C/2024/3360

24.5.2024

Publication of an application for the approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(4) first subparagraph in conjunction with article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2024/3360)

Within 3 months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council ([1]), an opposition procedure with the Commission.

APPLICATION FOR APPROVAL OF A UNION AMENDMENT

'Iaşi'

PDO-RO-A0139-AM03

Date of application: 6.3.2023

1. Applicant and legitimate interest

Probota Iași Association of Grape Producers and Processors

The Association was registered by the Decision of 21.5.2014 in the Register of Associations and Foundations of the Iași District Court, for an indeterminate period. Its purpose is to promote and protect the economic, commercial, professional and legal interests of its members, who are commercial companies and sole traders producing and processing grapes.

The Association's headquarters are on the premises of the company Agroindustrial Ceres SRL, building C1, room 1, commune of Bivolari, Iași County.

2. Description and reasons for amendment

1. Inclusion of new categories of wines into production

The specifications are amended to include new categories of grapevine products as defined in Part II of Annex VII to Regulation (EU) No 1308/2013, i.e. quality sparkling wine, quality aromatic sparkling wine and semi-sparkling wine obtained exclusively in the area demarcated for the Iași controlled designation of origin in accordance with the legislation in force. These categories may use the Iași controlled designation of origin.

The new categories requested aim to harness the wine-growing potential of the PDO area and restore an added value to the reputation of the Iași designation in the form of new product categories and to meet the demand for consumption of quality sparkling wines and semi-sparkling wines, a trend towards increasing domestic consumption in recent years, focusing in particular on the potential of native varieties for the production of wines.

Chapters I and IV of the specification and point 3 of the single document are amended.

([1]) Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11.4.2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

2. Presentation of the link with the geographical area for the new wine categories introduced

Since new categories of wine have been introduced into production in the demarcated area, it is necessary to supplement the specification with details of the link between the area and the characteristics of the products.

The description of the link must be indicated in order to give the appropriate description for all types of wines produced under the Iași PDO, in order for the causal link to be indicated as required by the legislation.

Chapters II and IV of the specification and section 8 of the single document are amended.

3. Indication of analytical/organoleptic characteristics for the new categories requested

The specification has been supplemented with information on the analytical and organoleptic characteristics for the wine categories requested for introduction – quality sparkling wine, quality aromatic sparkling wine and semi-sparkling wine in order to ensure compliance with the legislation applicable to controlled designations of origin requiring the presentation of these parameters for any category of production using the PDO.

Chapter XI of the specification and section 4 of the single document are amended.

4. Inclusion in the labelling of specific indications for the new categories of wine requested

The specification has been supplemented with certain provisions on the bottling of wines and with mandatory/optional indications specific to the new categories of wine introduced.

Chapter XII of the product specification is amended, no changes to the single document.

5. Indication of technological processing indications for the new categories of wine

The inclusion of the new categories of wine in the product specification also involves briefly detailing certain technological processing techniques relating to these categories of wine – quality sparkling wines, quality aromatic sparkling wines and semi-sparkling wines, in order to provide an indication of the technical methods specific to their production.

Chapter X of the product specification has been amended, no changes to the single document.

SINGLE DOCUMENT

1. **Name(s)**

Iaşi

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

6. Quality aromatic sparkling wine

8. Semi-sparkling wine

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

1. Analytical and organoleptic characteristics of white/rosé wines

CONCISE TEXTUAL DESCRIPTION

The white wines are straw-yellow or intense yellow, yellow with greenish highlights, bright or lemon-yellow, and the rosé wines have hints ranging from pink to the colour of onion skin. They have intense aromas of green citrus and elderflowers, rose petals, basil flowers, lime tree, acacia, grapefruit, subtle aromas of field flowers, on slight ageing they also have notes of freshly-mown hay and honey. In terms of taste, the white wines are unctuous, on ageing the taste becomes slightly ether-like, with aromas of green apples, grapefruit, peach, honey, freshly-cut grass, with great freshness when young, with a floral character, and sometimes moderate acidity, fruity, with a pleasant, mineral after-taste, citrus and grassy notes which give them liveliness.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	25
Maximum total sulphur dioxide (in milligrams per litre)	250

2. Analytical and organoleptic characteristics - red wines

CONCISE TEXTUAL DESCRIPTION

The red wines are red-brown, intense purplish-red, deep red to bright red or ruby-red, with a specific scent of bitter black cherries and sour cherries, with true floral notes of unsmoked dried prunes, aroma of ripe red forest fruits (redcurrants, cranberries, blackberries, bilberries), with a subtle flavour of vanilla on ageing and a floral bouquet reminiscent of fresh fruit and grapes at veraison. The taste is velvety, without excessive astringency, balanced, consistent, long, herbal, with astringent tannins that are balanced over time.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	25
Maximum total sulphur dioxide (in milligrams per litre)	200

3. Analytical and organoleptic characteristics - quality sparkling wines

CONCISE TEXTUAL DESCRIPTION

The quality sparkling wines show finesse, freshness, fermentation aromas with hints of white-fleshed fruit, pears, amplified by fine and persistent bubbles. Colour - greenish-yellow or yellow-green for white wines, ranging to ruby tones in rosé or red wines; Smell - fresh, fruity green apples, grapefruit, peach, aromas of honey, floral characteristics of basil flower, rose. Taste - fruity, balanced, sensory characteristics redolent of flavoured yeast, pungent due to the presence of carbon dioxide, with a specific flavour. Carbon dioxide release: abundant bubbling, persistent aeration with small bubbles to the full height of the glass.

At a temperature of 20 °C it has an excess pressure of at least 3,5 bar carbon dioxide in solution.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	10,50
Minimum total acidity	5,0 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

4. Quality aromatic sparkling wines

CONCISE TEXTUAL DESCRIPTION

Quality aromatic sparkling wines - straw yellow with greenish tones or pink with purple tones. The specific aroma is fine and intense, with notes of citrus fruit, orange flowers, basil and rose petals. With a balance between acidity and sugar content and discreet but flavourful notes of yeast extract, they have abundant foam and fine persistent bubbles. The specific aroma retains the terpenic aromas of the grapes, to which the volatile aromatic compounds produced during alcoholic fermentation are added. The floral aromas mentioned are also found in the taste, together with grapefruit, peach, lemon and strawberries, as well as slight notes of yeast extract, dough, bread crust and pastry. The wine is delicate, fresh and elegant, very enticing thanks to the intense, long and persistent floral aromas.

At a temperature of 20 °C it has an excess pressure of at least 3,5 bar carbon dioxide in solution.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	6,00
Minimum total acidity	5,00 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

5. Analytical and organoleptic characteristics - semi-sparkling wines

CONCISE TEXTUAL DESCRIPTION

Visual appearance: with fine effervescence, greenish-yellow, straw yellow, lemon or golden, bright or rose pink, raspberry or salmon. Smell - fresh, with intense aromas of white flowers, jasmine, acacia, orange, lime tree flowers, elderberry and roses, fresh or ripe fruit, apples, pears, peaches, apricots, strawberries, raspberries, cherries, and citrus, particularly grapefruit, lemon or lime.

Taste – retains the olfactory aromas, which are supported by acidity, especially floral, while the fruit evolves in the degree of ripeness depending on the time of harvest, as yellow fruit – apples, peaches, apricots, quince apples, with a lot of freshness due to effervescence and medium persistence. The bubbling is of low intensity, but sufficiently present for a balanced wine.

At a temperature of 20 °C it has an excess pressure of at least 1 bar and at most 2.5 bar carbon dioxide in solution.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	10,00
Minimum total acidity	5,0 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	235

5. **Oenological practices**

5.1. *Specific wine-making practices*

1. Winemaking practices

Cultivation method

Green harvesting – reducing the number of grape clusters at veraison when the potential production exceeds the maximum limits permitted under the product specification.

Irrigation is permitted only during years of drought, subject to ONVPV (National Office of Vine and Wine) notification, when the water content in soil at a depth of 0-100 cm decreases to 50 % of the AHI (active humidity interval), applying reasonable irrigation standards (400-600 m^3/ha).

5.2. *Maximum yields*

1. harvested at full maturity (CMD), Muscat Ottonel, Sauvignon, Pinot gris, Chardonnay, Traminer roz, Golia varieties

   14 000 kilograms of grapes per hectare

2. harvested at full maturity (CMD), Cabernet Sauvignon, Pinot noir varieties

   14 000 kilograms of grapes per hectare

3. harvested at full maturity (CMD), Riesling Italian, Riesling de Rhin, Fetească albă, Șarba, Tămâioasă Românească varieties

   15 000 kilograms of grapes per hectare

4. harvested at full maturity (CMD), Merlot, Arcaș, Fetească neagră varieties

   15 000 kilograms of grapes per hectare

5. harvested at full maturity (CMD), Fetească regală, Aligoté, Busuioacă de Bohotin, Băbească neagră varieties

   16 000 kilograms of grapes per hectare

6. harvested at full maturity (CMD), Muscat Ottonel, Sauvignon, Pinot gris, Chardonnay, Traminer roz, Golia varieties

   105 hectolitres per hectare

7. harvested at full maturity (CMD), Cabernet Sauvignon, Pinot noir varieties

   105 hectolitres per hectare

8. harvested at full maturity (CMD), Riesling de Rhin, Riesling Italian, Fetească albă, Șarba, Tămâioasă Românească varieties

   112,50 hectolitres per hectare

9. harvested at full maturity (CMD), Merlot, Arcaș, Fetească neagră varieties

   112,50 hectolitres per hectare

10. harvested at full maturity (CMD), Fetească regală, Aligoté, Busuioacă de Bohotin, Băbească neagră varieties

    120 hectolitres per hectare

6. **Demarcated geographical area**

Iași county:

Sub-designation of origin COPOU

City of Iași, Copou district;

Municipality of Aroneanu, villages of Aroneanu, Șorogari, Aldei and Dorobanț;

Municipality of Rediu, villages of Rediu, Breazu, Tăutești and Horlești

Municipality of Movileni, villages of Movileni, Potângeni and Iepureni.

Sub-designation of origin BUCIUM

City of Iași, Bucium district;

Municipality of Tomești, villages of Tomești, Goruni, Chicerea and Vlădiceni;

Municipality of Bârnova, villages of Pietrăria, Cercu, Vișan and Păun;

Municipality of Ciurea, villages of Ciurea and Hlincea.

URICANI sub-designation

Municipality of Miroslava, villages of Uricani, Miroslava, Vorovești, Balciu, Brătuleni and Cornești;

Municipality of Horlești, villages of Horlești and Bogdănești;

Municipality of Valea Lupului, village of Valea Lupului;

Municipality of Lețcani, village of Lețcani;

Municipality of Dumești, village of Dumești;

Town of Podu Iloaiei.

PROBOTA sub-designation

Commune of Probota, villages of Probota and Perieni;

Commune of Țigănași, villages of Țigănași, Cârniceni, Stejării and Mihail Kogălniceanu;

Commune of Bivolari, villages of Bivolari, Soloneț, Traian, Buruienești and Tabăra;

Commune of Andrieșeni, villages of Andrieșeni, Glăvănești, Fântânele and Spineni;

Commune of Trifești, village of Trifești;

Commune of Roșcani, villages of Roșcani and Rădeni.

7. **Wine grape variety(-ies)**

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

Arcaș N

Busuioacă de Bohotin Rs – Schwarzer Muscat, Muscat fioletovii, Muscat violet cyperus, Muscat rouge de Frontignan

Băbească neagră N - Grossmuttertraube, Hexentraube, Crăcana, Rară neagră, Căldărușă, Serecsia

Cabernet Sauvignon N - Petit Vidure, Burdeos tinto

Chardonnay B - Gentil blanc, Pinot blanc Chardonnay

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

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

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

Golia B

Merlot N – Bigney rouge, Plant Medoc

Muscat Ottonel B - Muscat Ottonel blanc

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

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

Pinot noir N - Spätburgunder, Pinot nero

Riesling de Rhin B – Weisser Riesling, White Riesling, Riesling Renano, Rheinriesling

Riesling italian B - Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B - Sauvignon blanc

Traminer Rose Rs - Rosetraminer, Savagnin Rose, Gewürztraminer

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

Tămâioasă românească B - Rumänische Weihrauchtraube, Tamianka, Tămâioasă albă de Drăgășani

Șarba B

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

8.1. *Details of the geographical area*

The vineyard is located in the north-east of the Moldavian Plateau, in the contact zone between the hilly Moldavian Plain and the Central Moldavian Plateau, demarcated by the Iași Ridge. The climate is temperate continental with extreme influences, as a result of the location at the interface between the moderate continental climate of the Moldavian Plateau and the extreme continental climate of the Moldavian Plain.

The area comprises vineyards located in the hilly areas of Moldavia (S-E) and on the transitional ridge towards the southern Moldavian Plateau (Repedea Hill) facing the Prut (Tomești – Bohotin sector). There are several wine-growing centres in the area, such as Copou-Șorogari, Galata, Uricani, Bucium, Comarna, and Tomești, and in the north/north-east, about 40 km from the city of Iași, two more centres with favourable conditions for vine cultivation, with varieties for quality wines such as Probota and Plugari.

The vineyards are also located in the basins of the valleys carved into the space between the Iași Ridge and the north and north-east edge of the Central Moldavian Plateau, with large vineyards that also continue along the hilly secondary interfluves that demarcate the river basins.

8.2. *Human factor*

In winegrowing technology, green operations/works (single guyot/double guyot/single cordon pruning systems, selecting a semi-high vine training method and removing shoots from the stem) are carried out to ensure the quality of the wines. Green operations and works result in a balance between leaf mass and fruit load, in order to allow high sugar accumulation in the wines and maintenance of high acidity (reducing the leaf area reduces the combustion of acids in the presence of heat and light).

The optimal time for harvesting is determined on the basis of the variety and the ripeness of the grape berries, with the aim of achieving a balance between acidity, sugars and aromas.

The musts are clarified by flotation, which allows large quantities of must to be clarified and stabilised continuously, as reducing the content of solids and phenolic compounds is one of the main objectives for the final quality of the must.

Selected yeasts are added to the fresh must before the start of alcoholic fermentation, and fermentation activators are applied, which activate and regulate alcoholic fermentation and refermentation.

By using different enzymes, pigmented substances and tannins can be extracted rapidly in the case of red wines and the extraction of aromas can be improved in the case of aromatic grapes, which are preserved in the resulting wines. Enzymes added to the pomace-must mix of Fetească neagră or Cabernet Sauvignon break down the pectin and cellulose compounds in cell walls, thereby improving the extraction of pigmented substances.

Enzymes added to the pomace-must mix of Muscat Ottonel, Busuioacă de Bohotin and Traminer roz break down the pectin and cellulose compounds in cell walls, thereby improving the extraction of aromatic substances. Enzymes are also used to release aromatic substances in the case of wines obtained from over-ripened or mouldy grapes.

8.3. *Product details*

White, rosé wines – with a wide range of colours ranging from straw yellow, intense yellow to yellow with greenish or lemon yellow highlights, and rosé wines with hints of salmon pink with light tones, rose pink, or onion leaves, intense aromas of green citrus and elderflower, rose petals, lychee flowers, basil, grapefruit, passion fruit, lime, sometimes subtle floral aromas of field flowers and shades of honey, mown hay when aged.

The taste is unctuous, with aromas of green apples, grapefruit, peach, honey, freshly cut grass with great freshness when young, moderately mild acidity, fruity, mineral notes, pleasant aftertaste, citrus and grassy notes expressing liveliness. Moderate maturation preserves the freshness of the variety.

The red wines have a specific smell of bitter black cherries and sour cherries, unsmoked dried plums, ripe red and black forest fruits (redcurrants, cranberries, blackberries, blueberries) and subtle vanilla flavour with ageing. They have hints of bright red, intense ruby red and predominantly ruby red, with a velvety flavour, slightly astringent, with well-balanced mature astringent tannins, full-bodied, round and, in particular, with specific aromas of ripe forest fruits (currants, blackberries, blueberries).

The taste is velvety, with no exaggerated astringency, balanced, with young tannins and a long-lasting, consistent, grassy aftertaste, with roundness and specific aromas of well-ripe red forest fruits (currants, blackberries, blueberries).

The quality sparkling wines show acidity, freshness, fermentation aromas with hints of white-fleshed fruit, pears, amplified by fine and persistent bubbles, with lower alcohol content. Colour - greenish-yellow or yellow-green for white wines, ranging to ruby tones in rosé or red wines; The natural acidity reaches 7-9 g/l tartaric acid and even higher when harvested early. The yeasts have specific nutritional requirements for secondary fermentation.

Smell - fresh, fruity green apples, grapefruit, peach, aromas of honey, floral characteristics of basil flower, rose. Taste - fruity, sensory characteristics redolent of yeast extract, pungent due to the presence of carbon dioxide, with a specific flavour. Release of carbon dioxide - abundant foam, persistent aeration with small bubbles to the full height of the glass.

The quality aromatic sparkling wines are straw yellow/greenish-yellow/pink or purple, with an intense specific aroma preserving the terpenic aromas to which volatile aromatic compounds from alcoholic fermentation are added, with aromas of citrus, orange flowers, basil, rose petals, with a balance between acidity and sugar content, with abundant foam and persistent fine bubbles. Taste – retains its olfactory characteristics, aromas of white flowers, roses or stone fruit, peaches, apricots, plums alongside lemon, lime and grapefruit, which give the wine its freshness, which is also supported by its high acidity. The structure is mild and creamy, due to the autolysis of the yeast, and the taste is long and persistent.

Semi-sparkling wines – straw yellow, lemon or golden yellow, greenish-yellow or rose pink, violet, raspberry or salmon. They have a fine, less intense effervescence, with a first impression of vivid freshness, floral olfactory characteristics (in particular rose flower, elderberry, jasmine, white flowers) or freshly bloomed flowers, but also fruit such as apples, pears, peaches, apricots, plums, fresh or ripe cherries depending on their age, with high, bold acidity, giving freshness. The taste, which retains its floral and fruit characteristics to which citrus fruit such as grapefruit or lemon are added, is elegant, well-balanced, with a light structure and less complex than quality sparkling wines.

8.4. *Determinant factors*

In the vineyard, the best vine yields are obtained on sunny plateaus and river basins carved by tributaries, which, in spite of their northern exposure, are sheltered by air masses from the north or north-east, and the Foehn effect of southerly and westerly air masses which descend from the high plateau to the Bahlui and Prut Passages.

The vineyards are also located in the basins of the valleys carved into the space between the Iași Ridge and the north and north-east edge of the Central Moldavian Plateau, with large vineyards that also continue along the hilly secondary interfluves that demarcate the river basins.

Away from the Bucium hills, Pietrărie and Tomești provide fruit for fine wines such as Aligote, Fetească albă and Muscat Ottonel. The predominantly native grape varieties such as Fetească albă, Fetească regală and Fetească neagră, and the varieties Aligoté, Muscat Ottonel and Merlot produce wines with a notable freshness, which is due to the location of the vineyard north of the 47 ° parallel, where the summer heat is not hot enough to affect the primary flavours.

Due to the topography, which is highly fragmented by streams such as Frasin, Perieni and Plopu, along whose slopes there are other single vineyards, and the difference in altitude between the level of the Prut-Jijia beds and the level of the surrounding peaks (a more southern position and opening broadly towards the Prut-Jijia corridors), the vineyards of central Probota have a warmer climate and richer sunlight.

The soils are cambic chernozem soils, grey soils, regosols and anthropic soils, of which cambic chernozem soils predominate, giving the wines high acidity.

Climate factors show great contrasts between seasons, with harsh and relatively dry winters, hot, torrid and often dry summers, springs of moderate temperature and rainfall, and mild and predominantly clear autumns. The high global solar irradiance, varying according to the exposure of the slopes, and the overall thermal balance in the growing season, as well as the conditions for the ripening of grapes in periods V and VI favour the production of quality wines and are reflected in the typical freshness, the floral notes (rose, elderflower, jasmine, white flowers) and the balance of tannins.

The features of the lithological substrate (loess pleistocene deposits, clay-marl facies, sandy), the sediments from predominantly clay lithological deposits, the representative cambic chernozem type soils, grey soils, regosols and anthropic soils, give the wines a number of characteristics such as high acidity, which is an important factor for quality sparkling wines.

The still white and rosé wines have a high acidity thanks to the exposure of plantations and the composition of the soil, with pronounced aromas of fresh fruit, which under the influence of the higher heat of certain years can turn into well-ripened fruit. For non-aromatic varieties – notes of apples, pears, peaches, apricots, cherries, strawberries, raspberries, plums, with floral notes, for the aromatic varieties – roses, strawberries, white flowers, incense, spices. The red wines are influenced by the soil (in particular cambic chernozem), the climate and the northern exhibition, resulting in wines with high acidity, low tannins and a great fruitiness (citrus in particular), sometimes with a brilliant and shiny ruby at higher acidity, with a discernible vanilla footprint.

For quality sparkling wines, the cambic chernozem soil drives the acidity potential of the wines to an optimal level for the freshness of the aromas, particularly fruity aromas, and the exposure and orientation of the sunny valleys to the air masses N/NE and the Foehn effect of the southern/western air masses from the Bahlui and Prut Corridor make it possible to promote the insolation of the vines (good sunshine during the growing season). The average acidity in the area with a temperate continental climate gives straw yellow wines a slightly greenish to a pale golden hue or a light pink/ruby hue.

The typical character of the region is due to the orientation of the valleys and the location of the vineyard north of the 45° parallel, where the summers are not too hot, and gives quality aromatic sparkling wines a fruity potential on the primary aromas; the wines have exotic olfactory notes of pink grapefruit and orange, which are also found in the taste alongside fine traces of basil and elderflower. The fruity notes are highlighted by moderate and balanced acidity and a prolonged aftertaste. The wines have distinctive clarity and transparency with light pink, onion-skin pink or rose pink colour, possibly even hints of violet, straw yellow or tending to greenish or golden.

The cambic chernozem soil slightly increases the potential acidity that shapes the freshness of the fruity aromas, with a balance between the acidity level and the sugar content.

The semi-sparkling wines evolve well on the cambic chernozem soil in the area, with a low to medium marked acidity, the wines have specific fruity notes that are fresh, vigorous, and cool, with a predominance of aromas of white, yellow and red fruit in the case of rosé, with a taste often marked by fresh citrus, with floral aromas (rose, elderberry) and most often fruity, but also with fine traces of fresh butter, with a cooling sensation, finely discernible sweetness and balanced alcohol.

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

Conditions for labelling

Legal framework:

in national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labelling must show the type of wine, according to its sugar content: dry, semi-dry, semi-sweet, sweet.

If the labelling shows the name of the individual vineyard or sub-designation of origin (COPOU, BUCIUM, URICANI, PROBOTA), as appropriate, the wines must originate exclusively from the source indicated.

Depending on the wishes of producers, one of the following single vineyard designations may be added to the 'Iași' protected designation of origin: ARONEANU, REDIU, ŞOROGARI, TOMEŞTI, GORUNI, VLĂDICENI, PIETRĂRIA, VIŞAN, DEALUL DOAMNEI, DOI PERI, MIROSLAVA, URIC, VOROVEŞTI, BALCIU, BRĂTULENI, CORNEŞTI, HORLEŞTI, BOGDĂNEŞTI, COASTA MORII.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_de_sarcini_doc_iasi_modif_cf_cererii_2445_18.10.2017_cf_notif_com_05.12.2023_no_track_changes.pdf