of the Council laying down the Union Customs Code, two persons shall be deemed to be related if: (a) they are officers or directors of the other person's business; (b) they are legally recognised partners in business; (c) they are employer and employee; (d) a third party directly or indirectly owns, controls or holds 5 % or more of the outstanding voting stock or shares of both of them; (e) one of them directly or indirectly controls the other; (f) both of them are directly or indirectly controlled by a third person; (g) together they control a third person directly or indirectly; or (h) they are members of the same family (OJ L 343, 29.12.2015, p. 558). Persons shall be deemed to be members of the same family only if they stand in any of the following relationships to one another: (i) husband and wife, (ii) parent and child, (iii) brother and sister (whether by whole or half blood), (iv) grandparent and grandchild, (v) uncle or aunt and nephew or niece, (vi) parent-in-law and son-in-law or daughter-in-law, (vii) brother-in-law and sister-in-law. In accordance with Article 5(4) of Regulation (EU) No 952/2013 of the European Parliament and of the Council laying down the Union Customs Code, 'person' means a natural person, a legal person, and any association of persons which is not a legal person but which is recognised under Union or national law as having the capacity to perform legal acts (OJ L 269, 10.10.2013, p. 1).

ANNEX III

☐	'Limited' version ([1])
☐	Version 'For inspection by interested parties'
(tick the appropriate box)	

EXPIRY REVIEW INVESTIGATION OF THE ANTI-DUMPING MEASURES CONCERNING IMPORTS OF CITRIC ACID ORIGINATING IN THE PEOPLE'S REPUBLIC OF CHINA

INFORMATION REQUEST REGARDING THE INPUTS USED BY THE PRODUCERS IN THE PEOPLE'S REPUBLIC OF CHINA

This form is designed to assist producers in the People's Republic of China in responding to the request for input information made in point 5.3.2 of the notice of initiation.

Both the 'Limited' version and the version 'For inspection by interested parties' should be returned to the Commission as set out in the notice of initiation.

The requested information should be sent back to the Commission at the address specified in the notice of initiation within 10 days from the date of this note to the file.

1. IDENTITY AND CONTACT DETAILS

Supply the following details about your company:

Company name	
Address	
Contact person	
Email address	
Telephone	
Fax	

2. INFORMATION ON THE INPUTS USED BY YOUR COMPANY AND RELATED COMPANIES

Please provide a short description of the production process of the product under review.

Please list all materials (raw and processed) and energy used in the production of the product under review as well as all by-products and waste that are sold or (re)introduced in the production process of the product under review. Where appropriate, provide the corresponding Harmonised System (HS) classification code ([2]) for each of the items inserted in the two tables. Please fill in a separate Annex for each of the related companies that produce the product under review in case the production process differs. Related companies that are involved in the manufacturing of upstream inputs used in the production of the product under review shall also fill in a separate Annex and identify the supplied input(s).

([1]) This document is for internal use only. It is protected pursuant to Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council (OJ L 145, 31.5.2001, p. 43). It is a confidential document pursuant to Article 19 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 (OJ L 176, 30.6.2016, p. 21) and Article 6 of the WTO Agreement on Implementation of Article VI of the GATT 1994 (Anti-Dumping Agreement).

([2]) The Harmonized Commodity Description and Coding System generally referred to as 'Harmonized System' or simply 'HS' is a multipurpose international product nomenclature developed by the World Customs Organization (WCO).

Raw Materials/energy	HS Code
(Add additional rows where necessary)	

By-products and waste	HS Code
(Add additional rows where necessary)	

The company hereby declares that the information provided above is accurate to the best of its knowledge.

Signature of the authorised official:

Name and title of the authorised official:

Date

Notice of the impending expiry of certain anti-subsidy measures

(2020/C 18/04)

1. As provided for in Article 18(4) of Regulation (EU) 2016/1037 of the European Parliament and of the Council of 8 June 2016 on protection against subsidised imports from countries not members of the European Union [1], the Commission gives notice that, unless a review is initiated in accordance with the following procedure, the countervailing measures mentioned below will expire on the date mentioned in the table below.

2. Procedure

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

3. Time limit

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

4. This notice is published in accordance with Article 18(4) of Regulation (EU) 2016/1037.

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry [1]
Biodiesel	The United States of America	Anti-subsidy duty	Commission Implementing Regulation (EU) 2015/1519 of 14 September 2015 imposing definitive countervailing duties on imports of biodiesel originating in the United States of America following an expiry review pursuant to Article 18 of Council Regulation (EC) No 597/2009 (OJ L 239, 15.9.2015, p. 99).	16.9.2020

[1] The measure expires at midnight of the day mentioned in this column.

[1] OJ L 176, 30.6.2016, p. 55.

[2] TRADE-Defence-Complaints@ec.europa.eu

Notice of the impending expiry of certain anti-dumping measures

(2020/C 18/05)

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

2. **Procedure**

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

3. **Time limit**

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

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

Product	Country(ies) of origin or exportation	Measures	Reference	Date of expiry [1]
Biodiesel	The United States of America	Anti-dumping duty	Commission Implementing Regulation (EU) 2015/1518 of 14 September 2015 imposing a definitive anti-dumping duty on imports of biodiesel originating in the United States of America following an expiry review pursuant to Article 11(2) of Council Regulation (EC) No 1225/2009 (OJ L 239, 15.9.2015, p. 69).	16.9.2020

[1] The measure expires at midnight of the day mentioned in this column.

[1] OJ L 176, 30.6.2016, p. 21.

[2] TRADE-Defence-Complaints@ec.europa.eu

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

EUROPEAN COMMISSION

Prior notification of a concentration

(Case M.9479 — PSA/Saft/ACC)

(Text with EEA relevance)

(2020/C 18/06)

1. On 14 January 2020, 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:

— Peugeot SA ('PSA', France), ultimately controled by Groupe PSA (France),

— Saft Groupe S.A. ('Saft', France), utlimately controlled by Total S.A. (France),

— Automotive Cells Company ('ACC', France), a newly created joint venture.

PSA and Saft acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of ACC.

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

2. The business activities of the undertakings concerned are:

— PSA is mainly an original equipment manufacturer and dealer of motor vehicles, under the brands Peugeot, Citroën, Opel, Vauxhall and DS,

— Saft is active in the manufacture and supply of industrial batteries,

— ACC will be active in the development, manufacture and supply of battery cells and modules for industrial and automotive applications.

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

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

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

M.9479 — PSA/Saft/ACC

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

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

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

Fax +32 22964301

Postal address:

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

Prior notification of a concentration
(Case M.9673 — Columbia Threadneedle Investments/Brittany Ferries/Condor)
Candidate case for simplified procedure

(Text with EEA relevance)

(2020/C 18/07)

1. On 13 January 2020, 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:

— Columbia Threadneedle Investments ('CTI', United Kingdom),

— B.A.I. Bretagne Angleterre Irlande S.A., trading as Brittany Ferries ('BF', France), and

— MEIF II Channel Islands Transport Holdings Limited and its subsidiaries ('Condor', Guernsey).

CTI and BF acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the whole of Condor.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for CTI: global asset manager, offering a range of strategies and solutions covering global, regional and domsestic markets and asset classes. It is the asset management group of Ameriprise Financial, Inc, a leading US-based financial services provider,

— for BF: shipping company, which operates passenger and freight transport services between France and the UK, France and Ireland, UK and Spain, and between Ireland and Spain. It also offers a selection of mini-cruises, holiday options and packages,

— for Condor: operates passenger and freight ferry services between the Channel Islands and the UK, and the Channel Islands and France.

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

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

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

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

M.9673 — Columbia Threadneedle Investments/Brittany Ferries/Condor

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

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

OTHER ACTS

EUROPEAN COMMISSION

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

(2020/C 18/08)

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

'MENFI'

PDO-IT-A0786-AM02

Date of application: 29.9.2014

1. **Rules applicable to the amendment**

Article 105 of Regulation (EU) No 1308/2013 – Non-minor modification

2. **Description and reasons for amendment**

2.1. *Article 1 of the product specification. Designation and wines/Categories. Amendment to the product specification and single document*

Description

a) the category (4) Sparkling wine has been added, comprising:

— Spumante bianco, including with indication of one of the following grape varieties: Chardonnay, Grecanico, Chenin Blanc and Moscato Bianco;

— Spumante rosato;

b) the category (15) Wine from raisined grapes has been extended to cover also:

— Bianco passito;

— Rosso passito;

Reasons

The newly introduced categories, sparkling wine and wine from raisined grapes, are well established products in the relevant area. There has been a lot of experimentation in the area where the DOC Menfi is produced over the last 20 years and the intention of this amendment is therefore to reflect the new reality.

2.2. *Article 1 of the product specification. Designation and wines/New grape varieties. Amendment to the product specification and single document*

Description

a) A number of new main grape varieties have been added such as Grillo, Catarratto, Fiano, Damaschino; Viognier, Sauvignon; Pinot Grigio, Vermentino, Chenin Blanc, Moscato Bianco, Perricone, Frappato, Nerello Mascalese, Cabernet Franc, Pinot Nero, Alicante Bouchet, Alicante, Petit Verdot and Aglianico.

[1] OJ L 347, 20.12.2013, p. 671.

In particular, the new varieties concern:

— Bianco Spumante and with the 'Passito' and 'Superiore' indication;

— Rosso Passito;

— Menfi Rosato including Menfi Rosato Spumante;

with indication of the grape varieties Inzolia, Grillo, Chardonnay in the Spumante version and with the 'Superiore' indication;

— Menfi Catarratto including with the 'Superiore' indication;

— Grecanico with the 'Superiore' indication and Grecanico Spumante;

— Fiano including with the 'Superiore' indication;

— Damaschino;

— Viognier;

— Sauvignon;

— Pinot grigio;

— Vermentino;

— Chenin Blanc including Chenin Blanc Spumante;

— Moscato Bianco including Moscato Bianco Spumante;

— Nero d'Avola with the 'Riserva' indication and Nero d'Avola Rosato;

— Perricone including with the 'Riserva' indication and Perricone Rosato;

— Frappato including Frappato Rosato;

— Nerello Mascalese including Nerello Mascalese Rosato; Cabernet Franc including Cabernet Franc Rosato;

— Merlot and Cabernet Sauvignon Rosato;

— Syrah with the 'Riserva' indication and Syrah Rosato;

— Pinot Nero including Pinot Nero Rosato;

— Alicante Bouchet including Alicante Bouchet Rosato; Alicante including Alicante Rosato;

— Petit Verdot including Petit Verdot Rosato;

— Aglianico including Aglianico Rosato.

With the specification of a maximum of two grape varieties of the same colour from those indicated above.

b) The sub-areas 'Feudo dei Fiori' and 'Bonera' and the single-variety Sangiovese are no longer covered.

Reasons

a) The newly introduced grape varieties, rosé versions and versions with the 'Superiore' indication are well established products in the relevant area. Likewise, the new types indicating new grape varieties refer to upgraded grape varieties which were already produced in the territory and which could already be used in the combination of grape varieties of the DOC Menfi white and red wines, either as main grape varieties making up at least 60 or 75 % of the wine or as secondary varieties making up between 20 and 30 %, depending on the type.

There has been a lot of experimentation in the area where the DOC Menfi is produced over the last 20 years with the introduction of new varieties and the enhancement of those already present; the intention of this amendment is therefore to reflect the new reality.

b) In the context of reorganisation and improvement of growing systems and wine-making techniques, the overall quality of the products of the DOC area has become rather homogeneous with no clear difference being noticed over the years between the grapes produced in the sub-areas of Feudo dei Fiori and Bonera and those produced in the rest of the DOC area. It was therefore considered unnecessary to use the indications of these sub-areas and it was decided to simplify the specification and give more weight to the DOC Menfi as a whole.

2.3. *Article 2 of the product specification. Combination of grape varieties. Amendment to the product specification and single document*

Description

a) The combination of grape varieties for the Menfi Bianco type has been standardised for all versions, Spumante, Vendemmia Tardiva, Passito and Superiore.

The grape variety Grillo has been included in the main grape varieties that can account for at least 60 %;

the percentage of secondary grape varieties has been increased from 25 % up to a maximum of 40 % for grapes of other white grape varieties, including aromatic varieties suited to being grown in the Sicily Region.

b) The combination of grape varieties for the Menfi Rosso type has been standardised, including for the Riserva, Passito and Rosato versions.

The grape varieties Perricone, Nerello Mascalese, Alicante and Alicante Bouchet have been included in the main grape varieties that can account for at least 60 %, and the Sangiovese variety is deleted;

the percentage of secondary grape varieties has been increased from 30 % up to a maximum of 40 % for grapes of other red grape varieties, including aromatic varieties suited to being grown in the Sicily Region.

Reasons

The combination of grape varieties for red and white wines has been amended in order to include the most representative varieties traditionally grown in the DOC Menfi production area, with a particular emphasis on native varieties.

2.4. *Article 3 of the product specification. Production area. Amendment to the product specification and single document*

Description

The production area has been extended to cover the entire area within the administrative boundaries of the municipality of Menfi, which was previously only included in part, as well as some localities of other municipalities which had previously only been partially included. More specifically, the area has been expanded to include the localities of Costa Finocchiara, Vallone Caricagiachi, Piana Grande di Misilifurme and Monte Cirami in the municipality of Sciacca, and the locality of Misilibesi in the municipality of Sambuca di Sicilia. In the municipality of Castelvetrano the area has been expanded to include all of the territory of the localities mentioned in Article 3 of the specification (Casuzze, Case Nuove, Moscafratta, Serralunga, Belicello and Belìce) which were previously only included in part.

Reasons

The expansion was prompted by the need to incorporate into the production area neighbouring winegrowing areas which have the same characteristics as existing areas, and have always been under vines, but which are fragmented and located in various adjacent areas. A more homogeneous production area has therefore been defined in terms of the characteristics of the land, the growing systems and the soil and climate conditions. The entire demarcated area is described in detail, with references to the cadastral maps used in the official land register and the respective borders, as well as the subdivisions and localities in question. The description of the demarcated production area includes the numbers of the official maps from the land register used to identify the plots.

2.5. *Article 4 of the product specification. Winegrowing standards. Amendment to the product specification and single document*

Description

The description of the winegrowing standards has been simplified and the maximum yield of grapes per hectare has been set out with the minimum natural alcoholic strength by volume for each type included in Article 1 of the product specification, keeping the quality parameters of the types already included (maximum yields of grapes/ha and the minimum natural alcoholic strengths).

The references to the sub-areas have been removed and the rules for the Vendemmia Tardiva (late harvest) wines have been moved to the next article. Finally, it has been specified that DOC Menfi wines may be produced in the third year after planting.

Reasons

The main winegrowing standards have been confirmed and certain growing parameters improved, in particular in terms of an increased number of vines per hectare for new plantings.

For a better overview, the quality parameters (maximum yields of grapes/ha and minimum natural alcoholic strengths), previously described in the narrative of the article, have been presented in table form for all the types covered by Article 1 of the product specification.

2.6. *Article 5 of the product specification. Demarcation of wine production and bottling area. Amendment to the product specification and single document*

Description

a) In line with the expansion of the grape production area, the boundaries of the winemaking area have been changed to include the entire area of the municipality of Menfi and the following municipalities adjacent to it: Montevago and Santa Margherita Belice outside the production area and Sambuca di Sicilia, Sciacca and Castelvetrano within that area, in accordance with the provisions of Article 6(4)(b) of Regulation (EC) No 607/2009;

b) The production area of the sparkling wines includes the entire area within the administrative boundaries of the Sicily Region, in accordance with the provisions of Article 6(4)(b) of Regulation (EC) No 607/2009;

c) Bottling of wines must take place in the wine production areas mentioned.

Reasons

a) and b) Demarcating the wine production area to take account of the derogation in Article 6(4)(b) of Regulation (EC) No 607/2009 allows producers to use facilities adjacent to the production area too.

c) The reason for the requirement for bottling to take place in the demarcated area, in accordance with Article 8 of Regulation (EC) No 607/2009, is to safeguard quality and the image of PDO Menfi wines, guarantee their origin and ensure the effectiveness and timeliness of the relevant checks. The distinctive features and qualities of DOC Menfi wines, which are linked to their area of origin, are better protected by bottling the wine within the production area, since producers within the demarcated area are responsible, and have the professional skills, for applying and enforcing all the technical rules on transport and bottling. This obligation avoids the possible risks of transport outside the wine area, such as: oxidation and thermic stress due to high or low temperatures and deterioration of the product, adversely affecting its chemical/physical characteristics (acidity, polyphenols and substances conferring colour) and organoleptic characteristics (colour, aroma, taste), and its stability. The risk of microbiological contamination (from bacteria, viruses, funguses, moulds or yeasts) has also been reduced. This requirement benefits the operators, who are aware of the risks and responsible for preserving the quality of the PDO, and gives consumers assurance regarding the origin and quality of the wines and their conformity with the product specification. Furthermore, checks by the competent bodies are more effective in a smaller area.

2.7. *Article 5 of the product specification. Yields and winemaking practices. Amendment to the product specification and single document*

Description

A table of grape/wine yields has been included;

The wine yield for the white wine has been increased from 65 % to 70 %;

The methods for drying the grapes have been described for the 'Passito', in addition to those of the 'Vendemmia Tardiva', which were previously described in Article 4 of the old specification;

The methods of ageing the wine for the 'Riserva' indication and of refining the wine for the 'Superiore' indication have been specified.

Reasons

a) The table of grape/wine yields has been included for a better overview, with updates for the various types; previously these were described in the narrative of the Article.

b) The increase in wine yields for the white wine, from 65 % to 70 %, is a small adjustment requested on the basis of testing results and innovative winemaking techniques showing that such an increase does not have an effect on the analytical and organoleptic characteristics of the wine.

c) Following the introduction of the 'Passito' type, the methods for drying the grapes have been described.

d) The winemaking standards described in the old specification have been put in order, with particular regard to the refining methods for the 'Superiore' indication of Menfi Bianco, including with the indication of grape varieties Catarratto, Chardonnay, Fiano and Grecanico, and the ageing methods for the 'Riserva' indication, with the indication of grape varieties Nero d'Avola, Perricone and Syrah.

2.8. *Article 6 of the product specification. Characteristics on consumption. Amendment to the product specification and single document*

Description

a) All of the types covered by the product specification have been included, with the related descriptors; the types that are no longer included have been deleted (Menfi Feudo dei Fiori and Menfi Bonera).

b) Paragraph 3 of the article on the Ministry's power to issue a Decree amending the total acidity and the minimum sugar-free extract has been deleted.

Reasons

a) The characteristics of the newly introduced wines have been described and those of the existing types have been revised, for a more precise description of the analytical and organoleptic characteristics.

These very clear and distinctive characteristics allow them to be clearly identified and linked to the geographical area as described in Article 9 of the product specification.

In particular, all the wines have balanced chemical and physical characteristics, which help to ensure a well-balanced taste; all the types have pleasant, harmonious, distinctive and elegant aromas, sometimes with fruity, floral and vegetal notes, typical of the grape varieties used to produce them.

b) Paragraph 3 of Article 6 has been deleted as it no longer complies with current legislation.

2.9. *Article 7 of the product specification. Labelling and presentation. Amendment to the product specification and single document*

Description

a) The possibility of using additional topographical indications referring to the vineyard has been included;

b) The name 'Sicilia' as a larger geographical unit may be indicated in the labelling and presentation of DOC Menfi wines.

Reasons

a) The reference to the holding is to better characterise the wine by indicating on the label that the wine originates exclusively from a particular vineyard;

b) Indicating the name of the larger geographical unit 'Sicilia' allows more information to be provided to the consumer on the geographical location of the DOC Menfi, in accordance with current national and EU legislation.

2.10. *Article 8 of the product specification. Packaging. Amendment to the product specification and single document*

Description

All volumes up to 3 litres are allowed;

The use of containers of different capacities and of different structures and materials is allowed

(bag and box type);

All sealing methods authorised by law are allowed, with the sole exception of crown caps.

Reasons

To allow producers greater freedom in the use of containers and sealing methods, including innovative ones, in order to provide more options for responding to consumers' needs, and thus to enhance the opportunities for marketing and placing DOC products on the various markets both within the EU and internationally.

2.11. *Link with the environment. Amendment to Article 9 of the product specification and to the single document*

Description

Some clarifications and additions have been made under paragraphs (a), (b) and (c).

Reasons

The description of the link between the geographical area and the characteristics of the categories of wines produced has been amended and supplemented in line with the amendments to the product specification as regards enlargement of the demarcated area and introduction of new product types.

SINGLE DOCUMENT

1. **Name**

Menfi

2. **Geographical indication type**

PDO — Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. Sparkling wine

15. Wine from raisined grapes

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

Category Wine (1): 'Menfi' bianco, Inzolia, Grillo, Chardonnay, Catarratto, Grecanico, Fiano

Colour: straw yellow of varying intensity;

Aroma: fine, elegant, delicate, distinctive, pleasant with a scent of fruit;

Taste: dry, balanced, characteristic of the variety, flavourful, pleasant, harmonious, full, intense.

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

Minimum sugar-free extract: 16,0 g/l.

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

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

Category Wine (1): 'Menfi' bianco superiore, Chardonnay superiore, Catarratto superiore, Grecanico superiore, Fiano superiore

Colour: straw yellow of varying intensity;

Aroma: fine, elegant, characteristic of the variety, with a scent of fruit;

Taste: dry, balanced, distinctive, pleasant, harmonious, full, intense.

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

Minimum sugar-free extract: 16,0 g/l.

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

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

Category Wine (1): Menfi Damaschino, Viognier, Sauvignon, Pinot Grigio, Vermentino, Chenin Blanc, Moscato Bianco

Colour: straw yellow of varying intensity, possibly with hints of pale green;

Aroma: fine, elegant, characteristic of the variety, pleasant with a scent of fruit, fresh, with the muscat aroma;

Taste: dry, pleasant, harmonious, fresh, full, intense.

Minimum total alcoholic strength by volume: 10,50 %;

Minimum sugar-free extract: 17,0 g/l.

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

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

Category Wine from raisined grapes (15): 'Menfi' Bianco Vendemmia Tardiva, Bianco passito

Colour: from straw yellow to golden;

Aroma: characteristic, delicate, lingering;

Taste: from dry to sweet, typical, harmonious;

Minimum total alcoholic strength by volume: 15,00 %;

Minimum sugar-free extract: 22,0 g/l.

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

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

Category Sparkling wine (4): 'Menfi' Bianco Spumante including with the variety indication Chardonnay, Grecanico, Chenin Blanc, Moscato Bianco

Foam: fine, long-lasting;

Colour: straw yellow of varying intensity;

Aroma: distinctive, fine;

Taste: fresh, harmonious, from extra dry to sweet.

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

Minimum sugar-free extract: 15,0 g/l.

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

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

Category Wine (1): 'Menfi' Rosso including with the Riserva indication, Nero d'Avola including with the Riserva indication, Perricone including with the Riserva indication, Syrah including with the Riserva indication

Colour: ruby red of varying intensity, tending towards garnet for the Riserva;

Aroma: pleasant, fine, delicate, distinctive, fruity, occasionally spicy;

Taste: dry, harmonious, full-bodied, slightly tannic, intense.

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

Minimum sugar-free extract: 22,0 g/l.

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

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

Category Wine (1): 'Menfi' Frappato, Nerello Mascalese, Cabernet Franc, Merlot, Cabernet Sauvignon

Colour: ruby red of varying intensity;

Aroma: fine, delicate, distinctive, fruity, floral, with vegetal notes, intense;

Taste: dry, harmonious, full-bodied, balanced, fresh, astringent, distinctive, intense.

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 21,0 g/l.

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

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

Category Wine (1): 'Menfi' Pinot Nero, Alicante Bouchet, Alicante, Aglianico, Petit Verdot

Colour: ruby red of variable intensity;

Aroma: delicate, distinctive, fruity, occasionally spicy, intense;

Taste: dry, harmonious, slightly tannic, distinctive.

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 23,0 g/l.

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

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

Category Wine from raisined grapes (15): 'Menfi' Rosso passito

Colour: ruby red, tending to garnet with age;

Aroma: characteristic, delicate, lingering;

Taste: from dry to sweet, typical, harmonious;

Minimum total alcoholic strength by volume: 16,0 %;

Minimum sugar-free extract: 28,0 g/l.

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

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

Category Wine (1): 'Menfi' Rosato including with the variety indication Nero d'Avola, Perricone, Frappato, Nerello Mascalese

Colour: pink of varying intensity;

Aroma: fine, elegant, delicate, distinctive;

Taste: dry, harmonious, balanced.

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

Minimum sugar-free extract: 17,0 g/l.

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

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

Category Wine (1): 'Menfi' Cabernet franc rosato, Merlot rosato, Cabernet sauvignon rosato, Syrah rosato, Pinot Nero rosato

Colour: pink of varying intensity;

Aroma: delicate, distinctive;

Taste: dry, harmonious.

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

Minimum sugar-free extract: 17,0 g/l.

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

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

Category Wine (1): 'Menfi' Alicante Bouchet rosato, Alicante rosato, Aglianico rosato, Petit Verdot rosato

Colour: pink of varying intensity;

Aroma: delicate, distinctive;

Taste: dry, harmonious.

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

Minimum sugar-free extract: 17,0 g/l.

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

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

Category Sparkling Wine (4): 'Menfi' Rosato Spumante;

Foam: fine, long-lasting;

Colour: pink of varying intensity;

Aroma: distinctive, delicate;

Taste: fresh, harmonious, from extra dry to demi-sec.

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

Minimum sugar-free extract 15,0 g/l. Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	
Minimum total acidity:	5 in 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*

NONE

b. *Maximum yields*

Menfi Bianco, Rosso, Rosato, Spumante Bianco, Spumante Rosato, Inzolia, Grillo, Catarratto, Grecanico including Grecanico Spumante, Damaschino, Viognier

84 hectolitres per hectare

Menfi Vermentino, Chenin Blanc including Chenin Blanc Spumante, Nero d'Avola, Perricone and Syrah including Riserva and Rosato, Frappato, Merlot

84 hectolitres per hectare

Menfi Nerello Mascalese, Alicante Bouchet, Alicante, Petit Verdot and Aglianico including Aglianico Rosato

84 hectolitres per hectare

Menfi Chardonnay including Chardonnay Spumante, Sauvignon, Pinot Grigio, Moscato Bianco including Moscato Bianco Spumante

77 hectolitres per hectare

Menfi Cabernet Franc, Cabernet Sauvignon and Pinot Nero including Pinot Nero Rosato

77 hectolitres per hectare

Menfi Catarratto Superiore, Grecanico Superiore, Fiano

70 hectolitres per hectare

Menfi Chardonnay Superiore

66,5 hectolitres per hectare

Menfi Fiano Superiore

63 hectolitres per hectare

Menfi Bianco Vendemmia Tardiva

48 hectolitres per hectare

Menfi Bianco Passito, Rosso Passito

40 hectolitres per hectare

6. **Demarcated geographical area**

The production area of the grapes used to produce wines with the 'Menfi' controlled designation of origin includes:

— The entire administrative territory of the Municipality of Menfi (Province of Agrigento) identified in the land register on map sheets Nos 1 to 99;

— Part of the administrative territory of the Municipality of Sciacca (Province of Agrigento) identified in the land register on map sheets Nos 1, 2, 3, 4, 5, 6, 7, 10, 11, 13, 14, 15, 16 and 23, the boundaries of which are formed: to the west, from the intersection with sheet 67 of the Municipality of Sambuca di Sicilia, following the boundary of that municipality southwards and then continuing along the eastern boundary of the Municipality of Menfi until reaching the southern border of map sheet No 23 of the Municipality of Sciacca; to the south, by the border of map sheet No 23; to the east, by the eastern borders of map sheets Nos 23, 16, 15, 11, 6, 7 and 4; to the north, by the northern limit of map sheets Nos 4, 3 and 1 and the banks of Lake Arancio; to the east by the Municipality of Sambuca di Sicilia map sheet No 69.

  The territory covers the areas named Costa Finocchiara, Vallone Caricagiachi, Piana Grande di Misilifurme, Ulmo, Maroccoli and Monte Cirami.

— Part of the administrative territory of the Municipality of Sambuca di Sicilia (Province of Agrigento) identified in the land register on map sheets Nos 50, 51, 52, 53, 54, 55, 56, 57, 66, 67 and 69.

  The boundaries of map sheets Nos 50, 51, 52, 53, 54, 55, 56, 57, 66 and 67 are formed: to the west, by the eastern boundary of sheet No 23 of the Municipality of Menfi, continuing eastwards along the border of sheets Nos 41 and 43 of that municipality and heading north again along the boundary of the Municipality of Sciacca up to the intersection with sheet No 1 of the same municipality; to the north, by the territory of the Municipality of Santa Margherita di Belìce.

  The territory covers the areas named Arancio, Arancio Piccolo, Misilibesi and Tardara.

  As regards map sheet No 69, this is located to the south-west of the Municipality of Sambuca di Sicilia, and the territory covers the areas named Fondacazzo and Cellaro.

— Part of the administrative territory of the Municipality of Castelvetrano (Province of Trapani) identified in the land register on map sheets Nos 119, 131, 132, 145, 146, 157 and 168, the boundaries of which are formed, to the east and to the north, by the administrative boundary of the Municipality of Menfi, to the west, by the River Belìce as far as the river mouth, and, to the south, by the Mediterranean Sea. The territory covers the areas named Casuzze, Case Nuove, Moscafratta, Serralunga, Belicello and Belìce.

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

Aglianico N.

Pinot grigio

Ansonica B. - Insolia

Ansonica B. - Inzolia

Ansonica B.

Cabernet franc (R) - Cabernet

Cabernet sauvignon (R) - Cabernet

Calabrese N. - Nero d'Avola N.

Catarratto bianco comune B. - Catarratto

Catarratto bianco lucido B. - Catarratto

Chardonnay (W)

Chenin B.

Damaschino (W)

Fiano (W)

Frappato N. - Frappato d'Italia

Grecanico dorato B. - Grecanico

Grillo (W)

Merlot (R)

Moscato bianco B. - Moscato

Nerello mascalese (R)

Perricone (R)

Perricone N. - Pignatello

Petit verdot (R)

Pinot nero N. - Pinot

Sauvignon B. - Sauvignon blanc

Syrah (R) - Shiraz

Vermentino (W)

Viogner (W)

Alicante bouchet N.

Alicante (R)

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

PDO Menfi — All categories of wine

For all categories of wine ('wine', 'sparkling wine' and 'wine obtained from raisined grapes'), the link with the defined geographical area is created by the combination of and interaction between the types of land typical of the area (flood plains, coastal terraces, slopes, clayey hills and marly limestone), which make up a unique landscape, characterised by a typically Mediterranean climate, temperatures constantly above zero, even in the winter, rainfall that is concentrated in the autumn and winter and hot, dry summers with sufficient ventilation and sunshine.

These characteristics of the defined area, together with predominantly flat land that is hilly in parts and the favourable exposure of the vineyards, contribute to creating an environment that is particularly suited to growing vines.

In particular, this land has a soil texture containing varying amounts of limestone and clay, a reaction ranging from alkaline to sub-alkaline and a balanced physical/chemical structure, with good drainage of excess water and availability of water reserves, which are all basic characteristics necessary for the root system to develop.

The soil reaction promotes the development of the vines, since most of the nutrients are readily available; furthermore, the microbial activity helps to make nitrogen, phosphorus and sulphur available.

The interaction of these factors with the climate and the temperature variations from the start of summer until the harvest result in proper vegetative and productive growth of the plants and a balanced ripening of the bunches, producing grapes rich in polyphenols and aromatic precursors.

PDO Menfi — Category Wine (1)

The wine products in the category Wine (1) are linked to a centuries-old tradition of wine-growing and all the native and non-native grape varieties are perfectly suitable. These grape varieties are grown on land considered to be most suitable for each variety in terms of soil and climate, in order to allow high-quality wines with a strong identity to be produced.

The wines produced have common characteristics, such as alcoholic components, strong aromas and a good structure, due to the rich mineral quality of the soils, the Mediterranean climate and the varying temperature ranges.

Vintage white and red wines are characterised by their floral and fruity aromas and savouriness on the palate.

'Riserva' and 'Superiore' wines are characterised by being more concentrated and structured and by their secondary aromas.

The white wines from the flood plains are mainly savoury and sweet-spicy in nature (in particular as regards the Chardonnay variety), whereas the wines from land situated at higher altitudes have characteristics that vary between fruity (linked to the variety), floral and sharp, and developed and mature.

In the case of red wines produced with the Cabernet Sauvignon and Syrah grape varieties, land on coastal terraces at lower altitudes has a particular influence as it provides a balance between grassy notes and floral fruitiness in the Cabernet Sauvignon and gives the Syrah fruity notes.

Wines from vineyards on terraces at intermediate levels, made in particular from the Nero d'Avola and Merlot grape varieties, develop complex and mature phenolic notes that are balanced with spicy and fruity floral notes. These wines traditionally accompany the typical products of local and Sicilian cuisine (PDO cheeses: Vastedda, Valle del Belìce, Pecorino Siciliano, and local fish: sardines, anchovies and other oily fish).

PDO Menfi — Category Sparkling wine (4)

The sparkling wines have a straw yellow colour of varying intensity in the whites, a pink colour of varying intensity in the rosés, fine bubbles, floral and fruity notes and freshness, due to the rich mineral quality of the soils, the Mediterranean climate and the varying temperature ranges.

In particular, the Chardonnay and Chenin Blanc varieties are mainly grown in the more calcareous and clayey soils deriving from marl and on the high hills and are also used for processing into sparkling wine.

The production of sparkling wine is linked to the local winegrowing tradition, combined with oenological innovation and the use of the native and non-native varieties specified for this product category.

Environmental and human factors create sparkling wines characterised by just the right amount of acidity and freshness with aromatic notes, which perfectly complement the gastronomy and the typical local products, such as Carciofo Spinoso di Menfi artichokes, PDO Vastedda cheese, PDO Olive Nocellara del Belìce olives, oily fish and yellow melon.

PDO Menfi — Category Wine from raisined grapes (15)

Wines obtained from raisined grapes always have good structure, a balance between acidity and sweetness and fruity notes depending on the grape varieties used, due to the rich mineral quality of the soils and in particular to the Mediterranean climate and its hot, dry summers with sufficient ventilation and sunshine favouring the concentration of sugars and to the varying temperature ranges, which give the wines freshness.

The white and red wines have good structure and balance between acidity and sweetness and, depending on the combination of soils and the grape varieties used, can have hints of nuts such as walnuts, almonds and pistachios enhanced by notes of orange marmalade (flood plains); they have hints of yellow fruits such as pineapples, apricots, dates and dried figs, and are elegant and sweet in the mouth with good acidity and a citrus fruit finish (coastal terraces at intermediate altitudes).

On the clayey hills and slopes, where the grapes overripen to a greater extent, wines are produced with full aromas, hints of ripe fruit, plum and currant jam and hints of dried fruit, and a sweet, soft and balanced taste.

The combination of the dry Mediterranean summer climate and marly limestone soils creates wines that are rich in fruity and floral aromas such as peach, fresh apricot, orange blossom and citrus fruits and that are also powerfully fresh with a typically mineral structure.

These white and red wines are sweet but not sickly-sweet due to their ideal acidity and the typical aromas of the grape varieties from which they are made, which perfectly complement the traditional biscuits and pastries of Sicily (Cassata, Cannoli, Dolci di mandorla etc.) and the local area (Nucatoli, Minni di virgini, dry biscuits).

9. **Essential further conditions**

Bottling within the demarcated area

Legal framework:

EU legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

The reason for the requirement for bottling to take place in the demarcated area, in accordance with Article 8 of Regulation (EC) No 607/2009, is to safeguard quality and the image of PDO Menfi wines, guarantee their origin and ensure the effectiveness and timeliness of the relevant checks. The distinctive features and qualities of DOC Menfi wines, which are linked to their area of origin, are better protected by bottling the wine within the production area, since producers within the demarcated area are responsible, and have the professional skills, for applying and enforcing all the technical rules on transport and bottling. This obligation avoids the possible risks of transport outside the wine area, such as: oxidation and thermic stress due to high or low temperatures and deterioration of

the product, adversely affecting its chemical/physical characteristics (acidity, polyphenols and substances conferring colour) and organoleptic characteristics (colour, aroma, taste), and its stability. The risk of microbiological contamination (from bacteria, viruses, funguses, moulds or yeasts) has also been reduced. This requirement benefits the operators, who are aware of the risks and responsible for preserving the quality of the PDO, and gives consumers assurance regarding the origin and quality of the wines and their conformity with the product specification. Furthermore, checks by the competent bodies are more effective in a smaller area.

Use of the name 'Sicilia' as a larger geographical unit

Legal framework:

EU legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The name 'Sicilia' as a larger geographical unit may be indicated in the labelling and presentation of the wines referred to in Article 1 of the DOC Menfi product specification, in accordance with current European Union and national legislation.

Use of additional place names

Legal framework:

National legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

Additional place names referring to the vineyards on which the grapes used to make the wine in question are actually grown may be used in the labelling and presentation of the wines referred to in Article 1 of the product specification, in accordance with Article 31(10) of Law No 238/2016. The list of additional place names (referring to vineyards) held by the Sicily Region is updated annually and is available online at:

http://pti.regione.sicilia.it/portal/page/portal/PIR_PORTALE/PIR_LaStrutturaRegionale/PIR_AssessoratoregionaledelleRisorseAgricoleeAlimentari/PIR_DipAgricoltura/PIR_AreeTematiche/PIR_Servizi/PIR_BrandSiciliae-Marketingterritoriale/PIR_RiconoscimentoetuteladeiprodottidiqualitaÌ/PIR_ElencopositivodellaRegioneSiciliadellemenzionivigna/Allegato%201%20al%20DDG%201337_2019.pdf

Derogation concerning the production area for the wine and sparkling wine

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the identified geographical area

Description of the condition:

Under current EU legislation, winemaking operations may be carried out in the immediate vicinity of the demarcated production area and in particular, within the administrative territory of the communes which are adjacent to the Menfi commune, i.e.: Montevago, Santa Margherita Belice, Sambuca di Sicilia, Sciacca and Castelvetrano. As for the 'Sparkling wine' category, sparkling wines may be produced within the administrative unit of 'Regione Sicilia' to which the production area belongs.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/13264

Publication of an application for approval of amendments, which are 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

(2020/C 18/09)

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 NON-MINOR AMENDMENTS TO THE PRODUCT SPECIFICATION FOR A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION

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

'JAMBON DE BAYONNE'

EU No: PGI-FR-00031-AM01 — 11.9.2018

PDO ( ) PGI (X)

1. **Applicant group and legitimate interest**

Consortium du Jambon de Bayonne
Route de Samadet
64 410 Arzacq
FRANCE
Tel. +33 559044935
Fax +33 559044939
Email: jambondebayonne@jambon-de-bayonne.com

Membership: Producers/processors

2. **Member State or third country**

France

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

☒ Labelling

☒ Other: data update, inspection bodies, national requirements, annexes

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

☒ Amendments to the product specification of a registered PDO or PGI not to be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

☐ Amendments to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published and which cannot be qualified as minor within the meaning of the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

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

5. **Amendment(s)**

5.1. *Heading 'Description of product'*

Chemical characteristics

'Bayonne ham is a slightly salty, dried product. The sodium chloride content analysed on the rump half is less than or equal to 7,5 %.

Bayonne ham is a relatively dry, yet tender, product. It has an average dry matter content of 47 %.

Bayonne ham is a product with low fat content. The average fat content is approximately 6 %.

The total residual level of soluble sugars is less than or equal to 0,5 %.

It contains very low levels of nitrites and nitrates. The nitrate content may not exceed 250 mg/kg and the nitrite content may not exceed 50 mg/kg.'

All characteristics have been reproduced in the draft specification as shown below with the exception of the paragraph on the nitrite and nitrate content which was removed as it corresponds to the legal requirements on authorised nitrate and nitrite levels. This amendment to the specification has no effect on the Single Document.

'Bayonne ham is a slightly salty, dried product. The sodium chloride content analysed on the rump half is less than or equal to 7,5 %.

Bayonne ham is a relatively dry, yet tender, product. It has an average dry matter content of 47 %.

Bayonne ham is a product with low fat content. The average fat content is approximately 6 %.

The total residual level of soluble sugars is less than or equal to 0,5 %.'

The section on microbiological characteristics has been removed:

'Microbiological characteristics

'Bayonne ham must comply with the standards laid down in the Ministerial Order of 21 December 1979 as regards raw, salted and/or dry cured meat products:

— Coliforms at 44 °C	m = 1 000 (bacteria per gram)
— Coagulase-positive staphylococci	m = 500 (bacteria per gram)
— Sulphite-reducing anaerobes	m = 50 (bacteria per gram)
— Salmonella	Salmonella absence in 25 grams'

,

All of the microbiological characteristics which have been deleted are covered by legislation and are not specific to the 'Jambon de Bayonne' PGI. This amendment to the specification has no effect on the Single Document.

The Single Document (or 'summary sheet' as it was at the time of registering the PGI) has been amended in order to expand the information provided under the heading 'Description of product'.

The section in the summary sheet which included the following:

'Bayonne ham is a leg of pork, trimmed, salted using dry salt from the Adour basin and dried in that area for at least seven months. Throughout the period of maturing and curing, the ham develops its aroma and becomes tender. When sliced thinly, it melts in the mouth and has a delicate and only slightly salty taste.'

has been supplemented as follows in the Single Document:

'"Jambon de Bayonne" is a leg of pork, salted using dry salt from the Adour basin and dried in that area for at least seven months.

— Appearance:

  — it has a rounded shape on the outside;

  — the rind has a uniform colour, is stretched at the shank and free of any bruising;

— the ham is not hard to the touch and does not appear bloated;

— the fat is pure in colour, firm, with a pleasant aroma;

— the outer muscle area does not have a crust.

— Presentation of the product:

After ageing-curing, hams may be:

— on the bone; uncovered or packaged;

— boned, rindless, trimmed, pressed, moulded and packaged;

— whole, halved or quartered;

— sliced into single units.

— Chemical characteristics

"Jambon de Bayonne" PGI is a slightly salty, dried product. The sodium chloride content analysed on the rump half is less than or equal to 7,5 %.

"Jambon de Bayonne" PGI is a relatively dry, yet tender, product. It has an average dry matter content of 47 %.

"Jambon de Bayonne" PGI is a product with low fat content. The average fat content is approximately 6 %.

The total residual level of soluble sugars is less than or equal to 0,5 %.

— Organoleptic characteristics

Throughout the different stages in the ageing process, "Jambon de Bayonne" develops its aroma and becomes tender. When sliced thinly, it melts in the mouth and has a delicate and only slightly salty taste, with a pronounced and very typical aroma due to its long ageing and curing time.

The muscle has a characteristically consistent pink-red colour.

The fat is white, pure, hard, is not greasy and does not have a rancid smell.

Saltiness and moisture is spread evenly throughout slices of the ham.'

5.2. *Heading 'Definition of the geographical area'*

Definition of the area in which pigs are bred.

— Origin restrictions applicable to raw materials

Addition of the department of Tarn to the list of departments where pigs are bred:

Tarn has been added to the list of departments where the raw material, i.e. pigs, may come from. The purpose of this cosmetic change is to correct an error. As shown in the map featured in the specification, Tarn is fully part of the area in which pigs are bred. However, the name of the department was omitted from the list.

Furthermore, the summary sheet clearly states that raw material may be sourced from the entire administrative region of Midi-Pyrénées, part of which includes the department of Tarn.

This amendment has been made to the specification and also to Part 3.3 of the Single Document 'Feed (for products of animal origin only) and raw materials (for processed products only)'. It does not, however, change the definition of the area.

5.3. *Heading 'Evidence that the product originates from the defined geographical area'*

The text 'Rules put in place by businesses in the Bayonne ham sector concerning the link with the geographical origin are aimed at:

— identifying throughout the entire sector the parts sourced from pigs reared according to the specific conditions applied in the defined production area,

— identifying ham which is salted, dried and cured according to the specific methods applied in the defined processing area within the Adour basin.'

is replaced by the following:

'Rules put in place by businesses in the Bayonne ham sector concerning traceability and the link with the geographical origin are aimed at:

— identifying throughout the entire sector the parts sourced from pigs reared according to the specific conditions applied in the defined production area,

— identifying ham from the point it is salted until it is cured and packaged, according to the specific methods applied in the defined processing area within the Adour basin.'

This amendment ensures and improves traceability and the link with the geographical area. Furthermore, with pre-slicing and packaging now added as stages which must be carried out in the geographical area — as explained under the heading 'Method of production' — the corresponding traceability has been added to this section in order to guarantee proof of origin during these stages where it is possible for traceability to be lost.

The text:

'Hams sold after they have been deboned, trimmed or sliced, lose their origin markings. Labels must include the approval number of the processing facility. Such facilities keep records of outgoing production according to presentation type (volumes shipped).

If the slicing facility differs from the drying facility, the latter must also keep a record of incoming (volume and origin of hams delivered) and outgoing production.'

has been replaced by:

'Hams sold after they have been deboned, trimmed or sliced, lose their origin markings. Labels must include the approval number of the processing facility and the batch number and/or salting date, thereby ensuring traceability right back to the preparation stage. Such facilities keep records of outgoing production according to presentation type (volumes shipped).

If the pre-slicing facility differs from the drying facility, the latter must maintain a batch tracking sheet and keep a record of incoming (volume and origin of hams delivered) and outgoing production.'

The traceability framework (Figure 1) has been amended as follows:

Addition of 'Batch tracking sheets, downgrade register, pre-slicing sheets, outgoing ham shipment records' in order to improve record-keeping and traceability.

The words 'Salting, drying, shipment — slicing — authorised meat curer' have been supplemented by the following: 'Salting, drying, deboning, pre-slicing and packaging, shipment, meat curer — authorised pre-slicing facility'. These additions are in line with the request to include slicing and packaging in the geographical area of the PGI.

The following has been added: 'Once these steps are complete, organoleptic assessments are carried out by random sampling, the purpose of which is to ensure that the organoleptic characteristics of the product are maintained.'

This section has been supplemented to enforce organoleptic assessments to be carried out by random sampling once these steps are complete so as to ensure that the organoleptic characteristics of the product are maintained.

In this way, traceability at all stages in the production of 'Jambon de Bayonne' PGI will be improved. This will ensure bottom-up and top-down traceability and eliminate the risk of traceability being lost.

The Single Document is not affected by this amendment (the Single Document was drawn up to replace the current summary sheet).

5.4. *Heading 'Method of production'*

A description of the entire production process prior to pre-slicing, a description of the pre-slicing stage and a description of the packaging of the pre-sliced product have been added to this section as it has been requested that these stages be henceforth carried out, as a requirement, in the geographical area of 'Jambon de Bayonne' PGI.

The following has been added:

'5.2.9. *Steps prior to pre-slicing (deboning, balancing, hardening), pre-slicing and packaging'*

'Pre-slicing consists of cutting boned hams into pieces, portions or slices. This step is an extension of the curing process for which operators select hams suited to pre-slicing.

5.2.9.1. — *Prior steps*

There are a number of steps which must be carried out prior to pre-slicing which together guarantee the end quality of the product. These steps are detailed below.

— Deboning

All hams intended for pre-slicing are deboned in advance in accordance with their weight, fat thickness and curing time.

Deboning consists of cutting through the shank, freeing the top of the femur, detaching the femur without opening the ham (known as 'gougeage') and then removing the entire tibia-fibula-femur.

During this process, operators check that defects are not present in the ham in terms of its smell or colour which would suggest a curing problem (bacterial growth or excessive proteolysis — issues often linked to a pocket of residual moisture). If appropriate, operators will remove any hams which do not conform.

Hams may then be trimmed, before being pressed and moulded so that uniform slices can be obtained.

— Balancing

After the deboning process in which the muscles are detached, a period of at least one week is allowed for so that the muscle fibres properly reform, a process induced naturally by means of proteins.

— Hardening

Hams are then hardened. This stage is carried out in an environment in which the temperature may not fall below – 14 °C.

The aim of this stage is to ensure that slices hold together and can be cleanly cut during pre-slicing.

5.2.9.2. *'Pre-slicing and packaging'*

Pre-slicing and packaging must be carried out in the geographical area.

Section 5.2.9.2 does not apply to slicing and packaging carried out with a view to immediate sale within the meaning of Article 2(2)(e) of Regulation (EU) No 1169/2011.

Once the hams have hardened, slicers pre-slice the ham. During this stage they check to make sure that there are no defects in any slices or pieces, this being impossible when the hams are still whole. Defects include incomplete slices, bruising, blood spots, presence of the jugular, dark veins or a varying colour.

Slices with defects are not used.

As pre-sliced ham is delicate, it is vital that any oxidation is avoided. This is done by limiting contact with air which otherwise can adversely affect the quality of the fat and the colour of the ham slices. Moreover, it is essential that packaging occurs within one hour of pre-slicing.

There is a long tradition of operators in the Adour basin with specific know-how, their experience enabling them to carry out all production stages whilst making the necessary selection and maintaining the intrinsic qualities of Bayonne ham.

After pre-slicing, the organoleptic criteria are checked by tasters in the geographical area where the product is processed. Tasters are trained, experienced and have perfect knowledge of the product, enabling them to confirm if the product complies with the characteristics of 'Jambon de Bayonne' PGI according to a table of descriptors relating to the appearance, texture, smell and taste of the product.

'Jambon de Bayonne' is predominantly consumed in a pre-sliced format. All steps taken to produce it in this format must be mastered in order to ensure 'Jambon de Bayonne' has the characteristics which are sought and appreciated by consumers, in particular its tenderness.

Deboning, balancing, hardening, pre-slicing and packaging are essential steps in preserving the quality and, therefore, the reputation of 'Jambon de Bayonne' PGI. It is vital for these processes to be carried out in the geographical area by operators with the necessary know-how in order to guard against the risk of compromising the quality guarantee and placing products on the market which do not comply with the organoleptic criteria associated with 'Jambon de Bayonne' PGI, thereby damaging the reputation of the product. Checks during these stages are essential for verifying that products comply at every stage.

It is vital for these stages to be carried out in the geographical area in order to safeguard the quality, the specific characteristics of 'Jambon de Bayonne' PGI acquired during production, and the reputation of the product which operators collectively guarantee.

Furthermore, as the identification markings applied to the rind of the ham during the different production stages are removed when the product is sliced and packaged, the risk of losing traceability, and thus the risk of fraud, is limited by carrying out all such stages in the geographical area, together with the inspection system for verifying completion of those stages.

Other than guaranteeing quality and inspections, the authenticity and traceability of the product is guaranteed during this crucial stage by carrying out the deboning, balancing, hardening, pre-slicing and packaging stages in the geographical area.

As is clear from the information presented above, all preparation and pre-slicing/packaging steps involved in producing 'Jambon de Bayonne' are based on complex technical rules and specific know-how from the time the fresh ham is salted until the finished product is pre-sliced and packaged. Consequently, the completion of these stages at appropriate facilities situated in the geographical area is fundamental to

— maintaining the quality characteristics,

— guaranteeing the authenticity of the product,

— ensuring that one of the most widespread ways of presenting the product on the market is thoroughly inspected.

The fact that these production stages are completed in the geographical area is a guarantee of the reputation of 'Jambon de Bayonne' PGI, which is the culmination of work carried out by all operators in the sector (farmers, slaughterhouses, meat curers, slicers, etc.).'

This amendment to the specification affects Section 3.5 of the Single Document 'Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to'.

5.5. *Link:*

The section 'Link with the geographical area' has been shortened and restructured to better highlight the specific characteristics of the geographical area, the specificities of the product and the causal link. The way the section is presented has therefore been changed. However, the link between the product and geographical area remains the same.

Given the new wording, the section of the Single Document under the heading 'Link with the geographical area' has been amended in order to comply as best as possible with the 2 500-word limit for Single Documents, as laid down in Article 6 of Commission Implementing Regulation (EU) No 668/2014, whilst providing more clarity than is currently found in the summary sheet (now replaced by the Single Document).

The link with the geographical area of 'Jambon de Bayonne' PGI is still based on its specific quality and reputation.

5.6. *Heading 'Labelling'*

The following has been deleted:

'Other than following the legislation in force, the Consortium du Jambon de Bayonne draws up its own rules on labelling which businesses are required to comply with:

(1) Compulsory information

(2) Format and position of the logo'

This amendment to the specification has no effect on the Single Document.

The words:

'It requires that the labelling of any "Jambon de Bayonne", regardless of the form it is presented in, includes as a minimum the following information:'

have been replaced by:

'In addition to the compulsory information provided for by legislation on the labelling and presentation of foodstuffs, labelling must include:'

This rewording has been introduced in order to comply with wording which has been agreed nationally.

The words 'The name under which the product is sold, i.e. "Jambon de Bayonne" must be stated in French, possibly accompanied by a translation where products are intended for export' have been deleted as they are redundant based on current legislation.

The image of the 'Jambon de Bayonne' logo has been deleted. However, the description of it has been maintained. The logo may regularly undergo slight modification, whilst retaining the same format (i.e. the word 'Bayonne' accompanied by a red Basque cross) so that consumers are able to quickly identify the product.

This amendment to the specification affects the Single Document as the image of the specific 'Jambon de Bayonne' PGI logo has been deleted.

5.7. *Heading 'Other'*

— Updated contact details

The contact details of the competent authority of the Member State and applicant group have been updated.

This amendment to the specification has no effect on the Single Document.

— Inspection bodies

In accordance with national guidelines aimed at harmonising the way specifications are drafted, the name and contact details of the certifying body have been deleted. Under this heading, the contact details of the authorities responsible for national inspections are now provided, i.e. the National Institute of Origin and Quality (INAO) and the Directorate-General for Competition, Consumer Affairs and Fraud Prevention (DGCCRF). The name and contact details of the certifying body can now be consulted on the website of the INAO and the European Commission's database.

This amendment to the specification has no effect on the Single Document.

— National requirements

The main aspects which must be inspected have been added to the section on national requirements, in accordance with current national legislation.

This amendment to the specification has no effect on the Single Document.

— Annexes to the specification

The annexes have been deleted as their content has either been incorporated into the specification or is not what is expected from a specification (organisation of the sector, comparison with other PDO or PGI hams, etc.) These are cosmetic changes which do not affect the provisions in force.

This amendment to the specification has no effect on the Single Document.

SINGLE DOCUMENT

'JAMBON DE BAYONNE'

EU No: PGI-FR-00031-AM01 — 11.9.2018

PDO () PGI (X)

1. **Name(s)**

'Jambon de Bayonne'

2. **Member State or third country**

France

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

3.1. *Type of product*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

'Jambon de Bayonne' is a leg of pork, salted using dry salt from the Adour basin and dried in that area for at least seven months.

— Appearance

- it has a rounded shape on the outside;
- the rind has a uniform colour, is stretched at the shank and free of any bruising;
- the ham is not hard to the touch and does not appear bloated;
- the fat is pure in colour, firm, with a pleasant aroma;
- the outer muscle area does not have a crust.

— Presentation of the product

After ageing-curing, hams may be:

- on the bone: uncovered or packaged;
- boned, rindless, trimmed, pressed, moulded and packaged;
- whole, halved or quartered;
- sliced into single units.

— Chemical characteristics

'Jambon de Bayonne' PGI is a slightly salty, dried product. The sodium chloride content analysed on the rump half is less than or equal to 7,5 %.

'Jambon de Bayonne' PGI is a relatively dry, yet tender, product. It has an average dry matter content of 47 %.

'Jambon de Bayonne' PGI is a product with low fat content. The average fat content is approximately 6 %.

The total residual level of soluble sugars is less than or equal to 0,5 %.

— Organoleptic characteristics

Throughout the different stages in the ageing process, 'Jambon de Bayonne' PGI develops its aroma and becomes tender. When sliced thinly, it melts in the mouth and has a delicate and only slightly salty taste, with a pronounced and very typical aroma due to its long ageing and curing time.

The muscle has a characteristically consistent pink-red colour.

The fat is white, pure, hard, is not greasy and does not have a rancid smell.

Saltiness and moisture is spread evenly throughout slices of the ham.

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

Carcasses which may be used to produce 'Jambon de Bayonne' PGI are those of male and female pigs bred for their meat. The following animal types may not be used: males with cryptorchidism, males castrated of a single testicle, hermaphrodites, uncastrated males and cull sows.

Pigs are fattened using feed containing at least 60 % cereals, cereal-based products and peas, and a minimum of 50 % cereals and cereal-based products.

The feed ration given to pigs when fattened contains less than 1,9 % linoleic acid as a proportion of dry matter.

The area in which pigs bred for their meat may be reared and slaughtered spans the following departments in the south-west of France: Ariège, Aude, Aveyron, Cantal, Charente, Charente-Maritime, Corrèze, Dordogne, Haute-Garonne, Gers, Gironde, Landes, Lot, Lot-et-Garonne, Pyrénées-Atlantiques, Hautes-Pyrénées, Pyrénées-Orientales, Deux-Sèvres, Tarn, Tarn-et-Garonne, Vienne, Haute-Vienne.

The salt used is sourced from the Adour basin.

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

All production stages from the point the fresh ham is placed in salt until it is deboned take place in the geographical area.

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

'Jambon de Bayonne' PGI is pre-sliced and packaged in the geographical area of the product.

Pre-slicing consists of cutting boned hams into pieces, portions or slices.

This restriction as regards the geographical area does not apply to slicing and packaging carried out with a view to immediate sale within the meaning of Article 2(2)(e) of Regulation (EU) No 1169/2011.

The following steps are carried out prior to this:

— deboning, during which operators check that defects are not present in the ham in terms of its smell or colour,

— balancing, which lasts a minimum of one week,

— hardening, in an environment in which the temperature may not fall below – 14 °C.

Pre-slicing is an extension of the curing process and requires experience and know-how as it has a direct effect on the quality of the product.

All hams intended for pre-slicing are deboned in accordance with their weight, fat thickness and curing time.

There is a long tradition of operators in the Adour basin with specific know-how. Their experience enables them to slice this delicate product whilst preserving its taste and texture. They do so whilst carrying out a thorough visual inspection of the product to make sure that slices are free of defects (blood spots, jugular, varying colour, etc.), these being impossible to see before the product is sliced.

Pre-sliced ham is a delicate product. It is vital that any oxidation is avoided by limiting contact with air which otherwise can adversely affect the quality of the fat and the colour of the ham slices. Packaging must therefore occur within one hour of pre-slicing.

The intrinsic qualities of the product are therefore maintained by carrying out these steps in the geographical area.

'Jambon de Bayonne' PGI identification markings which are applied to the rind during the various production stages are removed when the product is pre-sliced. The risk of losing traceability, and thus the risk of fraud, is limited by carrying out the deboning, pre-slicing and packaging stages in the geographical area.

For these reasons, pre-slicing and packaging processes – which require special know-how – must take place at appropriate facilities located in the geographical area of the protected geographical indication so as to guarantee the full quality and authenticity of the product.

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

The following must be stated on the labelling:

— 'dried and cured in the Adour basin',

— 'certified by' followed by the name and address of the certifying body,

— the 'Jambon de Bayonne' logo, comprising the word 'BAYONNE' and a red Basque cross.

4. Concise definition of the geographical area

The geographical area of the PGI is the Adour basin. It comprises the department of Pyrénées-Atlantiques, and

— in the department of Gers: the canton of Adour-Gersoise, and the communes of Beaumarchés, Lupiac, Couloumé-Mondebat, Galiax, Izotges, Jû-Belloc, Lasserade, Plaisance, Préchac-sur-Adour, Saint-Aunix-Lengros, Saint-Pierre-d'Aubézies, Tasque and Tieste-Uragnoux;

— in the department of Landes: the cantons of Coteau de Chalosse, Dax 1, Dax 2, Le Pays tyrossais, Marensin-Sud, Orthe et Arrigans and Seignanx in their entirety, and the canton of Chalosse Tursan excluding the commune of Haut-Mauco, and

  — in the canton of Adour-Armagnac: the communes of Aire-sur-l'Adour, Artassenx, Bahus-Soubiran, Bascons, Bordères-et-Lamensans, Buanes, Castandet, Cazères-sur-l'Adour, Classun, Duhort-Bachen, Eugénie-les-Bains, Grenade-sur-l'Adour, Larrivière-Saint-Savin, Latrille, Lussagnet, Maurrin, Renung, Saint-Agnet, Saint-Loubouer, Saint-Maurice-sur-Adour, Sarron, Vielle-Tursan and Vignau;

  — in the canton Pays morcenais tarusate: the communes of Audon, Bégaar, Beylongue, Boos, Carcarès-Sainte-Croix, Carcen-Ponson, Gouts, Laluque, Lamothe, Lesgor, Le Leuy, Meilhan, Pontonx-sur-l'Adour, Rion-des-Landes, Saint-Yaguen, Souprosse, Tartas and Villenave;

— in the department of Hautes-Pyrénées: the cantons of Aureilhan, Bordères-sur-l'Echez, la Haute Bigorre, Lourdes 1 and 2, Moyen-Adour, Ossun, Tarbes 1, 2 and 3, Val d'Adour-Rustan-Madiranais, la Vallée des Gaves and Vic-en-Bigorre in their entirety, and the communes of Ancizan, Aragnouet, Ardengost, Argelès-Bagnères, Arreau, Aspin-Aure, Aulon, Azet, Banios, Barrancoueu, Bazus-Aure, Bettes, Beyrède-Jumet, Bourisp, Cadéac, Cadeilhan-Trachère, Camous, Camparan, Cieutat, Ens, Estensan, Fréchet-Aure, Gouaux, Grézian, Guchan, Guchen, Hauban, Ilhet, Jézeau, Lançon, Lies, Marsas, Mérilheu, Orignac, Pailhac, Sailhan, Saint-Lary-Soulan, Tramezaïgues, Uzer, Vielle-Aure and Vignec.

5. Link with the geographical area

The link with the geographical area of the 'Jambon de Bayonne' PGI is based on its specific quality and reputation. The specific quality of this ham consists in its round shape, the uniform colour of its slices, its lack of crust as well as its balanced, slightly salty flavour and soft texture. These qualities all result from the fresh hams which are selected, the salt used and the expertise of the meat curers and operators within the sector.

The temperate oceanic climate of the Pays de l'Adour, with its hint of southern warmth, is due mainly to the combination of two elements, namely its proximity to the Atlantic Ocean and to the Pyrenees. As a result, this area in the foothills of the Pyrenees experiences mild temperatures and high levels of humidity throughout the year. Nevertheless, the climate can vary dramatically and it has often been observed that the level of relative humidity can drop from 90 % to 20 % in a few hours. This phenomenon is particular to, and typical of, the Adour basin. In order to explain it, geographers refer to the Foehn effect. This is when a warm, dry wind moves downwards along a mountainside, from south to north.

When this occurs in Adour, the level of relative humidity drops suddenly, and the temperature tends to increase.

One of the specific qualities of the Adour basin lies in the nature of its subsoil, in particular its rock salt. The salt deposits formed 200 million years ago at the beginning of the Mesozoic era. At the time, land subsidence was taking place in the region known today as the Aquitaine basin and it was flooded by the sea. The salt was deposited primarily in the southern half of the Aquitaine basin, specifically in the area of the Adour basin.

In areas where the salt is close to the earth surface, extracting from the salt deposits is relatively easy. This is the case in Dax, Salies de Béarn and Bayonne-Mouguerre.

The Pays de l'Adour has its own unique climate, as well as a very dense hydrographic network, the characteristics of which distinguish it from surrounding areas.

Pigs are part of the historical farming tradition in south-west France.

Those reared in this region have always been bigger and fed with local cereals, including maize as soon as it was introduced in Europe.

The pigs, which will eventually be used to produce 'Jambon de Bayonne' PGI, are reared in an area that uses practices that pre-date medieval times. This area is recognised as an area where:

— pigs which are adapted to the production of dry-cured ham (bigger, fatter pigs) are reared,

— a production system combining pigs and cereals is used due to the local availability of cereals, particularly maize.

This process developed in a unique way as it differs entirely from the predominant pig-rearing model found in the west of France.

This area that supplies pigs has:

— a cohesive geography and climate, which is characterised by sunlight levels and summer temperatures that favour cereal cultivation (particularly grain maize),

— a cohesive economy and people, due to the interrelation between areas that farrow and fatten pigs, as well as historic trade routes that facilitated the supply of ham from areas where pigs are fattened to areas where the ham is dried.

The traditional use of rock salt from the Adour basin to produce the 'Jambon de Bayonne' PGI is also an indicator of expertise. This rock salt, which has been extracted since ancient times from the different deposits in the Adour basin, has been used by meat curers in the region for centuries due to its purity and non-abrasive texture, which distinguishes it from sea salt. It allows for optimal ham curing without altering the product flavour.

The salt is applied in the traditional way. The ham is rubbed with dry salt. Then, in order to gradually extract the juice, it is regularly massaged according to specific expert knowledge and a particular technique.

After the salt from the Adour basin has been applied and the ham has been through the post-salting and drying processes, it begins to age. The minimum production time for 'Jambon de Bayonne', from initially applying the salt to packaging the ham, is seven months. This minimum duration allows the ham to acquire the aromas specific to the 'Jambon de Bayonne' PGI.

'Jambon de Bayonne' PGI is characterised by:

— its round shape;

— the uniform colour of each slice;

— its lack of crust;

— its balanced, slightly salty flavour;

— its tenderness, despite being a dry-cured ham (average dry matter content of 47 %), and soft texture.

The craft of curing 'Jambon de Bayonne' is part of an old tradition that revolves around the use of specific pork, the extraction of rock salt from deposits in the ground (a process which has taken place since ancient times) and the unique climate of the Adour basin.

This area has a climate that is particularly well suited to this preparation process. The climate is at the heart of the tradition of producing 'Jambon de Bayonne', which was already well established in the 16th century, both in France and in Europe, and which has continued to thrive ever since. The Foehn effect is one of its defining features, and it directly influences the aging process of the dry-cured ham and the preservation of its tenderness by varying the level of relative humidity in the air which creates sudden changes in temperature.

Studies which the University of Pau and Pays de l'Adour have carried out, whether historical (Chantal Lopez, 1989), geographical (Jean-Claude Jaffrezo, 1989) or geological (Raoul Deloffre, 1989, and Marie-Hélène Grimaldi, 1989), bring to light the regional specificity of 'Jambon de Bayonne' production, which is a defining feature of the region's heritage.

This reputation has not been earned by accident. It comes from a combination of elements specific to the geographical area, expertise and culture of the people of this region.

It is the result of knowledge that has been passed down the generations in farming and rural families. 'Jambon de Bayonne' was the highest-quality product within a family's food supply and a lot of care was taken in producing it.

Initially, 'Jambon de Bayonne' was nourishment for farmers, but it subsequently became a medium of exchange in times of need in order to pay tithes and leases. Eventually, with the increasing number of small municipal abattoirs in villages, the production of 'Jambon de Bayonne' became a specialist craft. Pork butchers took over the production of the renowned 'Jambon de Bayonne'.

For over 70 years, artisanal butchers who specialised in curing meat developed a method to produce 'Jambon de Bayonne', leading to production on an industrial scale as seen today. Modern techniques, particularly those involving the use of cold temperatures, allow 'Jambon de Bayonne' to be produced all year round. This has led to the evolution and adaptation of ancestral expert knowledge into a modern means of production.

The current 'Jambon de Bayonne' production method is a faithful and systematic adaptation of the traditional method that has always been used.

There are many quotes attesting to the renown of the 'Jambon de Bayonne' PGI, such as the following examples.

Froidour, in his *Mémoire du Pays de Soule* of 1673, states that 'the pigs are small but so excellent that the best ham in France comes from Soule, second only to the ham from Lahontan. It is known as Bayonne ham and it is important to note that, although the city is famous and renowned for its ham, hardly any is produced there. Ham from Labourd and Basse Navarre is sold in Bayonne, as well as a small amount of ham from Soule, which is further away.'

In the 18th century, the poet Piron told the Bishop of Bayonne 'I greatly enjoy the ham produced in your diocese.'

At the beginning of the 19th century, the French traveller Jouy noted in *l'Hermite en Province* (1828) that 'at Pau, there is a significant trade in famous hams known as Bayonne ham. It is prepared in Saleis where the local spring gives the ham an exquisite taste.'

In the *Livre d'Or du 'Jambon de Bayonne'*, 1991, Louis Laborde-Balen states that 'legend has it that Bayonne ham was first made almost two millennia ago, when two hunters injured a boar that died near a saltwater spring. The following summer, the villagers discovered the boar, which was perfectly preserved at the bottom of the dried spring. The bravest among them tried the meat and found that they enjoyed the taste. Every winter since then, pig meat, and particularly ham, has been stored thanks to the salt from Salies de Béarn or other salt manufacturers from the Adour basin.'

Reference to publication of the specification

(second subparagraph of Article 6(1) of this Regulation)

https://extranet.inao.gouv.fr/fichier/CDC-IGP-JdeBayonneQCOMUE1.pdf

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

(2020/C 18/10)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'ROMAGNA'

Reference number: PDO-IT-A0507-AM04

Date of communication: 9.10.2019

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **New sparkling wine types**

Description:

The following new types are being added to the sparkling wine category:

Romagna Bianco Spumante (sparkling white Romagna) and Romagna Rosato Spumante (sparkling rosé Romagna).

Reasons:

The production area for the 'Romagna' PDO is highly suited to cultivating the Trebbiano and Sangiovese vine varieties which are combined in the new 'Bianco Spumante' and 'Rosato Spumante' types.

The purpose of this amendment is therefore to allow producers to be able to use the name for the new types of sparkling wines, which have long been present in the area covered by the PDO, and which have demonstrated their worth thanks to the producers' professional credentials and the quality of the wine produced

The production of the wines of the 'Romagna' PDO is therefore enriched by adding new types within the categories of wine already present in the product specification. This will also make it possible to offer a wider product range that better meets the demands of the market.

This amendment concerns Articles 1, 2, 3, 4, 5, 6 and 7 of the specification and Section 1.4 'Description of the Wine (s)' of the Single Document.

2. **Vine varieties**

Description:

The vine varieties that are combined to produce the new 'Bianco Spumante' and 'Rosato Spumante' types have been defined as follows:

at least 70 % of the grapes must be of the Trebbiano (for 'Bianco Spumante') or Sangiovese (for 'Rosato Spumante') varieties, accompanied by other varieties (30 %) that grow well in the Emilia Romagna region. There are limitations on the maximum amount of certain varieties that can be used: 10 % Manzoni Bianco and 5 % Famoso.

Reasons:

The experiments conducted by the Consortium for the protection of the designation revealed that the combination set out above results in products with a good sugar content and the right acidity level, ideal for making sparkling wine.

This amendment concerns Article 2 of the Product Specification but it does not affect the Single Document.

3. **Production area of grapes for 'Bianco Spumante' and 'Rosato Spumante' types**

Description:

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

The production area for the new 'Bianco Spumante' and 'Rosato Spumante' types coincides with the current production area for the 'Romagna Trebbiano' type and partially with the production area for 'Romagna Sangiovese', which is duly described in Article 3(5) of the Product Specification.

Reasons:

The area where the grapes used to make the 'Bianco Spumante' and 'Rosato Spumante' types are grown is the same as that of 'Romagna Trebbiano' and it partially includes the production area for 'Romagna Sangiovese'. This production area located south of Via Emilia is mostly flat with low-lying hills. This is the area where the best sparkling wines are produced.

This amendment does not extend the production area for the grapes but it identifies the area where the new types are produced more accurately.

This amendment concerns Article 3 of the Product Specification but it does not affect the Single Document.

4. **Vine density per hectare**

Description:

The vine density per hectare for the 'Bianco Spumante' and 'Rosato Spumante' types is indicated as a minimum of 2 500 vines per hectare.

Reasons:

Like the other types covered by the 'Romagna' PDO, it is noted that the minimum density of 2 500 vines per hectare allows to obtain grapes that are optimal in qualitative and qualitative terms for the production of sparkling wines.

This amendment concerns Article 4 of the Product Specification but it does not affect the Single Document.

5. **Grape yield per hectare and minimum natural alcoholic strength**

Description:

For the new 'Bianco Spumante' and 'Rosato Spumante' types, the maximum yield is established at 18 tonnes per hectare and the minimum natural alcoholic strength of the grapes is 9,5 % vol.

Reasons:

The yield and the natural alcoholic strength indicated above are ideal for making sparkling wine, as proven by the chemical, physical and organoleptic tests carried out by the wineries in the territory.

This amendment concerns Article 4 of the Product Specification and Section 1.5.2 'Maximum Yields' of the Single Document.

6. **Production area for the semi-sparkling and sparkling types**

Description:

For the semi-sparkling and sparkling types of wine, the area where wine-making and bottling operations can be carried out has been extended to include the Marche, Lombardy, Piedmont and Veneto regions, which share borders with the Emilia Romagna region where the above-mentioned operations already take place.

Reason:

In accordance with the applicable EU and national legislation, the amendment allows enterprises operating in the territory covered by the Romagna PDO and wishing to produce semi-sparkling and sparkling wines to avail of additional state-of-the-art facilities and equipment to obtain operational synergies and the best commercial result.

This amendment concerns Article 5 of the specification and Section 1.9 of the Single Document.

7. **Grape yield in wine**

Description:

For the new 'Bianco Spumante' and 'Rosato Spumante' wine types, the maximum yield of grapes in wine is set at 70 %, which is equivalent to 12 600 litres per hectare.

Reason: This is the yield derived from transforming the grapes (18 tonnes/hectare) into wine expressed in litres.

This amendment concerns Article 5 of the specification and Section 1.5.2 of the Single Document.

8. **Method of production**

Description:

For the 'Romagna' Bianco Spumante and 'Romagna 'Rosato Spumante' wines, the following wine-making methods have been indicated: fermentation in the bottle, by the traditional method or the classical method, and fermentation in autoclave, in accordance with EU and national legislation.

Reasons:

The inclusion of the descriptions on methods for making sparkling wines in the Product Specification provides better information to operators.

This amendment concerns Article 5 of the Product Specification but it does not affect the Single Document.

9. **Fermentation and secondary fermentation**

Description:

Fermentation or secondary fermentation is permitted on musts, partially fermented musts and new wines still at the fermentation stage, which are intended for the production of the following types belonging to the 'wine' category: 'Romagna' Cagnina, 'Romagna' Pagadebit amabile and 'Romagna' Sangiovese Passito, even after the 31 December deadline in the respective vintage year, as stated in the applicable national legislation.

Reasons:

This is a derogation under the applicable national legislation which allows the above-mentioned fermentation and secondary fermentation to be carried out after the 31 December deadline each year, as long as the control body is notified immediately.

This amendment concerns Article 5 of the Product Specification but it does not affect the Single Document.

10. **Sangiovese passito type**

Description:

Crushing the grapes intended for producing the 'Romagna' Sangiovese Passito type of wine and the subsequent fermentation are allowed after the 31 December deadline each year, established in the applicable national legislation.

Reasons:

For this type of wine, which requires that the grapes be left to raisin on the vine or after they are harvested, it is necessary to allow the crushing operations to be performed after the 31 December deadline as well.

This amendment concerns Article 5 of the Product Specification but it does not affect the Single Document.

11. **Characteristics of the Romagna Bianco Spumante (sparkling white Romagna) and Romagna Rosato Spumante (sparkling rosé Romagna) types on consumption**

Description:

the following physical, chemical and organoleptic characteristics have been inserted for the new 'Bianco Spumante' and 'Rosato Spumante' types.

'Romagna' Bianco Spumante

Foam: fine and long-lasting;

Colour: straw yellow of varying intensity

Aroma: fine and delicate

Taste: from brut nature to dry, sapid and harmonious

Minimum total alcoholic strength by volume: 10,5 % vol.

Minimum total acidity: 5 g/l

Minimum sugar-free extract: 14 g/l.

'Romagna' Rosato Spumante

Foam: fine and long-lasting;

Colour: pink of varying intensity;

Aroma: fine and delicate

Taste: from brut nature to dry, sapid and harmonious

Minimum total alcoholic strength by volume: 10,5 % vol.

Minimum total acidity: 5 g/l

Minimum sugar-free extract: 15 g/l.

Reasons:

The chemical, physical and organoleptic characteristics indicated are the result of numerous experiments derived from base wine mostly made from Trebbiano (in the case of the white sparkling type) and Sangiovese (in the case of the rosé sparkling type) grapes and they are in accordance with the parameters set out in EU and national legislation.

This amendment concerns Article 6 of the Product Specification and Section 1.4 'Description of the Wine(s)' of the Single Document.

12. **Indication of the year of production**

Description:

The possibility of omitting the vintage year in which the grapes were produced has also been extended to the new 'Romagna' Bianco Spumante and 'Romagna' Rosato Spumante types.

Reasons:

With a view to aligning the new types (Bianco Spumante and Rosato Spumante) with the existing types (Trebbiano Spumante and Trebbiano Frizzante), it has been specified that the vintage year in which the grapes are produced can be omitted from the label, in keeping with the national legislation which allows this possibility for sparkling wines that are not single-vintage and also for semi-sparkling wines.

This amendment concerns Article 7 of the Product Specification but it does not affect the Single Document.

13. **Labelling**

Description:

In the case of the 'Romagna' Bianco Spumante type, it is possible to include the specification of the colour 'Bianco' (white) on the label.

Reasons: It is at the discretion of the producer to indicate the colour referring to the sparkling wine in question.

Description:

In the case of the 'Romagna' Rosato Spumante type, it is obligatory to include the specification of the colour 'Rosato' or 'Rosé' on the label.

Reasons: it has been deemed opportune to indicate the colour with a view to identifying the specificity of the product.

This amendment concerns Article 7 of the Product Specification but it does not affect the Single Document.

14. **Specific rules on packaging**

Description:

Article 8(2) of the Product Specification:

'For wines covered by the "Romagna" Trebbiano, "Romagna" Pagadebit and "Romagna" Sangiovese PDO, the use of food-grade containers with a capacity that is not lower than 2 litres or higher than 6 litres is permitted, in accordance with EU and national legislation'.

is to be replaced by:

'For wines covered by the "Romagna" Trebbiano, "Romagna" Pagadebit and "Romagna" Sangiovese PDO, the use of food-grade containers made of materials other than glass and with a capacity that is not lower than 2 litres or higher than 6 litres is permitted, in accordance with EU and national legislation'.

Reasons:

This is a formal amendment to indicate the capacity of the containers more precisely.

This amendment concerns Article 8 of the Product Specification but it does not affect the Single Document.

15. **'Romagna' PDO — Additional Geographical Mention 'Bertinoro'**

Description:

The use of the 'Bertinoro' Additional Geographical Mention is also allowed for the Sangiovese base type.

Reasons:

The reference to the name 'Bertinoro', which is the smallest geographical unit in the area covered by the designation, identifies still wines with or without the 'Riserva' specification which are made with a minimum content of 95 % Sangiovese grapes.

Accordingly, the base type without the 'Riserva' specification is indicated in the Product Specification.

This amendment concerns Articles 1, 2, 3, 4, 5 and 6 of the Product Specification for the Romagna PDO — Annex 1 Specification of the additional geographical mention 'Bertinoro' but it does not affect the Single Document.

SINGLE DOCUMENT

1. **Name of the product**

Romagna

2. **Geographical indication type**

PDO — Protected designation of origin

3. **Categories of grapevine product**

1. Wine

4. Sparkling wine

8. Semi-sparkling wine

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

'Romagna' Albana Spumante

Wine with the registered designation of origin 'Romagna Albana spumante' is made from the must of partially raisined grapes using the in-bottle or autoclave method in accordance with EU legislation. It has a golden yellow colour, fine foam and lasting fizz, a characteristic, deliciously fruity aroma typical of the grape variety, good structure and pleasant freshness, and an agreeable, smooth, sweet but never cloying taste.

Minimum total alcoholic strength by volume: 16 % vol

Minimum sugar-free extract: 21 g/l

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	6 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Romagna' Cagnina

Wine with the registered designation of origin 'Romagna Cagnina', obtained from Terrano grapes harvested generally towards the end of September, is ready to be released for consumption after the first 10 days of October. It has a purple-red colour, an intense, characteristic aroma with hints of marasca cherries and raspberries, and a sweet, slightly tannic taste with a pleasantly acidic edge.

Minimum total alcoholic strength by volume: 11,5 % vol.

Minimum sugar-free extract: 17 g/l

Wherever the value is left blank in the table below, the wines 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)	8,5
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Romagna' Pagadebit, including the amabile and frizzante varieties

Wine with the registered designation of origin 'Romagna Pagadebit', obtained from Bombino bianco grapes, has a straw yellow colour of varying intensity depending on the age and the wine-making process, a fresh and fragrant aroma with a hint of hawthorn typical of the grape variety, and a pleasant and delicate taste, which may be dry or medium-sweet, including in the sparkling variety.

Minimum total alcoholic strength by volume: 11,5 % vol.

Minimum sugar-free extract: 14 g/l

Wherever the value is left blank in the table below, the wines 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)	

'Romagna' Pagadebit Bertinoro

Wine with the registered designation of origin 'Romagna Pagadebit', obtained from Bombino bianco grapes, has a straw yellow colour of varying intensity depending on the age and the wine-making process, a fresh and fragrant aroma with a hint of hawthorn typical of the grape variety, and a pleasant and delicate taste, which may be dry or medium-sweet, including in the sparkling variety.

Minimum total alcoholic strength by volume: 12 % vol.;

Minimum sugar-free extract: 15 g/l.

Wherever the value is left blank in the table below, the wines comply with the limits laid down in national and EU legislation.

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

'Romagna' Sangiovese

Wine with the registered designation of origin 'Romagna Sangiovese', obtained from grapes of the grape variety of the same name, has a ruby red colour with a purple sheen, a broad and vinous aroma, which is slightly herbaceous in youth, with possible hints of violet, and an elegant, full, pleasantly tannic taste when young and an equally pleasant, slightly bitter aftertaste.

Minimum total alcoholic strength by volume: 12 % vol.

reducing sugar residues: not more than 10 g/l;

Minimum sugar-free extract: 20 g/l

Wherever the value is left blank in the table below, the wines 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)	

'Romagna' Sangiovese novello

Wine with the registered designation of origin 'Romagna Sangiovese novello', obtained from grapes of the variety of the same name, vinified by carbonic maceration, has a ruby red colour, an intense, vinous aroma typical of wines produced by this method, and a dry or slightly sweet taste owing to some residual sugar, as permitted by the rules governing its production.

Minimum total alcoholic strength by volume: 11,5 % vol.

reducing sugar residues: max. 10 g/l

Minimum sugar-free extract: 18 g/l

Wherever the value is left blank in the table below, the wines 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)	

'Romagna' Sangiovese Superiore

Wine with the registered designation of origin 'Romagna Sangiovese Superiore', obtained from grapes of the variety of the same name, has a ruby red colour tending towards garnet, sometimes with a purple sheen, a vinous aroma with hints of violet, and a round, full-bodied but soft and elegant taste, slightly and pleasantly tannic when young, and an agreeable, pronounced aftertaste which is slightly bitter.

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

reducing sugar residues: not more than 10 g/l;

Minimum sugar-free extract: 24 g/l

Wherever the value is left blank in the table below, the wines 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)	

'Romagna' Sangiovese Riserva, including the Superiore Riserva variety

Wine with the registered designation of origin 'Romagna Sangiovese Riserva', obtained from grapes of the variety of the same name, has a ruby red colour tending to garnet and fading to purple and orange shades with age, a fine ethereal bouquet of vanilla typical of ageing and a dry, round, harmonious, robust taste, often with hints of wood derived from the barrels in which it was aged.

Minimum total alcoholic strength by volume: 13 % vol.;

reducing sugar residues: not more than 10 g/l;

Minimum sugar-free extract: 26 g/l

Wherever the value is left blank in the table below, the wines 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)	

'Romagna' Sangiovese passito

Wine with the registered designation of origin 'Romagna Sangiovese passito', obtained from grapes of the variety of the same name, has a ruby red colour, sometimes with a purple sheen, a delicate aroma with possible hints of violet and a harmonious, pleasantly tannic taste followed by an agreeable, characteristic aftertaste which is slightly bitter;

it may have discernible hints of wood derived from the barrels in which it was aged.

Minimum total alcoholic strength by volume: 12 % vol.;

reducing sugar residues: from 6 to 20 g/l;

Minimum sugar-free extract: 26 g/l.

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)	

'Romagna' Sangiovese with additional geographical mentions

Wine with the registered designation of origin 'Romagna Sangiovese with an additional geographical mention', obtained from grapes of the variety of the same name from clearly defined areas, has a ruby red colour with a purple sheen, a broad and vinous aroma, which is slightly herbaceous when young, with hints of violet, a taste that is typical of the production area and pleasantly tannic in youth, and an equally pleasant, slightly bitter aftertaste.

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

reducing sugar residues: not more than 4 g/l;

Minimum sugar-free extract: 24 g/l

Wherever the value is left blank in the table below, the wines 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)	

'Romagna' Sangiovese Riserva with an additional geographical mention

Wine with the registered designation of origin 'Romagna Sangiovese Riserva with an additional geographical mention', obtained from grapes of the variety of the same name from clearly defined areas, is ruby red tending to garnet and fading to purple and orange shades with age, and a dry, round, harmonious, robust taste typical of the production area, often with hints of wood derived from the barrels in which it was aged.

Minimum total alcoholic strength by volume: 13 %;

reducing sugar residues: not more than 4 g/l;

Minimum sugar-free extract: 26 g/l

Wherever the value is left blank in the table below, the wines 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)	

'Romagna' Trebbiano

Wine with the registered designation of origin 'Romagna Trebbiano', obtained from grapes of the variety of the same name, has a straw yellow colour of varying intensity, a vinous, mild and delicate aroma, and a subtle, flavourful and harmonious taste.

Minimum total alcoholic strength by volume: 11,5 %;

reducing sugar residues: not more than 10 g/l;

Minimum sugar-free extract: 14 g/l

Wherever the value is left blank in the table below, the wines 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)	

'Romagna' Trebbiano spumante

Wine with the registered designation of origin 'Romagna Trebbiano spumante', obtained from grapes of the variety of the same name by natural re-fermentation in the bottle or in autoclaves in accordance with EU rules, has a straw yellow colour of varying intensity, lasting foam and fine fizz, a fine, fresh and pleasant aroma, and a dry or medium-dry taste depending on the type.

Minimum total alcoholic strength by volume: 10,5 % vol.

Minimum sugar-free extract: 14 g/l

Wherever the value is left blank in the table below, the wines comply with the limits laid down in national and EU legislation.

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

'Romagna' Trebbiano frizzante

Wine covered by the 'Romagna Trebbiano frizzante' registered designation of origin, obtained from grapes of the variety of the same name by natural secondary fermentation in accordance with EU rules, with a straw yellow colour of varying intensity with fine and persistent foam, a pleasant and delicate aroma, and a fresh, harmonious taste.

Minimum total alcoholic strength by volume: 10,5 % vol.;

reducing sugar residues: not more than 10 g/l;

Minimum sugar-free extract: 14 g/l

Wherever the value is left blank in the table below, the wines comply with the limits laid down in national and EU legislation.

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

'Romagna' Bianco Spumante

'Romagna' Bianco Spumante wine has fine, persistent foam and is straw yellow of varying intensity. It stands out for its fine, delicate aroma and its taste varies depending on the sugar content from brut nature to dry, sapid and harmonious.

Minimum total alcoholic strength by volume: 10,5 % vol.

Minimum sugar-free extract: 14 g/l.

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

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

'Romagna' Rosato Spumante

'Romagna' Rosato Spumante wine has a fine, persistent foam. The colour is pinkish of varying intensity and the aroma is fine and delicate. Its taste varies depending on the sugar content from brut nature to dry, sapid and harmonious.

Minimum total alcoholic strength by volume: 10,5 % vol.

Minimum sugar-free extract: 15 g/l

Wherever the value is left blank in the table below, the wines comply with the limits laid down in national and EU legislation.

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

5. **Wine-making practices**

a. *Essential oenological practices*

NONE

b. *Maximum yields*

Romagna Albana Spumante

45 hectolitres per hectare

Romagna Cagnina

84,5 hectolitres per hectare

Romagna Pagadebit and Pagadebit Bertinoro, including the frizzante variety

98 hectolitres per hectare

Romagna Sangiovese, including the novello and riserva varieties

98 hectolitres per hectare

Romagna Sangiovese Superiore, including the riserva variety

68,25 hectolitres per hectare

Romagna Sangiovese with an additional geographical mention

58,5 hectolitres per hectare

Romagna Sangiovese Riserva with an additional geographical mention

52 hectolitres per hectare

Romagna Sangiovese passito

60 hectolitres per hectare

Romagna Bianco Spumante

126 hectolitres per hectare

Romagna Rosato Spumante

126 hectolitres per hectare

6. **Demarcated geographical area**

The production area of grapes for the production of wines eligible to bear the 'Romagna' designation covers the entirety or parts of various municipalities in the provinces of Bologna, Rimini, Forlì-Cesena and Ravenna in the Emilia-Romagna region.

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

Bombino bianco B.

Terrano N.

Sangiovese N.

Trebbiano romagnolo B. — Trebbiano

Albana B.

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

Romagna

Romagna Albana Spumante:

The Baldi family of Faenza have owned vineyard land in the most fertile areas of Romagna ever since the 14th century. They were among the first to raise the standards of wine production, so much so that other noble families, not only of Faenza, although wine producers themselves, served Baldi wines on special occasions.

Francesco Baldi was the first to produce sparkling wine in Romagna at the beginning of the 20th century, probably from Albana, blended with other wines. It was produced in large quantities at Villa 'Le Fontane' in Sarna di Faenza, and, thanks to its high quality, was sold in Romagna and Bologna, and exported to France and Russia, where it received renowned prizes and awards.

Romagna Cagnina:

Terrano d'Istria, the main grape variety of Cagnina, probably spread across Romagna during Byzantine domination, when large quantities of limestone were imported from Istria and Dalmatia for the construction of Ravenna's main monuments. The wine was produced on certain plains in the areas around Cesena, Forlì and Ravenna as early as the 13th century. Various written sources and poetic texts from the nineteenth and twentieth centuries confirm that Cagnina was sold and appreciated across Romagna.

Romagna Pagadebit, including the 'di Bertinoro', amabile and frizzante varieties

The Bombino bianco grape variety is locally known as Pagadebit, which gave the wine its name. According to Hohnerlein-Buchinger the term derives from 'produce tanto da pagare i debiti' ('produces enough to pay off debts') as this vine variety guarantees good production even in adverse weather conditions. Especially in the Province of Forlì Pagadebit was planted in combination with Albana to compensate for that variety's lower production. The first written record of a Pagadebit vine in Romagna dates from 1825 and is by Acerbi, who lists the variety among the vines 'of the Rimino area'. Pagadebit vines from different areas were compared at the ampelographic fair in Forlì in 1876; the Bertinoro area has historically been known for its particular, outstanding Pagadebit tradition.

Romagna Sangiovese, including the superiore, Riserva, novello and passito varieties

A notarial act from 1672, kept at the State Archive of Faenza, refers to 'three rows of Sangiovese vines' on the Fontanella di Pagnano farm in the municipality of Casola Valsenio. According to certain linguists the variety was given the name 'Sangue dei gioghi' (mountain blood) in the Tuscan-Romagna Appenines, which was then contracted to 'sanzves' in local dialect.

According to Beppe Sangiorgi the first references to Sangiovese in Romagna concern the Faenza-Imola area. In 1839 Gallesio described the vineyards he had seen on a trip between Florence and Forlì as follows: 'The vines are all low varieties and most are Sangiovese di Romagna'.

Old texts on winegrowing identify a Sangiovese vine in Romagna which had characteristic features and was vinified into a single-variety wine, in contrast to what was done elsewhere.

Romagna Trebbiano (also semi-sparkling and sparkling):

The Trebbiano variety was probably introduced by the Etruscans and Romans, who planted vines after claiming and taking over land: wine for the legionnaires. In 1305 Pier de Crescenzi wrote about a white grape referred to as 'tribiana'. There are also references in the same century to 'turbien' in Imola and 'trebulanum' in Bologna. There are also undated references to 'tarbian' in Romagna. Molon (1906) wrote that it was commonly grown in Forlì and Ravenna in particular, and Pasqualini and Pasqui noted that it was appreciated in rows of vines grown on plains despite the high humidity. The fact that it is so widespread in Romagna is due to its ability to adapt to different soils and climates.

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

Romagna PDO — Wine-making area

Legal framework:

EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

Wine-making operations can be carried out throughout the territory of the provinces of Forlì-Cesena, Ravenna, Bologna and Rimini.

Romagna PDO — production area for the semi-sparkling and sparkling types

Legal framework:

In national legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

The operations for making the 'Romagna' Trebbiano Frizzante, 'Romagna' Trebbiano Spumante, 'Romagna' Pagadebit Frizzante, 'Romagna' Albana Spumante, 'Romagna' Bianco Spumante and 'Romagna' Rosato Spumante types, including the wine-making practices for foam formation, stabilisation and sweetening operations, can be carried out made throughout the territory of the Emilia Romagna Region, the Marche Region, the Lombardy Region, the Piedmont Region and the Veneto Region.

Romagna PDO — bottling area for the semi-sparkling and sparkling types

Legal framework:

EU legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

The 'Romagna' Trebbiano Frizzante, 'Romagna' Trebbiano Spumante, 'Romagna' Pagadebit Frizzante, 'Romagna' Albana Spumante, 'Romagna' Bianco Spumante and 'Romagna' Rosato Spumante must be bottled within the territory of the Emilia Romagna Region, the Marche Region, the Lombardy Region, the Piedmont Region and the Veneto Region. In accordance with the applicable EU and national legislation, bottling or packaging must take place in the aforementioned demarcated geographical area with a view to safeguarding quality and reputation, guaranteeing the origin and ensuring the efficiency of checks.

Use of references to Additional Geographical Mentions

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels and packaging of wines covered by the Romagna PDO can include references to the Additional Geographical Mentions described in the respective Annexes to the Product Specification.

The Additional Geographical Mentions that can be stated on the label are as follows: 'Bertinoro', 'Brisighella', 'Castrocaro e Terra del Sole', 'Cesena', 'Longiano', 'Meldola', 'Modigliana', 'Marzeno', 'Oriolo', 'Predappio', 'San Vicinio', 'Serra'.

Romagna PDO followed by the Additional Geographical Mentions

Legal framework:

EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

Wine-making operations can be carried out throughout the territory of the provinces of Bologna, Ravenna, Forlì-Cesena and Rimini.

Romagna PDO followed by the Additional Geographical Mentions

Legal framework:

EU legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

Bottling of wine covered by the 'Romagna' PDO followed by Additional Geographical Mentions must take place within the production area of each Additional Geographical Mention, including the area where wine-making is authorised by derogation. In accordance with the applicable EU and national legislation, bottling or packaging must take place in the aforementioned demarcated geographical area with a view to safeguarding quality and reputation, guaranteeing the origin and ensuring the efficiency of checks.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/14488

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

(2020/C 18/11)

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

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

'DEALURILE VRANCEI'

Reference number: PGI-RO-A1582-AM01

Date of communication: 10.10.2019

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Introduction of new wine grape varieties for cultivation**

Description and reasons

The specification has been amended to include new wine grape varieties approved for cultivation in the demarcated area from which GI wines are to be obtained. The reason for this is that climate changes have occurred in recent years as a result of which certain grapes are more adaptable, and there are more days of sunshine in this region, which can contribute to the significant increased aromatic and colour accumulation for certain varieties used to produce white and red wines.

This affects the single document.

2. **Amendment with regard to wine products**

Description and reasons

The specification has been amended to increase the wine production level. This amendment affects the single document.

The amendment is necessary because of the vineyards that have been newly established by converting/restructuring vineyards, using clone and rootstock selection, with increased quality and quantity potential. Particularly in the years with favourable climate conditions, this produces larger harvests, and the use of processing technologies ensures that the necessary quality is preserved for the GI.

3. **Amendment of the demarcated geographical area of production**

Description and reasons

The specification is amended with regard to the demarcated geographical area for the Geographical Indication, by enlarging it to include certain municipalities in the Vrancea administrative unit where grapes are grown to produce GI wines. These municipalities have the same soil and climate conditions as the other ones in Vrancea county included in the specification as part of the production geographical area, since they are located in the vicinity.

The single document has been amended accordingly.

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

4. **Supplementation of specific practices for the production of rosé wines**

Description and reasons

The specification has been supplemented with the conditions for also obtaining white or rosé wines from the Pinot Gris and Traminer Rose varieties. This is necessary due to the evolution of wine-making technologies and changes in consumer preferences for these varieties, which have special characteristics when used to produce rosé wines.

This does not affect the Single Document.

5. **Reformulation of the conditions for wine production**

Description and reasons

The production conditions have been reformulated at the request of producers who find that certain quality characteristics are no longer ensured for GI products. This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Product name**

Dealurile Vrancei

2. **Geographical indication type**

PGI — Protected Geographical Indication

3. **Categories of grapevine product**

1. Wine

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

Physicochemical and organoleptic parameters – white/rosé wines

The white wines have complexity in terms of taste and bouquet, freshness, balance floral scents of rose, honey or spices, with subtle notes of fresh or tropical fruit and medium to high acidity. Grape varieties grown in the area can produce wines that have a broad range of olfactory notes, floral, fruity and spicy, accentuated by delicate hints of minerality.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

Physicochemical and organoleptic parameters – red wines

The red wines acquire expressiveness through fruity notes backed by a certain minerality. The concentration of anthocyanins gives the wine an intense colour, which depending on the grape variety can range from ruby to violet red. The dry and semi-dry variants have the expressiveness of the aroma specific to the variety and are full-bodied with red berry scents.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

5. **Wine-making practices**

a. *Essential oenological practices*

Characteristics of the vineyards

Growing method

— minimum 2 500 plants/hectare.

— training method: middle-stem upward system, with one or two arms, as appropriate.

— irrigation: where soil and climate conditions prevent this, there are drip irrigation systems, which will continue to be established. These will be used in such a way that the quality of the grapes will not be affected.

b. *Maximum yields*

Sauvignon, Pinot Gris, Chardonnay, Muscat Ottonel, Tămâioasă românească, Traminer alb

17 600 kilograms of grapes per hectare

Busuioacă de Bohotin, Traminer Rose, Cabernet Sauvignon, Fetească Neagră

17 600 kilograms of grapes per hectare

Fetească albă, Riesling de Rhin, Aligote, Frâncuşă, Băbească gri, Şarba, Merlot, Burgund Mare, Pinot Noir, Băbească Neagră

19 000 kilograms of grapes per hectare

Fetească regală, Italian Riesling, Crâmpoşie, Crâmpoşie selecționată, Galbenă de Odobeşti, Mustoasă de Măderat, Furmint, Muscadelle

22 000 kilograms of grapes per hectare

Semillon, Plăvaie, Cadarcă, Negru aromat, Aromat de Iaşi, Unirea, Moriță, Portugais bleu, Codană

22 000 kilograms of grapes per hectare

Syrah, Zweigelt, Sangiovese, Arcaș, Barbera, Nebbiolo

22 000 kilograms of grapes per hectare

Sauvignon, Pinot Gris, Chardonnay, Muscat Ottonel, Tămâioasă românească, Traminer alb

135 hectolitres per hectare

Busuioacă de Bohotin, Traminer Rose, Cabernet Sauvignon, Fetească Neagră

135 hectolitres per hectare

Fetească albă, Riesling de Rhin, Aligote, Frâncuşă, Băbească gri, Şarba, Merlot, Burgund Mare, Pinot Noir, Băbească Neagră

145 hectolitres per hectare

Fetească Regală, Italian Riesling, Crâmpoşie, Crâmpoşie Selecționată, Galbenă de Odobeşti, Mustoasă de Măderat, Furmint, Muscadelle

170 hectolitres per hectare

Semillon, Plăvaie, Cadarcă, Negru Aromat, Aromat de Iaşi, Unirea, Moriță, Portugais Bleu, Codană

170 hectolitres per hectare

Syrah, Zweigelt, Sangiovese, Arcaş, Barbera, Nebbiolo

170 hectolitres per hectare

6. **Demarcated geographical area**

Vrancea County:

— Municipalities: Panciu, Crucea de Sus, Dumbrava, Crucea de Jos, Satu Nou, Neicu;

— Municipalities: Movilița, Diocheti-Rediu, Movilița- Trotuşanu, Frecăței, Văleni;

— Municipalities: Străoane, Repedea, Muncelu, Străoane, Valeni;

— Municipalities: Fitioneşti, Holbăneşti, Ghimiceşti, Ciolănesti, Mănăstioara;

— Municipalities: Mărăşeşti, Haret, Calimăneşti, Modruzeni, Siretu, Tişița, Pădureni;

— Municipalities: Țifeşti, Sârbi, Oleşeşti, Vităneşti, Clipiceşti, Bătineşti, Igeşti, Pătrăşcani;

— Municipalities: Păuneşti, Viişoara;

— Municipalities: Rugineşti, Copăceşti, Văleni, Angheleşti;

— Municipalities: Pufeşti, Domneşti-Târg, Ciorani, Domneşti-sat;

— Municipalities: Odobeşti, Unirea;

— Municipalities: Broşteni, Pituluşa, Arva;

— Municipalities: Jariştea, Vărsătura, Pădureni, Scânteia;

— Municipalities: Boloteşti, Găgeşti, Pietroasa, Vităneştii de sub Măgura, Putna, Ivănceşti;

— Municipalities: Coteşti, Budeşti, Valea Coteşti, Goleştii de Sus;

— Municipalities: Urecheşti, Popeşti, Tercheşti;

— Municipalities: Dumbrăveni, Dragosloveni, Cândeşti, Alexandru Vlahuța, Dumbrăveni;

— Municipalities: Bordeşti, Bordeştii de Jos;

— Municipalities: Tâmboeşti, Slimnic, Trestieni, Pietroasa, Pădureni, Obrejița;

— Municipalities: Slobozia Bradului, Coroteni, Valea Beciului, Cornetu;

— Municipalities: Cârligele, Dalhăuti, Bonteşti, Blidari;

— Municipalities: Câmpineanca, Pietroasa:

— Municipalities: Vârteşcoiu, Faraoanele, Râmniceanca, Beciu, Pietroasa, Olteni;

— Municipalities: Slobozia Ciorăști, Jilişte, Armeni; Buzău County:

— Municipalities Grebănu, Zăplazi, Livada, Livada Mică, Plevna, Homeşti;

— Municipalities: Podgoria, Oratia, Coțatcu, Tăbăcari;

— Municipalities: Topliceni, Răduceşti.

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

Pinot Noir N — Blauer Spätburgunder, Burgund Mic, Burgunder Roter, Klävner Morillon Noir

Şarba B

Galbenă de Odobeşti B — Galbenă de Căpătanu, Galbenă Uriaşă, Galbenă

Miorița B

Muscadelle B — Moscatello bianco, Muscadet doux

Sémillon B — Semillon blanc

Aligoté B — Plant de trois, Plant gris, Vert blanc, Troyen blanc

Aromat de Iași B

Băbească gri G

Chardonnay B — Gentil blanc, Pinot blanc Chardonnay

Crâmpoşie B

Crâmpoşie selecționată B

Frâncuşă B — Vinoasă, Mildweisser, Mustoasă de Moldova, Poamă creaţă

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

Riesling de Rhin B — Weisser Riesling, White Riesling

Unirea B

Plăvaie B — Bălană, Plăvană, Poamă bălaie

Furmint B — Furmin, Şom szalai, Szegszolo

Pinot noir N — Spätburgunder, Pinot nero

Burgund Mare N — Grosser burgunder, Grossburgunder, Blaufrankisch, Kekfrankos, Frankovka, Limberger

Codană N

Portugais Bleu N — Blauer Portugieser, Oporto, Portugieser,

Cadarcă N — Schwarzer Kadarka, Rubinroter Kadarka, Lugojană, Gâmză, Fekete budai

Zweigelt N — Blauerzweigelt, Negru de Zweigelt, Zweigelt blau

Sangiovese N — Brunello di Montalcino, Morellino

Arcaş N

Barbera N

Nebbiolo N

Tămâioasă românească B — Busuioacă de Moldova, Muscat blanc à petit grains

Tămâioasă românească B — Rumanische Weihrauchtraube, Tamianka

Busuioacă de Bohotin Rs — Schwarzer Muscat, Muscat fioletovâi, Muscat violet cyperus, Tămâioasă violetă

Negru Aromat R

Traminer Rose Rs — Rosetraminer, Savagnin Rose, Gewürztraminer

Mustoasă de Măderat B — Lampau, Lampor, Mustafer, Mustos Feher, Straftraube

Traminer aromat alb B

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

Details of the geographical area

Lithological substrate: sands covered by loessial layers and an alternation of marine clays and sands.

Topography: alternation of flat and hilly land, with heights ranging between 100 and 300 m, with W-E orientation; the exposure and declivity offer optimum conditions for vine cultivation and potential for the diversity of varieties in these vineyards.

Climate: temperate continental, with variations due to European and also Atlantic air masses. Solar radiation has annual average values exceeding 120 Kcal/cm^2 in most parts of the region, with values exceeding 140 Kcal/cm^2 in areas with southern exposure. In recent years there has been a warming-up phenomenon combined with variable rainfall, with periods of drought alternating with excessive rainfall.

Soils: they have a medium and light texture, ensuring permeability, and provide optimal nutrients for vinegrowing.

Product details

The white wines are distinguished by their extractive character, balanced structure and good levels of acidity, provided by the south-eastern exposure of the slopes and also by cultivation practices, which maintain moderate production levels.

The red wines are renowned for their finesse, light tannins and vivid colour; these features are the result of the abundant warmth and sunlight and the light-textured soils. The quality of the wines bearing this geographical indication is due to the area's particular soil and climate characteristics and, implicitly, to the viticulture and winemaking practices that have been refined by the experience local winemakers have amassed over the centuries.

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:

No additional provisions.

Link to the product specification

http://onvpv.ro/sites/default/files/caiet_sarcini_ig_dealurile_vrancei_modif_cf_cererii_1425_14.06.2019_no_-track_changes.pdf

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

(2020/C 18/12)

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

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

'PANCIU'

Reference number: PDO-RO-A1584-AM01

Date of communication: 9.10.2019

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Amendment of wine-growing yields**

Description and reasons

The specification has been amended as regards the yield level, an amendment which affects the single document.

The reason for the amendment is the increase in yields resulting from large areas being replanted at a density of over 4 000 plants per hectare with clones offering higher yields and improved quality. Although yields have increased, the use of new technologies has made it possible to maintain the DOC (controlled designation of origin) quality.

2. **Amendment of area where the wines are produced**

Description and reasons

Additional provisions have been added to the specification, so that the wine can be produced outside the demarcated area of the designation of origin, in the neighbouring area in the same administrative unit, which has excellent facilities for wine-making at a controlled temperature that preserves the aromatic potential of some of the varieties typical for this controlled designation of origin.

This amendment does not affect the single document.

3. **Addition of specific practices for producing rosé wines**

Description and reasons

Specific techniques have been added to the specification so that white and rosé wines can also be obtained from the Pinot Gris and Traminer Roz varieties. This was necessitated by changes in wine-making technologies and consumer preferences for rosé wines made from these varieties, which have special characteristics.

This does not affect the single document.

4. **Amendment of conditions for classifying production**

Description and reasons

The provisions have been reformulated regarding the conditions for classifying DOC wine production where producers consider this necessary when certain quality characteristics of the wine produced are no longer guaranteed and do not comply with the designation of origin.

This amendment does not affect the single document.

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

SINGLE DOCUMENT

1. **Name of the product**

Panciu

2. **Geographical indication type**

PDO — Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

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

Physico-chemical and organoleptic characteristics of the white and rosé wines

The white wines display an aromatic diversity, with citrus and herbal notes that impart a liveliness and freshness, rose scent (Șarba), medium acidity with a strong note of freshness and sweetish tropical or vine flower aromas, delicate apple aromas and floral notes (Fetească regală), aroma of butter and tropical aromas with optimal acidity (Chardonnay) and subtle fresh fruit notes.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

Physico-chemical and organoleptic parameters — red wines

The red wines are medium-bodied with aromatic hints of raspberry, plum and red currant, the aromatic potential ranging from aromas of green peppers to overripe blackcurrants (Cabernet Sauvignon), as well as aromas of ripe red fruit, with notes of raisins, black pepper and colour intensity developing as they mature, and optimal alcoholic strength, producing predominantly dry and semi-dry wines, bringing out the subtle character and aroma specific to the variety (Fetească neagră).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

5. **Wine-making practices**

a. *Essential oenological practices*

Growing practices

Growing method

— at least 3 000 plants per hectare

— irrigation: where the soil and climate conditions require it, there are drip irrigation systems in place and more will continue to be installed; these systems are to be used in such a way that does not have a negative impact on the quality of the grapes.

b. *Maximum yields*

Muscat Ottonel, Tămâioasă românească, Chardonnay, Pinot gris, Sauvignon, Traminer alb

15 000 kilograms of grapes per hectare

Fetească albă, Riesling de Rhin, Aligote, Băbească gri, Șarba, Traminer roz

16 500 kilograms of grapes per hectare

Fetească regală, Galbenă de Odobești, Crâmpoșie, Crâmpoșie selecționată, Frâncușă, Mustoasă de Măderat, Furmint, Riesling italian

19 000 kilograms of grapes per hectare

Cabernet Sauvignon, Fetească neagră, Pinot noir, Merlot

16 500 kilograms of grapes per hectare

Băbească neagră, Burgund mare

17 500 kilograms of grapes per hectare

Codană, Arcaș, Negru Aromat, Portugais bleu, Cadarcă, Plăvaie

21 000 kilograms of grapes per hectare

Muscat Ottonel, Tămâioasă românească, Chardonnay, Pinot gris, Sauvignon, Traminer alb

116 hectolitres per hectare

Fetească albă, Riesling de Rhin, Aligote, Băbească gri, Șarba, Traminer roz

127 hectolitres per hectare

Fetească regală, Galbenă de Odobești, Crâmpoșie, Crâmpoșie selecționată, Frâncușă, Mustoasă de Măderat, Furmint, Riesling italian

146 hectolitres per hectare

Plăvaie

162 hectolitres per hectare

Cabernet Sauvignon, Fetească neagră, Pinot noir, Merlot

127 hectolitres per hectare

Băbească neagră, Burgund mare

135 hectolitres per hectare

Codană, Arcaș, Negru Aromat, Portugais bleu, Cadarcă

162 hectolitres per hectare

6. **Demarcated geographical area**

Vrancea County:

— Municipalities: Panciu, Crucea de Sus, Dumbrava, Crucea de Jos, Satu Nou, Neicu

— Municipalities: Movilița, Diocheti-Rediu, Movilița Trotuşanu, Frecăței, Văleni

— Municipalities: Străoane, Repedea, Muncelu, Văleni

— Municipalities: Fitioneşti, Holbăneşti, Ghimiceşti, Ciolăneşti, Mănăstioara

— Municipalities: Mărăşeşti, Haret, Călimăneşti, Modruzeni, Siretu, Tişița, Pădureni

— Municipalities: Țifeşti, Sârbi, Oleşeşti, Vităneşti, Clipiceşti, Bătineşti, Igeşti, Pătrăşcani

— Municipalities: Păuneşti, Viişoara.

— Municipalities: Rugineşti, Copăceşti, Văleni, Angheleşti.

— Municipalities: Pufeşti, Domneşti-Târg, Ciorani, Domneşti- Sat

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

Galbenă de Odobeşti B — Galbenă de Căpătanu, Galbenă Uriaşă, Galbenă

Şarba B

Tămâioasă românească B — Busuioacă de Moldova, Muscat blanc à petit grains

Traminer aromat alb B

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

Arcaş N

Băbească gri G

Burgund Mare N — Grosser burgunder, Grossburgunder, Blaufrankisch, Kekfrankos, Frankovka, Limberger

Cadarcă N — Schwarzer Kadarka, Rubinroter Kadarka, Lugojană, Gâmză, Fekete budai

Crâmpoşie B

Crâmpoşie selecţionată B

Frâncuşă B — Vinoasă, Mildweisser, Mustoasă de Moldova, Poamă creaţă

Furmint B — Furmin, Şom szalai, Szegszolo

Codană N

Mustoasă de Măderat B — Lampau, Lampor, Mustafer, Mustos Feher, Straftraube

Riesling de Rhin B — Weisser Riesling, White Riesling

Traminer Roz Rs — Rosetraminer, Savagnin roz, Gewürztraminer

Tămâioasă românească B — Rumänische Weihrauchtraube, Tamianka

Negru Aromat N

pinot noir N — blauer spätburgunder, burgund mic, burgunder roter, klăvner morillon noir

Pinot noir N — Spätburgunder, Pinot nero

Portugais Bleu N — Blauer Portugieser, Oporto, Portugieser,

Plăvaie B — Bălană, Plăvană, Poamă bălaie

Aligoté B — Plant de trois, Plant gris, Vert blanc, Troyen blanc

Chardonnay B — Gentil blanc, Pinot blanc, Chardonnay

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

Link with the demarcated area

Details of the geographical area

Lithological substrate: foothill glacis resulting from the successive intertwining of alluvial fans of the Quaternary Era, which become lower and younger to the east, in the order they were deposited by the rivers that cut across the Carpathians and Sub-Carpathians. Constitutively, these deposits are accumulations of gravel and sand covered by a layer of Quaternary clayish loess sediments, which lies on top of marine sediments (marl, clay, sand) of the Pliocene era.

Topography: divided into two functional foothill subunits: the high foothill plain (Lower and Middle Pleistocene) and the low foothill plain (Late Pleistocene – Holocene), extending to the current Siret River meadow. Winegrowing has reached maximum development in these areas, particularly thanks to the alternating altitudes and slope expositions.

Climate: Typical of the forest steppe of the temperate continental climate, influenced by Scandinavian- Baltic air masses from the north, which combine with warm Mediterranean tropical air masses from the south. This provides excellent conditions for the growth of high-quality grape varieties, mainly thanks to solar and thermal diversity and favourable rainfall. The annual average temperature, the annual average rainfall and particularly the radiative flow and the solar radiation angle provide optimal conditions for winegrowing. Soils: the soil texture provides this vineyard with the most favourable physico-chemical and hydro-physical characteristics for vine cultivation: porosity, aeration, permittivity,

glomerular structuring and good vertical drainage of rainwater, resulting in the limitation of cryptogrammic diseases and ensuring the relatively easy working of the vineyards. Typologically, mollisols (Cambian and clay-illuvial) and forest soils are predominant. The Cambian chernozem cumulates all favourable chemical-biological and trophicity characteristics.

Product details

The white wines distinguish themselves through their extractive character, balanced structure and good acidity, provided by the south-eastern exposure of the slopes, but also by the cultivation practices, which maintain moderate levels of production.

The red wines are recognised for their finesse, light tannins and vivid colour.

Archaeological evidence discovered in the region indicates that vines were grown by the free Dacians who inhabited this region of Romania; this is borne out by archaeological finds bearing ornamental motifs representing a vine string with grapes. As early as 1527, Georg von Reichersterffer, emissary of Ferdinand of Habsburg to the Moldavian ruler Petru Rareș, in the account of his journey made reference to the wine plantation in the area known then under the name of Cruci Vineyard [Podgoria Crucilor]. Further reference is made in the *Codex Bandinus*, where it is stated that 'the entire southern part of Moldavia produces so much wine that during harvesting a vadră [bucket] of wine is sold for four parale [cents] and during winter for 6 or 7 cents'.

Determinant factors

The high foothill plain (Lower and Middle Pleistocene) and the low foothill plain (Late Pleistocene – Holocene), extending to the current Siret River meadow with the alternation of altitudes and slope expositions is optimal for the cultivation of vines and, in particular, the varieties for producing red wines.

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

Labelling and marketing

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

No additional provisions.

Production outside the area

Legal framework:

In EU legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

In certain climatic conditions which, thanks to the potential of certain varieties, have a positive impact on yield levels for grapes harvested on plantations in the demarcated area, processing may also be done outside the demarcated area, in the neighbouring area where there are wine-making centres with excellent facilities for quick winemaking, fermentation at controlled temperature and preservation of the aromatic and colour potential of the varieties. This area is located in municipalities in Vrancea County:

— Odobești, Jariștea.

— Cotești, Obrejița, Tâmboiești, Popești, Budești, Cârligele, Vârteșcoiu, Câmpineanca.

Link to the product specification

http://onvpv.ro/sites/default/files/caiet_sarcini_doc_panciu_modif_cf_cererii_1424_14.06.2019_no_track_changes_0.pdf

ISSN 1977-0936 (electronic edition)
ISSN 1725-2431 (paper edition)

Publications Office of the European Union
2985 Luxembourg
LUXEMBOURG

EN