

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2019/C 271/06)

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 <sup>(1)</sup> within three months from the date of this publication.

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

**Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.****‘RISO DEL DELTA DEL PO’****EU No: PGI-IT-0712-AM01 – 21.6.2017****PDO ( ) PGI ( X )****1. Applicant group and legitimate interest**

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The Consorzio di Tutela del Riso del Delta del Po IGP is entitled to submit an amendment application pursuant to Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

**2. Member State or Third Country**

Italy

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

- ☐ Name of product
- ☒ Description of product
- ☐ Geographical area
- ☒ Proof of origin
- ☒ Method of production
- ☐ Link
- ☒ Labelling
- ☒ Other [Packaging, product logo, updated legal references]

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

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

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

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

## 5. Amendment(s)

### *Description of product*

- The following sentence in Article 1 of the product specification:

‘The protected geographical indication “Riso del Delta del Po” is reserved for rice which fulfils the conditions and requirements laid down in this product specification.’

is amended as follows:

‘The protected geographical indication “Riso del Delta del Po” is reserved for rice which fulfils the conditions and requirements laid down in this product specification.’

The term [translator’s note: in Italian] ‘frutti di riso’ has been replaced by ‘riso’.

This amendment allows identification of the indication ‘Riso del Delta del Po PGI’ with rice in its various forms ready to be offered for sale to the consumer, i.e. after the grain has been subjected to industrial processes and treatments permitted by current legislation and in line with the requirements laid down in the product specification.

- The following sentence in Article 2 of the specification and point 3.2 of the single document:

‘The indication “Riso del Delta del Po” refers exclusively to Japonica Superfino grade rice of the Carnaroli, Volano, Baldo and Arborio varieties.’

has been amended as follows:

‘The indication “Riso del Delta del Po” refers exclusively to Japonica Superfino grade rice of the Carnaroli, Volano, Baldo, Arborio, Cammeo, Karnak, Telemaco, Caravaggio and Keope varieties.’

We request the inclusion of new varieties of rice, specifically: Cammeo, Karnak, Telemaco, Caravaggio and Keope.

The need to introduce, alongside those originally envisaged, substitute varieties of small size arises from the fact that the traditional varieties were created many years ago (the oldest, Arborio and Carnaroli, in the late 1940s) and have agronomic characteristics (in particular high susceptibility to fungal diseases and lodging) which makes them difficult to cultivate without repeated treatments with plant protection products, to the detriment of the wholesomeness of the finished product and the sustainability of cultivation.

In turn, the newly created varieties have a greater resistance to and tolerance of fungal diseases and lodging, and thus allow for a healthy and homogeneous product with similar organoleptic qualities to the existing ones.

- The sentence:

‘Riso del Delta del Po grains are large, translucent and compact, with a high protein content, and can be white or whole-grain.’

has been amended as follows:

‘Riso del Delta del Po grains are large, translucent/pearly and compact, with a high protein content, and can be subjected to industrial processes and treatments permitted by current legislation.’

The word ‘translucent’ refers to all varieties listed in the specification and is therefore imprecise. Of the current varieties only Baldo has a translucent grain, while the Arborio, Carnaroli and Volano varieties have a pearly grain. We therefore propose updating the term ‘translucent’ to ‘translucent/pearly’.

The definitions ‘white or whole-grain’ have been deleted and replaced by the wording ‘subjected to industrial processes and treatments permitted by current legislation’ in order to take account of the rapid pace of industrial processing according to changing consumer preferences.

— The following paragraph:

“Riso del Delta del Po” - PGI, when released for consumption, must have the following characteristics relating to the grain:

Variety	Cooked rice glutinosity g/cm	Protein (%) (*)
Baldo	> 4,5	> 6,60
Carnaroli	> 1,5	> 6,60
Volano	> 3,0	> 6,60
Arborio	> 3,5	> 6,60

(\*) dry matter values'

is amended as follows:

“Riso del Delta del Po” - PGI must have the following characteristics relating to the grain:

Variety	Consistency kg/cm <sup>2</sup>	Protein % of dry matter
	not less than	not less than
Arborio, Volano, Telemaco	0,65	6,60
Baldo, Cammeo	0,60	6,60
Carnaroli, Karnak, Caravaggio, Keope	0,85	6,60

These features must be determined prior to industrial processing, in dry paddy fields representative of the entire quantity of fields in the holding.'

The parameter of glutinosity has been replaced by that of consistency. Both parameters are inversely correlated and indicative of the food quality of the product after cooking. More specifically, the more glutinous the rice is, the less consistent and vice versa. There is no validated method of analysis for glutinosity in that, up to now, the UNI and the ISO have been unable to define a reliable and reproducible method, unlike the parameter of consistency, for which such an internationally-recognised method is available (standard UNI EN ISO 11747:2012).

The values proposed for the parameter of consistency are those of the National Rice Board, based on the outcome of several analyses carried out by its product laboratory.

It was therefore deemed appropriate to indicate that the consistency and the protein content must be tested on the rice prior to processing.

#### *Proof of origin*

Article 4 of the product specification

This article has been redrafted in its entirety by moving the historical information on rice cultivation in the geographical area, consisting of the first five paragraphs of Article 4, to the relevant article on the link between the area and the product. Article 4 is reworded as follows:

'The origin of the product is also proven by the entries of the producers, processors and packagers in the appropriate registers held and updated by the control body referred to in Article 7 of this specification.'

#### *Method of production*

Article 5 of the product specification

This article has been rewritten to take into account both changes in processing and production techniques and practical results achieved since the entry into force of the specification.

*Tillage*

— The following sentence:

'Ploughing to a depth of 25-30 cm must take place, followed by at least one harrowing; afterwards the soil must be levelled to allow optimum water management.'

has been amended as follows:

'Ploughing to a depth of 25-30 cm must take place, followed by at least one harrowing; however, other tillage techniques which ensure an adequate seed bed preparation are also permitted.'

Traditional tillage operations (ploughing, harrowing) may now be replaced by alternative operations (clearing, scarification) which achieve the same purpose in a less energy-intensive way and with greater respect for the environment. In particular, other more modern techniques of soil treatment, today seen as more environmentally sustainable, have been added to ploughing.

*Soil analysis*

— The sentence:

'Holdings producing Riso del Delta del Po must carry out soil analyses at least every 5 years on the following characteristics: structure, pH, organic matter, active limestone, assimilable phosphorous, exchangeable potassium, total nitrogen, C/N ratio, exchangeable calcium, magnesium and sodium, as well as the Mg/K ratio, in order to draw up and keep in a holding a correct fertiliser plan drawn up by an agricultural expert.'

has been amended as follows:

'Holdings producing Riso del Delta del Po must carry out soil analyses at least every 5 years on the following characteristics: structure, pH, organic matter, active limestone, assimilable phosphorous, exchangeable potassium, total nitrogen, C/N ratio, exchangeable calcium, magnesium and sodium, as well as the Mg/K ratio, in order to draw up and keep in a holding a correct fertiliser plan according to actual needs.'

The obligation to have the fertiliser plan prepared by an 'agricultural expert' has been deleted, as the plan may also be drawn up in the agricultural holdings given the skills gained through experience by a farmer who is not necessarily qualified as an agricultural expert.

— The following sentences are deleted:

'The Carnaroli variety needs predominantly clayey soil and may be grown only in soil with a pH of more than 7,5. The other three varieties can be produced throughout the area defined in Article 3 of this specification.'

It is considered possible to delete the reference to soil pH (the parameter applying only to the Carnaroli variety) since it was noted that pH is highly variable in the cultivation area, also within individual holdings or indeed a single parcel, and has no impact on the quality of the quoted variety. In addition, the presence of water on the land from April to August serves as a buffer to the acid environment, raising the pH.

The amendment also applies to point 3.5 of the single document.

*Fertilisers*

— The maximum nitrogen (N) content in fertilisers has been increased from 130 kg/ha to 160 kg/ha.

The production area consists of peaty and clayey soils, and to obtain a homogeneous and consistent product for the market it is necessary to apply fertilisers differently depending on the soil. It was therefore thought appropriate to increase the maximum quantity of nitrogen in order to have a grain protein content which is equal to that on other soils.

*Seeding*

— The sentence:

'The maximum useable quantity of seed per hectare is 240 kg. The rice can be sown by scattering in water or on dry tilled land which must then be immediately drenched.'

has been amended as follows:

‘The maximum useable quantity of seed per hectare is 300 kg. The rice can be sown by scattering or planting in water or on dry tilled land which must then be immediately drenched.’

The maximum quantity of seed has been increased, as in some areas 240 kg/ha sown in water is insufficient to ensure appropriate coverage of the ground. Too-thin planting does not allow the rice plant to defend itself against weeds, thus necessitating repeated weeding. Moreover, the option of dry sowing in order to limit the amount of water used has been added.

*Pest and weed control*

— The sentence:

‘Seed treatment is mandatory to combat typical rice cryptogams (fusariosis, elmintosporiosis and pyricularia (rice blast)).’

has been amended as follows:

‘Seed treatment is permitted to combat typical rice cryptogams (fusariosis, elmintosporiosis and pyricularia).’

In order to make rice growing less impacting on the environment, seed treatment is now optional, as it is not necessary for seed free from pathogens.

— The following sentence is deleted:

‘It is mandatory to drain the rice field and expose it to the sun in case of problems caused by rice phytophages (crustaceans, insects and worms).’

The obligation to drain the rice field has been removed in order to increase environmental sustainability and limit the amount of water used.

— The sentence:

‘Weeds may be combated using authorised plant protection products and with the help of mowing of dikes to avoid excessive seeding, water regulation and targeted soil treatment prior to sowing.’

has been amended as follows:

‘Weeds may be combated using authorised plant protection products and with the help of mowing of dikes to avoid excessive seeding, water regulation and targeted soil treatment prior to sowing, as well as possible temporary draining in accordance with good treatment practices to eliminate phytophages.’

For greater clarity, it was seen as appropriate to refer both to phytophages and weeds in the section on pest management, as is already foreseen in the current wording. It was also thought appropriate to complement the specification, adding the option of temporary drainage. Experience gained with rice crops has shown that targeted draining of the rice paddies eliminates the problems with phytophages without additional treatment.

*Harvesting, drying, storing and processing*

— The following maximum unit production values for dry type paddy rice

Carnaroli: 6,0 tonnes/ha

Volano: 8,0 tonnes/ha

Baldo: 8,0 tonnes/ha

Arborio: 7,5 tonnes/ha

are amended as follows:

Variety	Tonnes/ha
Arborio	7,5
Baldo	8,0
Cammeo	8,5
Carnaroli	6,5
Telemaco	8,5
Karnak	8,5
Volano	8,0
Caravaggio	8,5
Keope	8,5

The yields for the new varieties have been added and the maximum production of Carnaroli has increased slightly given the recent progress made.

— The sentence:

'Processing must take place in plants and according to procedures that are such as to ensure that the Riso del Delta del Po retains its characteristics.'

has been amended as follows:

'Processing from paddy rice to rice (dehulling and milling) must take place in plants within the PGI area and according to procedures that are such as to ensure that the "Riso del Delta del Po" retains the characteristics indicated in point 3.2. The special features of the area of production allow the characteristics of the product to be preserved during the dehulling and milling phases and limit cracking/breaking of the grain, which is necessary to obtain uniform cooking.'

Experience gained over the years has shown that the location of rice dehulling and milling influences the quality of the final product. During these phases one of the key factors in preserving the best product characteristics, ensuring minimal stress/fracture of the grain and thus in obtaining a uniform cooking is the special nature of the area of production.

The particularly favourable micro-climate, the temperatures and environmental characteristics of the production area, like the 'Riso del Delta del Po' PGI area, are characterised by a particular average relative air humidity of the air which is the optimum condition for achieving the quality requirements of 'Riso del Delta del Po'.

For completeness' sake we underline that the specificity of the production area of 'Riso del Delta del Po' is known to all operators in the sector and also supported in publications. In the PGI production areas, which are located on average 3 metres above sea level, the correct level of humidity exists naturally, a factor unique to this part of Italy.

The amendment also applies to point 3.6 of the single document.

— The following sentences have been deleted from point 3.6:

'Drying must be carried out in dryers that leave no combustion residues or foreign odours on the glumellae. Indirect or direct fire dryers may be used if fuelled by methane or LPG.'

The moisture content of the dried paddy rice may not exceed 14 %.'

This amendment is purely editorial, as the above sentences concern the method of production rather than specific rules concerning slicing, grating, packaging, etc. We point out that the amendment does not imply any change to the product specification, as the two provisions are unchanged in the relevant Article 5 'Method of production' and remain in force.

*Labelling and packaging*

## Article 8 of the product specification

— The following sentence:

‘The rice must be put in boxes or bags suitable for food use, in volumes of 0,5 kg, 1 kg, 2 kg or 5 kg, and may be packed in vacuum or controlled atmosphere conditions.’

has been amended as follows:

‘The rice must be put in boxes or bags suitable for food use, and may be packed in vacuum or controlled atmosphere conditions.’

The requirements regarding the weight and characteristics of packaging have been deleted to allow packagers greater flexibility in the choice of types of packaging.

— The information contained in the following paragraphs:

‘The containers must bear the logo of the PGI measuring at least 40 mm × 30 mm and, in suitably large characters (min. height 5 mm), the term “Riso del Delta del Po” followed by “Indicazione Geografica Protetta” or the abbreviation “IGP”.

The packaging must bear the name of the variety (“Arborio”, “Carnaroli”, “Volano” or “Baldo”), and possibly include the type “whole-grain rice”.

It must also bear the name/company name and address of the packager.

Text other than the words “Riso del Delta del Po — Indicazione Geografica Protetta” must appear in a font size no more than one third of that used for “Riso del Delta del Po”.

has been reworded as follows:

‘Apart from the legal preconditions containers must show the following:

- 1) the term “Riso del Delta del Po” followed by “Indicazione Geografica Protetta” (or the abbreviation “IGP”) in suitably large characters (minimum font 7 pt);
- 2) the logo of the PGI measuring at least 40 mm × 25 mm. Should the size of the logo be larger, the proportion must be kept; the packaging must be marked with the single variety as listed in Article 2, i.e. Carnaroli, Volano, Baldo, Arborio, Cammeo, Karnak, Telemaco, Caravaggio or Keope; the type of treatment provided for by current legislation may also be included;
- 3) the European Union PGI symbol.’

The indications regulating the minimum height of the wording ‘Riso del Delta del Po’ and those already required by legislation in force (name or company name and address of the packager) have been deleted. Moreover, it was thought appropriate not to prescribe specific rules for packaging and labelling, given that there are no traditional types of packaging for ‘Riso del Delta del Delta del Po PGI,’ and to insert the type of industrial treatment required by current legislation.

*Product logo*

To enable an exact reproduction of the product logo on the packaging, the references to the size of the logo (see point 2 of the previous amendment) and to the codes of the colours green ‘Pantone 557C’ and yellow ‘Pantone 117C’ have been clarified and corrected. The following paragraph has been added to the specification:

‘The exact colour codes can be seen below:

*Pantone Solid Coated*

cream:	1 205 C
green:	557 C
yellow:	117 C

Four-colour CMYK:

cream:	C 0	M 3	Y 43	K 0
green:	C 48	M 4	Y 35	K 10
yellow:	C 7	M 28	Y 100	K 12'

The clarification of the Pantone colour and its code is necessary in technical terms so that the printers are able to exactly reproduce the logo.

*Legislative updates and inspection*

Article 7 of the product specification

References to the existing legislation have been updated and the name and address of the inspection body have been indicated.

SINGLE DOCUMENT

**'RISO DEL DELTA DEL PO'**

**EU No: PGI-IT-0712-AM01 – 21.6.2017**

**PDO ( ) PGI (X)**

**1. Name**

'Riso del Delta del Po'

**2. Member State or Third Country**

Italy

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

**3.1. Type of product**

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

The indication 'Riso del Delta del Po' refers exclusively to Japonica Superfino grade rice of the Carnaroli, Volano, Baldo, Arborio, Cammeo, Karnak, Telemaco, Caravaggio and Keope varieties.

Riso del Delta del Po grains are large, translucent/pearly and compact, with a high protein content, and can be subjected to industrial processes and treatments permitted by current legislation.

Its high absorption capacity, low loss of starch and good cooking firmness, together with organoleptic characteristics such as its particular aroma and flavour, mean that it is especially favoured for enhancing the best risotto dishes.

'Riso del Delta del Po' - PGI must have the following characteristics relating to the grain:

Variety	Consistency kg/cm <sup>2</sup>	Protein % of dry matter
	not less than	not less than
Arborio, Volano, Telemaco	0,65	6,60
Baldo, Cammeo	0,60	6,60
Carnaroli, Karnak, Caravaggio, Keope	0,85	6,60



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

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

Because of the particular conditions that characterise the growing of the rice, the production phase must take place within the geographical area indicated at point 4.

The rice can be sown by scattering or planting in water or on dry tilled land which must then be immediately drenched.

Processing from paddy rice to rice (dehulling and milling) must take place in plants within the PGI area and according to procedures that are such as to ensure that the 'Riso del Delta del Po' retains the characteristics indicated in point 3.2. The special features of the area of production allow the characteristics of the product to be preserved during the dehulling and milling phases and limit cracking/breaking of the grain, which is necessary to obtain uniform cooking.

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

The rice must be put in boxes or bags suitable for food use, and may be packed in vacuum or controlled atmosphere conditions.

The containers must be sealed so as to prevent the contents from being removed without breaking the packaging.

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

Apart from the legal preconditions containers must show the following:

- 1) the term 'Riso del Delta del Po' followed by 'Indicazione Geografica Protetta' (or the abbreviation 'IGP') in suitably large characters (minimum font 7 pt);
- 2) the logo of the PGI measuring at least 40 mm × 25 mm. Should the size of the logo be larger, the proportion must be kept; the packaging must be marked with the single variety, i.e. Carnaroli, Volano, Baldo, Arborio, Cammeo, Karnak, Telemaco, Caravaggio or Keope; the type of treatment provided for by current legislation may also be included;
- 3) the European Union PGI symbol.

The official 'Riso del Delta del Po' logo consists of a cream oval shape with a green border. On the upper half of the oval appear the words 'RISO DEL DELTA DEL PO' and on the lower half 'INDICAZIONE GEOGRAFICA PROTETTA', in both cases in capitals and in green.

The central part of the oval features, in a cream colour against a green background, images typical of the Po Delta (stylised reeds and birds) either side of a stylised yellow figure of a woman holding a sheaf of rice.



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

The typical area for growing Riso del Delta del Po extends over the easternmost cone of the Po valley in the Veneto and Emilia Romagna regions, on the land formed by residue and deposits from the River Po. The area is bordered to the east by the Adriatic Sea, to the north by the Adige River and to the south by the Ferrara-Porto Garibaldi Canal.

In Veneto, Riso del Delta del Po is grown in the province of Rovigo, in the municipalities of Ariano nel Polesine, Porto Viro, Taglio di Po, Porto Tolle, Corbola, Papozze, Rosolina and Loreo.

In Emilia Romagna, production takes place in the province of Ferrara, in the municipalities of Comacchio, Goro, Codigoro, Lagosanto, Massa Fiscaglia, Migliaro, Migliarino, Ostellato, Mesola, Jolanda di Savoia and Berra.

## 5. Link with the geographical area

### *Environmental factors*

The characteristic soils, temperate climate and closeness to the sea are the main factors that influence and characterise the production of Riso del Delta del Po in this area. The land is ideally suited to growing the rice, which is the only form of cultivation possible in areas that are permanently semi-submerged.

The alluvial soils of the Po Delta come from sediment left by the river at the end of its course and are especially fertile due to their high content of minerals, particularly potassium, which is such that there is no need to use potassium fertilisers.

Also, the soils, though of varying consistency, are characterised by high salinity levels (EC of over 1 mS/cm), due to a very high water table.

The specific coastal location of the area also provides a micro-climate that is particularly favourable to rice thanks to the constant breezes and consequent low levels of humidity, limited temperature ranges (lows hardly drop below 0 °C in the winter and highs in the summer have not exceeded 32 °C for 30 years) and annual rainfall of less than 700 mm, generally evenly distributed over the year. These specific climatic conditions serve to limit the spread of pathogenic fungi and thus also the need to use fungicides.

### *Historical and human factors*

The first records of rice being grown in Polesine (the Rovigo area), in particular in the Po Delta region, date from a few decades after the spread of the activity in the Po Valley (1450): it was closely linked to the draining of the area as it accelerated the process whereby the salty land could then be used under crop rotation (as evidenced by a law of the Venetian Republic from 1594). The late 1700s saw a number of Venetian patricians starting to cultivate rice in the drained areas on a systematic basis.

Riso del Delta del Po is now grown on about 9 000 hectares of rice fields. The influence of rice-growing can be seen in the local culture and in the social development of the area; the rice has for years been packaged and marketed by numerous firms under the name 'Riso del Delta del Po' and thanks to its particular organoleptic characteristics, which set it apart from other types of rice produced in Italy, it is recognised and highly regarded by consumers across the country. Lastly, its reputation is also linked with the traditional fairs and festivals that take place in the area each year, such as the famous Riso del Delta del Po festival in Jolanda di Savoia (Ferrara Province), and with the Porto Tolle Fair.

The special characteristics of Riso del Delta del Po are related to its high protein content, the size of the grains, high absorption capacity, low rate of starch loss and superior quality, all of which give it a good cooking firmness.

It also has a particular flavour and aroma which distinguish it from rice not grown in brackish water.

The salt deposits on this area of drained land, coupled with the specific nature of the water used and the existence of a high table of saltwater, influence the character of the rice organoleptically and as a traded commodity — as a result, it is instantly recognisable and held in high esteem on the market.

The alluvial soils, highly fertile because of the presence of minerals (particularly potassium), are conducive to a high protein content and enhanced cooking firmness.

Also, the soils, though of varying consistency, are characterised by high salinity levels (EC of over 1 mS/cm) which gives the rice its special flavour and aroma.

The constant sea-breeze radically reduces humidity levels in the micro-climate of the rice fields, thus also strongly diminishing the need for fungicides and helping to produce rice of a high quality.

**Reference to publication of the product specification**

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

The Ministry launched the national objection procedure with the publication of the proposal for amending the product specification for 'Riso del Delta del Po' PGI in Official Gazette of the Italian Republic No 100 of 2 May 2017.

The consolidated text of the product specification can be consulted on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

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

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