C/2024/1496

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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

(C/2024/1496)

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

'Riviera del Garda Bresciano / Garda Bresciano'

PDO-IT-A1137-AM02

Date of application: 9.2.2017

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. *Amendment to name of designation*

Description: the name of the designation has been changed from 'Riviera del Garda Bresciano' to 'Riviera del Garda Classico'.

The reason for this amendment is that the producers intend to merge three PDOs with the same production area and product types into a single PDO: 'Riviera del Garda Classico'. The three current PDOs are: 'Riviera del Garda Bresciano', 'Garda Classico', which is a sub-area of the 'Garda' PDO, and PDO 'Valtènesi'.

The 'Classico' sub-area of the current 'Garda' PDO corresponds exactly to the 'Riviera del Garda Bresciano' PDO, both in the production area and in historical and natural factors. Therefore, replacing the term 'Bresciano' with 'Classico' recognises and acknowledges the historic character of the original 'Riviera del Garda Bresciano' PDO. The 'Valtènesi' PDO is a small geographical area. It is now treated as a 'sub-area' of the new Riviera del Garda Classico PDO.

This amendment concerns the entire product specification and the entire single document, each time the designation name is used.

2.2. *Addition of 'Valtènesi' as a sub-area*

Description: this amendment concerns Article 1 of the product specification with the inclusion of Annex 1.

The reason for this amendment is that the producers wish to have a single 'Riviera del Garda Classico' PDO covering the three current 'Riviera del Garda Bresciano' PDOs, the 'Garda Classico' sub-area of the 'Garda' PDO and the 'Valtènesi' PDO.

This amendment means that the Valtènesi PDO is now governed as a smaller geographical unit in accordance with Article 55 of Delegated Regulation (EU) 2019/33 (formerly Article 67 of Regulation (EC) No 607/2009), and is part of a PDO for which there is to be a request for an annulment.

This amendment concerns Article 1 of the product specification and the following points of the single document: 4, 'Description of the wine(s)'; 6, 'Geographical area'; 8, 'Description of the link(s)' and 9, 'Further conditions'.

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

2.3. *Changes to the combination of grape varieties*

Description: for 'Bianco' (white) wines, the amendment involves reducing the proportion of Riesling (Riesling Renano and/or Riesling Italico) from 60 % to 50 %.

The amendment is necessary because, for both commercial and wine-related reasons, producers need to be able to blend Riesling grapes with a greater proportion of varieties that ripen and develop their aromas earlier, such as Incrocio Manzoni 6.013 and Chardonnay.

Another reason for the amendment is that it reflects the response in terms of wine production to commercial demand for white wines that are also suitable for consumption within a year, and that have a more balanced harmonious flavour likely to meet the needs of a younger consumer market.

Description: for 'Rosso' (red) and 'Rosato' (rosé) wines, the amendment means revising the combination of grape varieties as follows: Groppello, between a minimum of 30 % and a maximum 70 % blended with the three complementary grapes: Marzemino, Barbera and Sangiovese.

This amendment is necessary in order to harmonise the terms of the three original PDOs with regard to the minimum percentage of the local variety Groppello and the three complementary varieties which are, in order, Marzemino, Barbera and Sangiovese, using a formulation based on agronomics that allows the different varieties to be balanced 'dynamically' according to the different soil characteristics, aspect of the vineyards and other technical wine-making requirements.

These amendments concern Article 2 of the product specification and point 7, 'Main wine grapes', of the single document.

2.4. *Removal of extraneous information in the description of the production area*

The amendment concerns the description of the production area and the removal of a paragraph that referred to an earlier national provision: Article 10 of Presidential Decree No 930 of 12 July 1963 on the inclusion of vineyards in the production area. This provision has been superseded by the regulations in force.

This amendment concerns Article 3, 'Production area', of the product specification and point 6, 'Demarcated geographical area' of the single document.

2.5. *Increased number of vines per hectare*

Description: the amendment concerns changing the minimum number of vines per hectare from 3 500 to 4 000.

The amendment constitutes a measure to improve the quality of the grapes. It is consistent with the current CMO measure in the Plan for restructuring and conversion of vineyards for the region of Lombardy.

This amendment concerns Article 4 of the product specification: 'Wine-growing rules'.

2.6. *Increased grape yield per hectare*

Description: the amendment concerns increasing the grape yield per hectare from 11 to 12 tonnes for all types of wine included in the specification: 'Bianco', 'Rosso' and also single-variety Groppello, 'Rosato' and 'Spumante' (sparkling).

There are two main agricultural factors behind this amendment: the increased minimum planting density and the greater production capacity of some new clones of different grape varieties.

This amendment concerns Article 4, 'Wine-growing rules', of the product specification, and point 5, 'Wine-making practices', of the single document.

2.7. *Reduction of the minimum natural alcoholic strength by volume of the grapes*

Description: the amendment concerns reducing the minimum natural alcoholic strength by volume of the grapes at harvest for 'Rosso' and 'Rosato' wines from 11 % to 10,5 %. For wines labelled 'Rosso Superiore', the reduction is from 11,5 % to 11 %.

The amendment is also required on account of a great many agronomic factors associated with climate change which make it necessary to be able plan harvests much earlier than traditional harvest dates, both for the quality of the acidic components and in order to produce wines that are more refined and fresh, especially in the case of 'Rosato' wine.

This amendment concerns Article 4 of the product specification: 'Wine-growing rules'.

2.8. *Increase in the percentage of grape/wine yield*

Description: the amendment concerns increasing the grape/wine yield from 68 % to 70 %.

This is a minor amendment. Thanks to technological improvements in winery equipment, as well as improved techniques for wine-making in cold conditions, it is possible to obtain better quality must. As a result, the optimal yield of the grapes after processing is 70 %.

This amendment concerns Article 5, 'Wine-growing rules', of the product specification, and point 5, 'Wine-making practices', of the single document.

2.9. *Provision to use the indication 'Riserva' for wines from the 'Valtènesi' sub-area*

Description: the indication 'Riserva' has been included for red wines from the Valtènesi sub-area.

The reason for the amendment is that the indication 'Riserva' is important in the classification of the still red wines from the Valtènesi sub-area with characteristics enabling them to undergo lengthy ageing of at least 24 months, potentially in wooden vessels.

This amendment concerns Articles 1 and 5 of the product specification and the following points of the single document: 8, 'Description of the link(s)', and 9, 'Further conditions'.

2.10. *Removal of the 'Rosso Novello' type*

Description: the amendment involves removing the type of red wine bearing the indication 'Novello'.

The reason for the amendment is that, for producers, this type of wine is no longer commercially viable.

This amendment concerns Article 6, 'Characteristics of the wines on consumption', of the product specification, and point 4, 'Description of the wine', of the single document.

2.11. *Updating of physical, chemical and organoleptic parameters*

Description: the organoleptic attributes of all the types covered by the specification have been updated. The taste ranges from dry to medium dry for still wines and from zero dosage to medium dry for sparkling wines. For wines from the 'Valtènesi' sub-area, the minimum extract has been increased: from 16 to 17 grams per litre for the 'Chiaretto' type, and from 22 to 24 grams per litre for red wines.

Reasons: the adjustment to the organoleptic attributes, i.e. taste ranging from dry to medium dry, means that wines with the designation can be made from ripened and even slightly dried grapes. This produces softer wines which, in years with favourable climate conditions, often contain levels of residual sugar in excess of 4 grams per litre when ready to drink. In such cases, they can no longer be classified as dry wines but in a range of dry to medium dry. The decision to increase the extract for the sub-area was made to allow wines from the Valtènesi sub-area to be distinguished from the Riviera del Garda Classico PDO wines.

The amendment concerns Article 6, 'Characteristics on consumption', of the product specification and section 4, 'Description of the wines', of the single document.

2.12. *Revision and inclusion of rules on labelling and presentation*

Description: the first amendment concerns the revision of the rules on labelling and presentation laid down in Article 7 of the product specification.

This revision is due to the need to remove certain rules from the aforementioned Article 7 as they referred to production and had been included incorrectly with the labelling rules. The rules in question are now included under Article 5.

In addition, the labelling and presentation rules have been supplemented by specific provisions concerning the traditional indication 'Chiaretto' and the 'Valtènesi' sub-area. Specifically:

a) for 'Rosato' wines with the PDO, the indication 'Chiaretto' has been made compulsory because it was used traditionally for such wines instead of the term 'Rosato';

b) for 'Rosato' wines of the sub-area 'Valtènesi', the indication 'Chiaretto' has been made optional as the sub-area is part of a recent designation and therefore the international term 'rosé' has very often been used in the labelling and presentation of the wine;

c) for wines of the sub-area 'Valtènesi', it has been specified that their name must always precede the name of the PDO 'Riviera del Garda Classico' on the labelling, and be in letters at least twice the size of those used for the designation.

These amendments are required in order to ensure that the aforementioned types of wine described using the traditional term 'Chiaretto' and the name of the 'Valtènesi' sub-area can be presented on the market with the 'Riviera del Garda Classico' PDO.

These amendments concern Articles 5 and 7 of the product specification, and point 8, 'Description of the link(s)', and 9, 'Further conditions' of the single document.

SINGLE DOCUMENT

1. **Name of product**

Riviera del Garda Classico

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. Sparkling wine

5. Quality sparkling wine

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

1. *'Riviera del Garda Classico' 'Rosso'*

Colour: ruby red, sometimes intense, tending to garnet with age.

Aroma: vinous when young, it can be floral and fruity with dominant red fruit notes, acquiring spiced notes as it matures.

Taste: dry, flavourful, characterised by a delicate salinity and possible almond after-taste.

Minimum total alcoholic strength by volume: 11 %. Minimum sugar-free extract: 21 grams per litre.

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

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

2. *'Riviera del Garda Classico' 'Rosso Superiore'*

Colour: ruby red, sometimes with garnet tints.

Aroma: intense, complex, with hints of macerated, and sometimes spiced, red fruit.

Taste: dry, velvety, structured, sometimes with an almond after-taste.

Minimum total alcoholic strength by volume: 12 %. Minimum sugar-free extract: 24 grams per litre.

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

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

3. *'Riviera del Garda Classico' 'Groppello'*

Colour: ruby red of varying intensity.

Aroma: vinous, fresh, red fruit fruitiness, lightly spiced hints.

Taste: dry, flavourful, characterised by a delicate salinity, sometimes with an almond after-taste.

Minimum total alcoholic strength by volume: 11,50 %. Minimum sugar-free extract: 21 grams per litre.

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	

Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. *'Riviera del Garda Classico' 'Bianco'*

Colour: straw-yellow, sometimes with pale green tints;

Aroma: fresh, delicately harmonious with possible floral notes of white flowers, white-fleshed fruit and sometimes hints of aromatic herbs.

Taste: dry to medium dry, harmonious, velvety.

Minimum total alcoholic strength by volume: 11 %. Minimum sugar-free extract: 16 grams per litre.

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

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

5. *'Riviera del Garda Classico' 'Chiaretto'*

Colour: pale to intense pink.

Aroma: refined, intense, with possible floral and fruity notes of rose and small red fruits, sometimes even spiced.

Taste: dry to medium dry, flavourful, juicy, delicately harmonious.

Minimum total alcoholic strength by volume: 11,5 %. Minimum sugar-free extract: 16 grams per litre.

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

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

Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. *'Riviera del Garda Classico' 'Spumante Rosé'*

Foam: fine and long-lasting. Colour: pink of varying intensity.

Aroma: fragrant with floral and fruity notes of white flowers and citrus fruit.

Taste: zero dosage to medium dry, fresh, characterised by a delicate salinity, long, sometimes with an almond after-taste.

Minimum total alcoholic strength by volume: 11 %. Minimum sugar-free extract: 15 grams per litre.

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

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

7. *'Riviera del Garda Classico' 'Spumante di Qualità Rosé'*

Foam: fine and long-lasting. Colour: pink of varying intensity.

Aroma: fragrant, refined, with notes of citrus and exotic fruits, sometimes with hints of yeast.

Taste: zero dosage to brut, fresh, characterised by a delicate salinity, long, sometimes with an almond after-taste.

Minimum total alcoholic strength by volume: 11 %. Minimum sugar-free extract: 15 grams per litre.

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

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

8. *'Riviera del Garda Classico' sub-area 'Valtènesi' 'Rosato'*

Colour: pale to intense pink, occasional copper tints with ageing.

Aroma: refined, intense, with possible floral and fruity notes ranging from small red fruits to hints of citrus and exotic fruit, sometimes spiced. As the wine matures, it may take on lightly herbaceous notes and notes of fresh or toasted nuts.

Taste: dry to medium dry, flavourful, juicy, refined, balanced and harmonious.

Minimum total alcoholic strength by volume: 12 %. Minimum sugar-free extract: 17 grams per litre.

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

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

9. *'Riviera del Garda Classico' sub-area 'Valtènesi' 'Rosso' including 'Riserva'*

Colour: ruby red, sometimes intense, possible garnet tints when aged.

Aroma: floral and fruity with delicate notes of violet and red fruit, sometimes spiced with hints of jam when the grapes have been partially dried. Taste: dry to medium dry,

flavourful, characterised by a delicate salinity, balanced, structured, sometimes with an almond after-taste.

Minimum total alcoholic strength by volume: 12 %. Minimum sugar-free extract: 24 grams per litre.

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

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

5. **Wine making practices**

a. *Essential oenological practices*

Relevant restrictions on making the wines;

Wines from the 'Valtènesi' sub-area with the indication 'Riserva' must undergo a period of ageing of at least two years.

For wines from the 'Valtènesi' sub-area, with regard to the traditional wine-making technique, release for consumption must be as of 1 September following the harvest in the case of 'Rosso' wines, and from 14 February following the harvest for the 'Rosato' type.

b. *Maximum yields*

1. 'Riviera del Garda Classico' 'Bianco', 'Chiaretto', 'Rosso', 'Groppello', 'Spumante Rosé', 'Spumante di Qualità Rosé'

84 hectolitres per hectare

2. 'Riviera del Garda Classico' 'Rosso Superiore'

77 hectolitres per hectare

6. **Demarcated geographical area**

The area in which 'Riviera del Garda Classico' DOC wines are produced comprises the entire territory of the following municipalities of the province of Brescia: Limone sul Garda, Tremosine, Tignale, Gargnano, Capo Valle, Idro, Treviso Bresciano, Provaglio Valsabbia, Sabbio Chiese, Vobarno, Toscolano Maderno, Gardone Riviera, Salò, Roè Volciano, Villanuova sul Clisi, Gavardo, San Felice del Benaco, Puegnago sul Garda, Muscoline, Manerba del Garda, Polpenazze sul Garda, Moniga del Garda, Soiano del Lago, Calvagese della Riviera, Padenghe del Garda, Bedizzole, Lonato, Desenzano del Garda, Pozzolengo and Sirmione.

'Valtènesi' sub-area

The area in which wines of the sub-area Valtènesi are produced comprises territory in the following municipalities of the province of Brescia Gardone Riviera, Salò, Roè Volciano, Villanuova sul Clisi, Gavardo, S. Felice del Benaco, Puegnago del Garda, Muscoline, Manerba del Garda, Polpenazze del Garda, Moniga del Garda, Soiano del Lago, Calvagese della Riviera, Padenghe sul Garda, Bedizzole, Lonato del Garda, Desenzano del Garda, Pozzelengo and Sirmione.

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

Barbera N

Chardonnay B

Groppello di Mocasina N - Groppello

Groppello di S. Stefano N - Groppello

Groppello gentile N - Groppello

Manzoni bianco B - Incrocio Manzoni 6.0.13 B

Marzemino N

Riesling italico B - Riesling

Riesling renano B - Riesling

Sangiovese N - Sangioveto

Tocai friulano B - Tuchì

Trebbiano di Soave B - Turbiana

Verdicchio bianco B - Trebbiano di Lugana B

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

8.1. *'Riviera del Garda Classico' PDO – for all categories (wine, sparkling wine and quality sparkling wine)*

Details of the geographical area

Natural factors relevant to the link

In the area of the 'Riviera del Garda Classico' PDO, the geological characteristics derive from the southern and western part of the Garda moraine amphitheatre. They are associated with the numerous glacial advances alternating with interglacial phases of high soil production that characterised the area during the Quaternary. A particular agricultural feature in the east of the 'Riviera del Garda Classico' PDO area are the 'moraine hills' which largely form the sub-area known as 'Valtènesi'. This area begins at the municipality of Gardone Riviera, it follows the Gulf of Salò and continues to the municipality of Desenzano del Garda. At this point, the area has been extended. It now also includes the higher levels of the hills forming a continuous connection stretching eastwards and including part of the territory of the municipality of Desenzano del Garda and of the municipalities of Pozzolengo and Sirmione. To the west, the PDO area is demarcated by the Chiese river flowing down from the Valsabbia valley. Alto Garda marks the northern boundary, with the terraces of the municipality of Limone del Garda. To the south, Basso Garda, also characterised by areas of 'plains and lakes' completes the demarcation of the area with the municipality of Sirmione.

In terms of climate, Lake Garda is considered to be the most northerly place in Europe to experience a Mediterranean climate. One significant detail is the higher and more stable atmospheric temperatures around Lake Garda, equivalent to 150 trillion calories compared with 28 to 58 trillion calories in the areas around the other lakes of Lombardy. This valuable ability to absorb heat is the indirect result of the lake's natural geographical characteristics, including: the large volume of the lacustrine basin; the hydrography of the basin, aspect, limited coastal development, stability, transparency of the waters and protection from the cold north winds provided by the rocky slopes encircling the lake.

8.2. *'Riviera del Garda Classico' PDO – for all categories (wine, sparkling wine and quality sparkling wine)*

Historical and human factors relevant to the link

The human factor was key in establishing the 'Riviera del Garda Classico' PDO, together with the natural factors of the area. Back in Roman times, Lake Garda was known as Benacus. The toponym Benācus Lacus (lake) is almost certainly of Celtic origin, and therefore pre-dates Roman rule. It may come from 'bennacus', possibly relating to the Irish word 'bennach' meaning 'horned', which would refer to its many promontories.

The most ancient human-made plough was unearthed in the moraine hills of Lake Garda where, five thousand years before Christ, people were familiar with the wild vine and probably also with wine. This means that, since prehistoric times, people and wine have been present in the area of Lake Garda. The Romanisation of the area occurred between the 2nd and 1st centuries BC. In 89 BC, the area was accorded Latin rights by Roman consul Gnaeus Pompeius Strabo. Some 40 years later, Brescia and Verona were made Roman cities. Their territories covered, respectively, the western/northern bank and the eastern bank of Benacus, as the lake was then called. In the case of sub-area 'Valtènesi', the original territory was defined in geographical terms as stretching from the Gulf of Salò to the coastal municipalities of Moniga del Garda and Padenghe del Garda. Over the centuries, the sub-area followed the political fortunes of the neighbouring localities, controlled first by the Scaliger family, then by the Visconti, and subsequently coming under the control of the Venetian Republic and finally becoming part of Brescia in the Kingdom of Italy. Vines have always been widely cultivated, even if production levels were not always significant. The second half of the 19th century saw the appearance of plagues such as powdery mildew in 1852 and downy mildew in 1883. This convinced smaller producers to form associations. In 1896, a Venetian senator by the name of Pompeo Molmenti, former mayor of Moniga del Garda, had the idea of devising his own rules for a 'new wine'. He developed the technique of making rosé wines from the local grape variety Groppello. The process devised by Molmenti was called 'wine-making with racking by cap raising'. It consisted of gently crushing the grapes and leaving them to macerate for just a few hours to obtain the famous delicate pink colour. This is the origin of the phrase 'overnight wine'. Widespread adoption of the wine-making technique meant that, throughout the 20th century, in the Lake Garda area, exclusive production of rosé wines developed. Locally they were designated with the term 'Chiaretto'.

The interaction of historical events and the different characteristics conferred on the wine by the Groppello grape, together with the particular climate features of Lake Garda, resulted in the birth of wine production in the area. This activity, however, owes much of its success to the development of the tourism and hospitality sector that had been flourishing since the 1920s. Today, that sector is more important than ever for the economic sustainability of wine production in the area. Much of the commercial success of its wines is locally based.

This explains how centuries-old know-how in the production of rosé and red wines was enhanced by the experience of new generations of wine-makers, bringing a broader and more diverse experience of wine production. Around the 1960s, when the controlled designation of origin and product specification were recognised, white and sparkling wines were also introduced.

8.3. *'Riviera del Garda Classico' PDO - category Wine*

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

Red wine with the 'Riviera del Garda Classico' PDO, including with the indications 'Superiore', 'Groppello' and the sub-area 'Valtènesi', is mainly produced from the Groppello grape, as a single variety or blended with Marzemino, Barbera and Sangiovese.

The wine is a vivid to intense ruby-red colour with vinous, floral and fruity aromas and dominant red fruit notes. The taste flavour has spiced and dried fruit notes and develops a pleasant almond after-taste with age.

These characteristics are linked to the influence and interaction of the following factors:

— the presence of the Groppello grape, which gives the wine the characteristic flavour and aroma of 'black pepper' (caused by the Glutathione molecule) which it has in abundance;

— the Mediterranean climate, mild throughout the year, allows the vines to have a long growing cycle, creating an ideal environment for the regular ripening of Groppello and the other black grapes;

— the moraine soils, low in organic matter and still evolving, making it possible to produce wines that are flavoursome and ready to drink in a short time.

Rosé wine with the 'Riviera del Garda Classico' PDO is the 'flagship' wine of the area. It is produced from the same black grapes. However it is made by a method that produces a wine with a delicate 'rose-petal' pink colour, with aromas of flowers and forest fruits. The wine has an intense flavour with long acidity from malic acid, and is voluptuously full-bodied. This combination of flavours has been given an adjective especially chosen for these rosé wines: 'succosi' ('juicy').

Rosé wine with the 'Riviera del Garda Classico' PDO from the 'Valtènesi' sub-area is characterised by its propensity for long ageing. This is due to greater levels of polyphenolic complexity and alcohol in the grapes at harvest.

The natural characteristics of the climate and moraine soils of the Riviera hills, together with the reverberation of light from Lake Garda, create an ideal environment for Groppello and the other black grapes to develop regularly. They are harvested at the point of technological ripeness, when the Groppello grapes are still perfectly plump and firm. Then, according to centuries-old tradition, they are made into rosé wines.

White wine with the 'Riviera del Garda Classico' PDO is characterised by the predominance of Riesling Renano, together with other white grape varieties used for blending. They ripen earlier and have an abundance of primary aromas that they yield easily.

This wine is straw-yellow, or deep yellow, in colour with greenish tints. On the nose, it has an intense aroma with strong floral notes and notes of aromatic spices. In time, these notes develop into complex tertiary aromas. The flavour is at times 'spiky' due to the high acidity, which also makes long ageing possible. In vintage wines, the presence of early-ripening and highly aromatic varieties balances the openness of the aromas and the accessible flavours.

These chemical, physical and organoleptic characteristics are the result of the soil and climate conditions in this predominantly hilly area. On the hilltops, the soils are mainly light coloured and rich in limestone, suitable for growing Riesling. In the flatter and more fertile areas, other white grape varieties are grown which ripen earlier and have stronger primary aromas.

8.4. *Riviera del Garda Classico PDO – categories wine, sparkling wine and quality sparkling wine*

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

Sparkling rosé and quality sparkling rosé wines with the 'Riviera del Garda Classico' PDO are produced from the same grapes used to produce red and rosé wines.

These sparkling rosé wines have a fine and delicate foam. They are characterised by a long acidity from malic acid, and are full-bodied with flavours and aromas typical of the area.

Sparkling wines produced by the Charmat method are characterised as easy-drinking wines with immediately accessible perfumes of berries and red fruit, as well as full flavoured floral and citrus notes. Quality sparkling wine produced by the traditional method is characterised by a depth of perfumes, flavour and very complex tastes that are especially evident when black grapes are used to make sparkling wine. They have a particular ability to be more fragrant and harmonious after a long time on the lees.

These characteristics are determined by the mild lakeside climate. The constant ventilation allows for slow ripening which preserves the flavour precursors found in the skins. Thanks to the technology suitable for making sparkling wine, those flavour compounds are preserved in the resulting sparkling wines.

9. **Essential further conditions**

Bottling within the area

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

For wines with the 'Riviera del Garda Classico' PDO, sub-area 'Valtènesi', in accordance with the EU legislation in force, bottling must take place within the demarcated production area of the 'Riviera del Garda Classico' PDO. This is to preserve the quality and reputation of these wines and to ensure that checks can be conducted effectively.

Additional rules on description, presentation and labelling

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the sub-area 'Valtènesi' must appear with the designation 'Riviera del Garda Classico', without anything separating them. The name of the sub-area must be in letters at least twice the size of those used for the designation 'Riviera del Garda Classico'.

In the designation of wine from the 'Valtènesi' sub-area, it is not permitted to include the indication 'Rosso' for the red wines.

In the designation of wine from the 'Valtènesi' sub-area, use of the indication 'Chiaretto' is optional

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/17140