C/2024/5690

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

(C/2024/5690)

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

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

'Franciacorta'

PDO-IT-A1034-AM03

Date of communication: 26.6.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Rules on winegrowing - Natural environmental conditions**

It is made more explicit that the restriction concerning the distance between vines and wetland areas applies to new vines planted after 2010 (when the restriction in question was introduced) and that this distance is the distance between the boundary of the area under vines and the boundary of wetland areas as indicated in the information system of the region of Lombardy.

The restriction on the elevation of vineyards was dispensed with. The possibility of growing vines in cooler areas is part of the overall raft of strategies to counter the generalised rise in temperatures.

This amendment concerns Article 4.1 of the product specification but does not concern the single document.

2. **Planting density and training systems**

Training systems other than single espaliers with vertical training are permitted, as are greater planting distances for the Erbamat variety, making for improved bunch spacing, greater aeration and increased sun exposure for the bunches. This also offsets the low basal fertility of buds which is characteristic of this variety.

This amendment concerns Article 4.2 of the product specification but does not concern the single document.

3. **Yield per hectare, harvesting of the grapes and minimum natural alcoholic strength by volume**

The maximum production that can be claimed is reduced to 10 tonnes/ha with a 20 % surplus of grapes, which in good years may be classified as 'riserva vendemmiale' (harvest reserve). The management of the harvest reserve is therefore amended. In years with favourable climate conditions, the surplus may be designated Franciacorta (grapes suitable for processing into Franciacorta harvest reserve). The amendment is designed to simplify operations relating to the management of the harvest reserve, traceability and product control.

The yield of the Curtefranca fallback DOC has also been changed to 10 tonnes/ha, so the surplus production of Franciacorta may only be used for Sebino IGT.

The amendment concerns Article 4.5 of the specification and section 5B of the single document.

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

4. **Rules on winemaking, processing and bottling - grape-to-wine yield per hectare**

The fixed pressing limit of 65 % is reinstated, with no surplus. If the pressing yield exceeds the maximum limit, all the wine produced forfeits the right to the designation and the wine obtained will be reclassified with the fallback names (up to 68 hl in total as Curtefranca, with the exception of Erbamat, and for higher amounts as Sebino). The concept of harvest reserve, relating to grapes rather than wine, has been reinstated.

This amendment concerns Article 5.3 of the product specification but does not concern the single document.

5. **Rules on winemaking, processing and bottling - harvest reserve wine and supply management**

More detail has been added concerning management of the harvest reserve as follows: separate management on the cellar registers and signage, but without the need for physical separation from the rest of the wine suitable for processing into Franciacorta until the blending that precedes bottling. The obligation to report stocks to the control body has been dispensed with, as it has been superseded by the adoption of electronic registers.

It has also been specified that harvest reserve wine is held in bulk and may not be processed for a minimum of twelve months after entry in the cellar registers. A decision by the region releasing the wine from the requirement to be held in bulk is also mandatory for the marketing of wines suitable for processing into Franciacorta PDO harvest reserve. All references to marketing are moved to paragraph 5.4.3.

Harvest reserve wine may be marketed prior to being released from the holding requirement by means of reclassification as 'Sebino' IGT, which may be released for consumption the same year. Reclassification as Curtefranca DOC is therefore no longer possible following the amendment of the maximum yield in grapes of the Curtefranca bianco type, which currently also stands at 10 tonnes/ha.

This amendment concerns Article 5.4 of the product specification but does not concern the single document.

6. **Production of the various types of wine**

The term 'cuvée' is replaced by the term 'assemblaggio' ['blend'].

The possibility is introduced of holding in the cellar, with a view to longer maturation periods, wine suitable for processing into Franciacorta, contained in bottles with a maximum nominal volume of 9.0 litres intended, after removal from those bottles, to be blended and subsequently take on sparkle. Keeping wines on the lees in the case of a re-fermented wine can certainly encourage greater ageing potential on the one hand and an improvement in organoleptic characteristics in terms of greater suppleness, body and finesse on the other.

For Franciacorta Satèn, it is specified that calculation of the limit of 20 g/l of sugar at bottling must exclude sugar used for yeast activation.

This amendment concerns Article 5.5 of the product specification but does not concern the single document.

7. **Minimum ageing time - specification**

The term 'tiraggio' ['tirage'] is followed by the term 'imbottigliamento' ['bottling'] in brackets

This amendment concerns Articles 5.6 and 5.7 of the product specification but does not concern the single document.

8. **Bottles being processed**

A ban is introduced on reclassifying Franciacorta Satèn as Franciacorta and vice versa, after bottling and registration, in order to give Satèn a distinctive character in terms of the selection and management of grapes intended for this type.

This amendment concerns Article 5.7 of the product specification but does not concern the single document.

9. **Disgorgement**

It is clarified that for the dosage liqueur, use can also be made of wine already classified as Franciacorta PDO and Curtefranca PDO bianco, not just wine suitable for processing into Franciacorta PDO and Curtefranca PDO bianco.

This amendment concerns Article 5.8 of the product specification but does not concern the single document.

10. **Characteristics on consumption**

An analytical requirement is introduced for the Franciacorta Rosé type for colour assessment according to OIV method 1-2006 (MA-AS2-11 R 2006), also known as 'CIELab'. Values of H* must not exceed 80. The visual assessment of colour by members of tasting panels is subjective; so the purpose of this amendment was to introduce an objective analytical requirement that cannot be called into question.

The amendment concerns Article 6 of the product specification and section 4 (Description of the wines) of the single document.

11. **Labelling, designation and presentation**

The mandatory descriptions of types and taste must be printed in characters of a height and size not exceeding those used for the name Franciacorta. It should be noted that this requirement applies exclusively to the label containing all the mandatory particulars. Where there is another label containing optional particulars ('image label'), the name Franciacorta must appear on that label in characters at least 2 millimetres high, but any other words may appear on the same label, without any size restrictions in relation to the name Franciacorta.

The amendment concerns Article 7.1 of the product specification and Section 9 (Further conditions) of the single document.

12. **Indications**

A specification has been introduced to the effect that, in descriptive contexts only, and where true and verifiable, it is permissible to indicate the period of ageing on the yeast, which is considered by many holdings to be an important element in communication, where this is longer than the mandatory minimum periods laid down in Article 5.6.

This amendment concerns Article 7.4 of the product specification but does not concern the single document.

SINGLE DOCUMENT

1. **Name(s)**

Franciacorta

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of vineyard products**

5. Quality sparkling wine

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

— 2204 - Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

4. **Description of the wines:**

1. Franciacorta

CONCISE TEXTUAL DESCRIPTION

Foam: fine, intense; colour: from straw yellow of varying intensity to golden yellow; aroma: fine, delicate, broad, complex, with notes deriving from secondary fermentation in the bottle; taste: flavourful, fresh, fine and harmonious; taste types: 'dosaggio zero' [zero dosage], extra brut, brut, extra dry, sec and demi-sec; minimum sugar-free extract (g/l) 14,00.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

2. Franciacorta Millesimato

CONCISE TEXTUAL DESCRIPTION

Foam: fine, intense; colour: from straw yellow of varying intensity to golden yellow; aroma: fine, delicate, broad, complex, with notes deriving from secondary fermentation in the bottle; taste: fresh, flavourful, fine and harmonious; taste types: dosaggio zero, extra brut, brut, extra dry; minimum sugar-free extract (g/l): 15,00.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

3. Franciacorta Riserva

CONCISE TEXTUAL DESCRIPTION

Foam: fine, intense; colour: from straw yellow of varying intensity to golden yellow, possibly with occasional copper tints; aroma: complex, evolved notes typical of a long ageing period in the bottle; taste: fresh, flavourful, fine and harmonious; taste types: dosaggio zero, extra brut, brut; minimum sugar-free extract (g/l): 15,00.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

4. Franciacorta Satèn

CONCISE TEXTUAL DESCRIPTION

Foam: long-lasting, creamy; colour: intense straw yellow; aroma: fine, delicate, with notes deriving from secondary fermentation in the bottle; taste: flavourful, creamy, fine and harmonious; maximum pressure: 5 atm.; brut type; minimum sugar-free extract (g/l): 14,50.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

5. Franciacorta Satèn Millesimato

CONCISE TEXTUAL DESCRIPTION

Foam: long-lasting, creamy; colour: from straw yellow of varying intensity to golden yellow; aroma: fine, complex, with notes deriving from secondary fermentation in the bottle; taste: flavourful, creamy, fine and harmonious; maximum pressure: 5 atm.; type: brut; Minimum sugar-free extract (g/l): 14,50.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

6. Franciacorta Satèn Riserva

CONCISE TEXTUAL DESCRIPTION

Foam: long-lasting, creamy; colour: golden yellow of varying intensity; aroma: complex, evolved notes typical of a long ageing period in the bottle; taste: fresh, flavourful, fine and harmonious; maximum pressure: 5 atm; brut type; minimum sugar-free extract (g/l): 15,00.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

7. Franciacorta Rosé

CONCISE TEXTUAL DESCRIPTION

Foam: fine, intense; colour: pink of varying intensity; aroma: fine, delicate broad, complex, with a nose typical of pinot noir and notes deriving from secondary fermentation in the bottle; taste: flavourful, fresh, fine and harmonious; taste types: dosaggio zero, extra brut, brut, extra dry; sec and demi-sec; minimum sugar-free extract (g/l): 15,00.

Determination of chromatic characteristics using the OIV 1-2006 (MA-AS2-11 R 2006) method, also known as 'CIELab': values of H* must not exceed 80.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

8. Franciacorta Rosé Millesimato

CONCISE TEXTUAL DESCRIPTION

Foam: fine, intense; colour: pink of varying intensity, possibly with copper tints; aroma: broad, complex, with a nose typical of pinot noir and notes deriving from secondary fermentation in the bottle; taste: flavourful, fresh, fine and harmonious; taste types: dosaggio zero, extra brut, brut, extra dry; minimum sugar-free extract (g/l): 15,00.

Determination of chromatic characteristics using the OIV 1-2006 (MA-AS2-11 R 2006) method, also known as 'CIELab': values of H* must not exceed 80.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

9. Franciacorta Rosé Riserva

CONCISE TEXTUAL DESCRIPTION

Foam: fine, intense; colour: pink of varying intensity, possibly with hints of copper; aroma: complex, with a nose typical of pinot noir and a bouquet deriving from a long ageing period in the bottle; taste: flavourful, fresh, fine and harmonious; taste types: dosaggio zero, extra brut, brut; minimum sugar-free extract (g/l): 15,00.

Determination of chromatic characteristics using the OIV 1-2006 (MA-AS2-11 R 2006) method, also known as 'CIELab': values of H* must not exceed 80.

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): 11,5

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Mandatory direct pressing of grapes

Specific oenological practice

The grapes-to-must transition must take place exclusively through direct pressing, with no destemming of the whole grapes. This requirement does not apply to pinot noir grapes made into rosé or red for the production of the 'Franciacorta' rosé controlled and guaranteed designation of origin (DOCG).

5.2. *Maximum yields*

2. Franciacorta -all types

10 000 kilograms of grapes per hectare

3. Franciacorta- all types

65 hectolitres per hectare.

6. **Demarcated geographical area**

The area in which grapes are grown for the production of 'Franciacorta' DOCG is located in the province of Brescia and takes in the high-quality wine-growing land located within the entire territory of the municipalities of Paratico, Capriolo, Adro, Erbusco, Cortefranca, Iseo, Ome, Monticelli Brusati, Rodengo Saiano, Paderno Franciacorta, Passirano, Provaglio d'Iseo, Cellatica and Gussago, and the portion of the territory of the municipalities of Cologne, Coccaglio, Rovato and Cazzago S. Martino lying to the north of former State highways Nos 573 and 11 and part of the territory of the municipality of Brescia. The boundary of this area is defined as follows: from the shores of Lake Iseo it follows the border of the municipality of Paratico until it meets the border of the municipality of Capriolo, which it follows up to the border with the municipality of Adro. It follows the border with Adro south until it meets the border of the municipality of Erbusco, which it follows, still going south, crossing the intersection with the municipality of Cologne and continuing, still southbound, to the Bergamo-Brescia State highway, which it follows to the intersection with the municipality of Ospitaletto. It follows the border of this municipality northwards until it meets the border of the municipality of Castegnato. It continues along the border of the municipality of Castegnato north until it meets the former State highway No 11, which it follows east, skirting the settlement of Mandolossa, and continuing along the same road up as far as the settlement of Scuole. From here it follows the road north to Badia at an elevation of 133 m. It then follows the road east towards the hill of S. Anna heading north-east and crossing elevation points 136,9 m, 138,8 m, 140,2 m, 150 m, 160 m and 157,9 m before joining the Brescia Cellatica highway, which it follows towards Cellatica From elevation point 139,9 m the boundary coincides first with the border of the municipality of Cellatica and then with that of Gussago, taking in the entire territory of these two municipalities, then it follows first the border of the municipality of Brione and then that of Polaveno as far as Lake Iseo. It follows the shore of Lake Iseo as far as Paratico. The following land is not included in the production area defined above: from the border of the province of Brescia, to the west, alongside the A4 motorway and the Oglio river, between the municipal borders of Palazzolo sull'Oglie and Capriolo, the boundary of the excluded land follows the border of the municipality of Capriolo to its intersection with the railway line which it then follows north up to the station at Paratico, before following former State highway No 469 and provincial highway No 12

up to the village of Clusane at an elevation of 193,8 m. Avoiding the entire territory of Villa Barcella, it rises to an elevation of 205 m before again crossing provincial highway No 12 at an elevation of 197 m; it follows provincial highway No 12 to an elevation of 191 m, avoiding the hill of Cascina Beloardo, and crosses elevation points 189,9 m, 188 m and 195,2 m before intersecting provincial highway No 11 and running south to the church of S. Pietro in Lamosa, where it comes out on the dirt track leading to Segaboli, then it passes elevation points 192,3 m, 189,5 m, 187,5 m and 198 m and continues towards Il Mulino, the railway station at Provalio, running alongside the railway line northwards until it meets, just before the settlement of Iseo, former State highway No 510, which it follows until it meets the municipal boundary of Sulzano. It follows this, northwards, as far as the lake, then it follows the shore of Lake Iseo as far as Paratico, where it meets, in the vicinity of Sarnico, the boundary of the province of Brescia, which it follows until it joins the boundary of the municipality of Capriola, which was the starting point.

7. **Wine grape varieties**

Chardonnay B

Erbamat B.

Pinot bianco B. - Pinot

Pinot nero N. - Pinot

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

Franciacorta -all types

The Franciacorta terroir comprises a large morainic amphitheatre formed during the glaciations of the Secondary and Tertiary geological eras as a result of the repeated expansion and retreat of the great Valcamonica glacier and is characterised by extreme morphological and geological complexity The common feature of most of the soils of Franciacorta is therefore their morainic origin, and it is this that determines their principle characteristics: non-native genesis, adequate depth, good drainage and good to elevated water supply. Franciacorta soils are therefore particularly suited to the cultivation of vines. In addition to the general characteristics of the area, the wide variety of soils and landscapes makes for a diverse range of vegetative-productive behaviour, grape ripening dynamics and, last but not least, sensory characteristics in the base wines.

A zonation study identified six distinct climatic areas. Franciacorta falls within the Insubric mesoclimatic region and enjoys some Mediterranean-type characteristics, being relatively mild in winter and not excessively hot in summer, with moderate diurnal and annual temperature ranges. The great diversity of the area in terms of soil matrix and microclimate is reflected in the different ripening kinetics of the grapes and in the sensory profiles of the base wines, which are highly diverse, making it possible to produce a cuvée of great complexity.

The fact that vines have grown here spontaneously since prehistoric times show that this area is particularly suited to viticulture. This is attested to by discoveries of prehistoric grape seeds and by the archaeological remains found across the region, and by the various testimonies of classical authors, from Pliny and Columella to Virgil. We also know about the peoples who settled in Franciacorta through historical testimonials, namely the Cisalpine Gauls, the Romans and the Lombards. Documents from the 9th, 10th and 11th centuries originating from major urban monastic institutions testify to the widespread cultivation of vines and are proof of the continuity, as confirmed by significant archaeological finds in the area, of wine-growing from late antiquity to the High Middle Ages in Franciacorta. The place name ‘Franzacurta’ appeared for the first time in an ordinance of the Eighth Book of the Statutes of Brescia in the year 1277 and concerns an order issued to the municipalities of Gussago and Rodengo to repair of the bridge over the river Mella in the locality of Mandolossa: ‘Pro utilitate Sua propria et omnium amicorum Franzacurta’ [for their own use and that of all friends in Franzacurta]. The recipient of the order would

therefore have been perfectly aware of the Franciacorta territories that would be benefitting from their work, which points to a more ancient use of the name, and one probably linked to the power of the monastic courts of Rodengo, Provaglio and Rovato which were founded by the Cluniacs and which were exempt from the payment of tithes to the bishop of Brescia, hence courts free of taxes or, in the Latin of the time, francae curtae. Recent studies indicate that the freedom in question related to the goods travelling from Franciacorta to the free municipality of Brescia, which were exempt from duty in exchange for maintenance of the thoroughfare from Brescia to Iseo and thence, along the lake, to the source of iron supply in the Camonica Valley. Whatever the origin of the 'freedom' in question, the origin of the place is sure to be found in the Latin 'francae' and in the role of the 'curtae' monasteries.

The interwoven strands of history, wine and culture of Franciacorta also feature one of the world's first publications on the technique of preparing naturally fermented wines in bottles and their effect on the human body. Printed in Italy in 1570, it was written by Gerolamo Conforti of Brescia and had the telling title 'Libellus de vino mordaci' [pamphlet on effervescent wine]. This doctor, whose studies preceded those of the illustrious abbot Dom Perignon, drew attention to the significant spread and generalised consumption of bright, sparkling wines and this constitutes irrefutable proof of the deep and ancient link between this terroir and Franciacorta.

More recent testimonials include that of Gabriele Rosa, who in his treatise on wines of 1852 remembers the white wines of Franciacorta as being 'most excellent, sparkling and pleasing to the palate' ('eccellentissimi, racenti e garbi').

In 1967 DOC Franciacorta was established as one of the first registered designations of in Italy, which also included sparkling wine. In 1995 this designation was joined by the ultimate accolade in terms of quality Italian wines, DOCG, a registered and guaranteed designation of origin, which marked a turning point on the path towards ever greater recognition of the inextricable link between this wine and its terroir, the term 'Franciacorta' having been chosen as the only one to identify the wine and its production method.

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

Article 7(2) - Additional provisions on labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions on labelling

Description of the condition:

It is being made mandatory to indicate on the label the party that physically carries out the disgorgement, which is the last key stage in the production of a Franciacorta, in cases where the producer has third parties carry out this operation on their behalf. This provision is intended as a way of ensuring greater transparency for the final consumer, since the current EU and national legislation defining a producer as 'a natural or legal person or a group of such persons by whom or on whose behalf the processing of the grapes or of the grape musts into wine or the processing of grape must or wine into sparkling wines, aerated sparkling wine, quality sparkling wine or quality aromatic sparkling wines is carried out' (Article 46 of Commission Delegated Regulation 2019/33), effectively equates, for the purposes of labelling sparkling wine, the person who actually processes the sparkling wine using the classic method with the person who has the processing done on their behalf by a third party.

Article 7(1) - Labelling

Legal framework:

National legislation.

Type of further condition:

Additional labelling requirements

Description of the condition:

Within the visual field in which all mandatory particulars are shown, mandatory descriptions of types and taste must be printed in characters of a height and size not exceeding those used for the name 'Franciacorta'

Where there is another label containing optional particulars ('image label'), the name Franciacorta must be indicated on that label in characters at least 2 millimetres high, but on that label any additional wordings may appear without any size restrictions in relation to the name Franciacorta.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/21678