C/2025/2734

8.5.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 ([1])

(C/2025/2734)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Reggiano'

PDO-IT-A0351-AM03 – 10.2.2025

1. **Name of product**

'Reggiano'

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Italy

5. **Member State authority communicating the standard amendment**

Ministry of Agriculture, Food Sovereignty and Forestry

6. **Qualification as standard amendment**

These amendments meet the definition of standard amendments in Article 24(4) of Regulation (EU) 2024/1143 since they do not come under the definitions in Article 24(3) of the same regulation. In other words:

— they do not include a change in the name or in the use of the name, or in the category of product;

— they do not void the link to the geographical area referred to in the single document;

— they do not entail further restrictions on the marketing of the product.

([1]) Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

1. *Addition of category specification*

Description:

The category to which 'Reggiano' sparkling wines belong has been specified ('quality sparkling wines')

Reason:

This amendment has been made to clarify the category of the sparkling wine produced

This change concerns Articles 1, 2 and 4 of the product specification.

2. *Addition of a new type named after the 'Fogarina' grape variety*

Description:

The new type named after the 'Fogarina' variety has been added in the following versions:

— 'wine' category: still wine type, including those qualified as 'novello' (young) and 'passito' (raisined)

— 'semi-sparkling wine' category; semi-sparkling type, including wine qualified as 'novello' (new)

— 'partially fermented must' category, with excess pressure

— 'quality sparkling wine' category; sparkling type

For this type, the additional geographical unit of 'Gualtieri' has also been added so as to promote the historical area in which this grape variety has been grown for centuries.

Reason:

The new type named after the 'Fogarina' variety has been added following numerous requests from the members of the consortium, as the recent rediscovery of this variety has sparked the producers' interest.

This amendment concerns Articles 1, 2, 3, 4, 5, 6, 7 and 9 of the product specification, and the single document sections 'Description of the wine(s)', 'Maximum yields', 'Demarcated geographical area', and 'Link with the geographical area'.

3. *Addition of the 'Frizzante' (semi-sparkling) version for the 'Reggiano Rosso Novello' (new red) type*

Description:

The 'semi-sparkling' version has been added for the 'Reggiano Rosso Novello' (new red) type.

Reason:

The territory of the region of Emilia-Romagna is predominantly geared towards the production of semi-sparkling wines, and the absence of this 'Frizzante' (semi-sparkling) version has put this young red wine type at a very real disadvantage in terms of production and development.

The amendment concerns Articles 1, 4 and 6 of the product specification as well as the single document 'Description of the wines' and 'Maximum yields' sections.

4. *Amendment to the authorised grape varieties*

Description:

The authorised grape varieties for producing the different types have undergone the following changes:

— 'Reggiano' Lambrusco (in all its forms): the 'Lambrusco Benetti' and 'Lambrusco del pellegrino' varieties, which were recently put on the regional list of varieties approved for cultivation, have been added.

— ‘Reggiano’ Fogarina (in all its forms): the relevant authorised combination of grape varieties has been added: the Fogarina variety must make up 85 % of the total, with all varieties of the Lambrusco family, as well as the ‘Malbo Gentile’ variety, widely grown in the production area, authorised to make up the remaining 15 %.

— ‘Reggiano Rosso’ (Red): The authorised grape varieties have been updated to include the ‘Lambrusco’ family, which was not previously included for this type (Lambrusco Barghi, Lambrusco Benetti, Lambrusco del pellegrino and Lambrusco Monterrico).

Reason:

This amendment stems from the need to include all the varieties of the ‘Lambrusco’ family that can be grown in the area, and add the new type named after the Fogarina variety.

The amendment concerns Article 2 of the product specification and the single document’s ‘Wine grape varieties’ section.

5. *Correction to the text, deleting the provision excluding certain areas deemed unsuitable for production*

Description:

The provision in various parts of the text excluding certain ‘areas deemed unsuitable for production’ has been deleted.

Reason:

viticulture has improved by leaps and bounds over the last 30 years with regard to both the training systems and the grape cultivation methods, based on sound agronomic and technical expertise. There has been a significant increase in summer temperatures over the same thirty-year period, such that the grapes are certain to ripen perfectly. In this new environmental context, the provision on areas deemed unsuitable for vine growing is no longer applicable given the current climatic and agricultural conditions. Furthermore, the definition was vague and could give rise to disputes between producers and the authorities responsible for issuing authorisations to plant vineyards.

This amendment concerns Article 3 of the product specification.

6. *Adding the production area for the grapes used to make the new ‘Fogarina’ wine type*

Description:

The production area for the grapes for the new wine type named after the ‘Fogarina’ variety has been added. This covers the entire territory of the municipalities of: Boretto. Gualtieri, and Guastalla, located in the northern part of the Province of Reggio Emilia.

Reason:

The amendment was necessary following the addition of the new type named after the ‘Fogarina’ variety.

The amendment concerns Article 3 of the product specification.

7. *Redrafting the article on viticultural standards*

Description:

Specifications have been added regarding the viticultural rules for the new wine type named after the ‘Fogarina’ variety, for which the maximum yield is 18 tonnes of grapes per hectare for the still, semi-sparkling, sparkling, novello (new) and novello frizzante (new semi-sparkling) versions. For the ‘Passito’ (raisined) version of Fogarina, a maximum yield of 10 tonnes per hectare has been set, achieved by selecting the grapes. The remaining quantity of grapes per hectare in the vineyards can be used to make one of the other types of ‘Fogarina’ wines provided for in the product specification, while still respecting the upper limit stipulated for the type in question. The minimum natural alcoholic strength by volume for the new wine type named after the Fogarina variety has also been added. This is set at 9,5 % for the ‘tranquillo’ (still), ‘frizzante’ (semi-sparkling), ‘spumante’ (sparkling), ‘novello’ (new) and ‘novello frizzante’ (new semi-sparkling) versions. Specifications have been added for the ‘Fogarina Passito’ (raisined) version setting the minimum natural alcoholic strength by volume of the grapes at harvest at 9,5 % vol., regarding the drying process, setting the minimum natural alcoholic strength after drying at 13 % vol., and capping the rate of wine extraction from the grapes at 50 %.

Furthermore, the entire paragraph on maximum yields has been redrafted and the subparagraph referring to possible help from the Region in the event of bad weather conditions has been deleted.

Reason:

The amendment was needed following the addition of the new wine type named after the 'Fogarina' variety. This redrafting was needed to draw up a complete list by wine type broken down according to grape variety or colour, to make the provision easier to read and to delete the subparagraph referring to intervention by the regional authorities, as this no longer applies under the current rules in force.

The amendment concerns Article 4 of the product specification and the single document sections on 'maximum yields' and 'specific oenological practices'.

8. *Redrafting the article on winemaking rules*

Description:

Some references to legislation have been updated, and corrections have been made to the name of the Ministry; the text of the article has also been improved by separating the provisions concerning the secondary fermentation of 'semi-sparkling' wine types, and by adding that the secondary fermentation may be carried out either in autoclaves or in the bottle.

Reason:

This amendment was made in order to include the correct references and to avoid any doubts as to how to interpret the provision.

This amendment concerns Article 5 of the product specification.

9. *Fermentation and secondary fermentation*

Description:

A paragraph on the production of 'Reggiano' PDO wines has been added, allowing the fermentation or secondary fermentation of the wines and of the products to be made into wine to be extended beyond the date of 31 December each year until 30 June of the following year.

Reason:

The amendment has been added to standardise production conditions throughout the Emilia-Romagna region, factoring in the requirements of the Lambrusco vines and the traditional production techniques that have been built up over time in this region.

The amendment concerns Article 5 of the product specification.

10. *Definition of the colour intensity*

Description:

A paragraph has been added to define the various wines' maximum colorimetric intensity at each stage of production.

Reason:

This amendment has been added to keep the wine and the products upstream of wine within a well-defined range of colorimetric intensity, in accordance with the tradition and authenticity of 'Reggiano' PDO wines. This is because it was found in recent years that types of wine with the 'Reggiano' designation labelled with the Lambrusco variety and having a higher colour intensity than that proposed by this amendment are treated at the marketing stage as mere subsidiary ingredients used to produce the blends to make the finished wines, rather than as products directly intended for bottling.

The amendment concerns Article 5 of the product specification.

11. *Characteristics on consumption*

Description:

Some of the characteristics on consumption of the existing types have been corrected, and the characteristics on consumption of the new types have been added. In addition, a paragraph has been added on the possibility for the various wine types – with the exception of those in the 'quality sparkling wine' category – to be cloudy due to fermentation residues.

Reason:

This amendment was necessary in order to remove terms that were inaccurate, vague or inconsistent with the product category, to add the characteristics of the new wine types, and to improve and update the product descriptions. A paragraph has also been added on the possibility for the various wine types, with the exception of the wines in the 'spumante' (sparkling) category, to be cloudy due to fermentation residues, given the return to more artisanal wines and the production technique of secondary fermentation in the bottle without removing the fermentation lees.

The amendment concerns Article 6 of the product specification and the single document section on 'Description of the wine(s)'.

12. *Deletion of the paragraph on the limits for total acidity and sugar-free extract*

Description:

The paragraph that described the Ministry's ability to issue a decree amending the limits for total acidity and sugar-free extract has been deleted.

Reason:

The paragraph has been deleted as this provision has been superseded by the legislation in force.

The amendment concerns Article 6 of the product specification.

13. *Amendments concerning the labelling and presentation of wines*

Description:

The prohibition on the use of certain adjectives on labelling has been clearly specified. For all wine types labelled with the 'Fogarina' variety, the option to include the additional geographical unit of 'Gualtieri' has been added, with specific rules for its use on labelling. A paragraph allowing for the term 'rifermentazione in bottiglia' (secondary fermentation in the bottle) to be used on the label has also been added, as has the option of using 'rosè' for the 'rosé' versions of 'Reggiano' PDO wines.

Reason:

This amendment was needed due to the addition of the new type named after the 'Fogarina' variety, and to introduce the option of referring to the 'Gualtieri' additional geographical unit; in addition, the last few years have seen a resurgence of the production technique involving secondary fermentation in the bottle to produce Reggiano PDO semi-sparkling wines. The fermentation lees are often not removed for these wines, and the presence of these residues may make the wine appear 'cloudy'. The amendment was therefore necessary in order to duly inform the consumer of this characteristic. An amendment introducing the term 'rosè' as an alternative to the term 'rosato' was required to meet market demands.

The amendment concerns Article 7 of the product specification.

14. *Changes concerning the packaging of the wines*

Description:

The maximum capacity of the glass bottles in which the wines are put on the market has been increased from 5 litres to 9 litres, with an explicit ban on the use of the 5-litre demijohn. The paragraph on the permitted closures has also been reworded with specifications on the use of screw caps, crown caps and standard corks bound with twine.

Reason:

The amendment was necessary to give producers more commercial opportunities, since customers sometimes want larger bottles, mainly for social occasions and other special events. The 5-litre demijohn has been banned to preserve the bottle's traditional shape. The amendment regarding closure systems was necessary in order to provide clarity, make it easier to read and avoid conflicting interpretations.

The amendment concerns Article 8 of the product specification.

15. *Update to the link with the geographical environment*

Description:

The article on the link with the geographical environment has been updated and supplemented with information on the addition of the new type named after the 'Fogarina' variety, and on the option to refer to the additional geographical unit 'Gualtieri' on the label.

Reason:

The article had to be amended to add the new type named after the 'Fogarina' variety and the option of referring to the 'Gualtieri' additional geographical unit. It was also considered necessary to rewrite the 'Link with the geographical area' section of the single document in order to bring it into line with the product specification. This is therefore purely an editorial change.

The amendment concerns article 9 of the product specification and the single document section 'Link with the geographical area'.

16. *Adding an Annex A*

Description:

An Annex A has been added to the product specification, describing the geographical boundaries of the 'Gualtieri' additional geographical unit.

Reason:

the new Annex has been added due to the need to describe the boundaries of the new additional geographical unit.

The amendment concerns the introduction of a new Annex to the product specification.

SINGLE DOCUMENT

1. **Name(s)**

Reggiano

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine
5. Quality sparkling wine
8. Semi-sparkling wine
11. Partially fermented grape must

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. *'Reggiano' Lambrusco*

CONCISE TEXTUAL DESCRIPTION

colour: pink of varying intensity; ruby red to deep red;

bouquet: pleasant, ranging from fruity to floral;

taste: dry, medium-dry, medium-sweet or sweet, fresh, pleasant, distinctive;

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

minimum actual alcoholic strength by volume: 5,50 %;

minimum sugar-free extract: 18,0 g/l.

May have a slight scent of wood if barrel-aged.

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: 5,5 in grams per litre expressed as tartaric acid

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

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

2. *'Reggiano' semi-sparkling Lambrusco*

CONCISE TEXTUAL DESCRIPTION

bubbles: lively, evanescent;

colour: pink of varying intensity; ruby red to deep red;

bouquet: pleasant, ranging from fruity to floral;

taste: dry, medium-dry, medium-sweet or sweet, fresh, pleasant, distinctive;

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

minimum actual alcoholic strength by volume: 7,00 %;

minimum sugar-free extract: 18,0 g/l.

May have a slight scent of wood if barrel-aged.

May be cloudy due to fermentation residues.

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: 5,5 in grams per litre expressed as tartaric acid

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

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

3. *'Reggiano' Lambrusco Novello (new)*

CONCISE TEXTUAL DESCRIPTION

colour: red;

bouquet: floral, intense, fruity;

taste: flavourful, distinctive;

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

minimum sugar-free extract: 20,0 g/l.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

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

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

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

4. *'Reggiano' Lambrusco Novello Frizzante (new semi-sparkling)*

CONCISE TEXTUAL DESCRIPTION

bubbles: lively, evanescent;

colour: red;

bouquet: intense, fruity;

taste: flavourful, lively

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

minimum sugar-free extract: 20,0 g/l.

May be cloudy due to fermentation residues.

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): 5,5

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

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

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

5. *'Reggiano' Lambrusco Spumante (sparkling)*

CONCISE TEXTUAL DESCRIPTION

bubbles: fine and long-lasting;

colour: pink of varying intensity; ruby red to deep red;

bouquet: pleasant, ranging from fruity to floral;

taste: from brut nature to sweet, harmonious, fresh, soft, distinctive;

minimum total alcoholic strength by volume: 11,00 %.

minimum actual alcoholic strength by volume: 5,50 %.

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

May have a slight scent of wood if barrel-aged.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 6,0 in grams per litre expressed as tartaric acid

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

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

6. *'Reggiano' Lambrusco Salamino*

CONCISE TEXTUAL DESCRIPTION

colour: rosé or red;

bouquet: pleasant, ranging from fruity to floral;

taste: dry, medium-dry, medium-sweet or sweet, fresh, pleasant, distinctive;

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

minimum actual alcoholic strength by volume: 5,50 %;

minimum sugar-free extract: 18,0 g/l.

May have a slight scent of wood if barrel-aged.

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: 5,5 in grams per litre expressed as tartaric acid

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

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

7. *'Reggiano' Lambrusco Salamino Frizzante (semi-sparkling)*

CONCISE TEXTUAL DESCRIPTION

bubbles: lively, evanescent;

colour: rosé or red;

bouquet: pleasant, ranging from fruity to floral;

taste: dry, medium-dry, medium-sweet or sweet, fresh, pleasant, distinctive;

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

minimum actual alcoholic strength by volume: 7,00 %;

minimum sugar-free extract: 18,0 g/l.

May have a slight scent of wood if barrel-aged.

May be cloudy due to fermentation residues.

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: 5,5 in grams per litre expressed as tartaric acid

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

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

8. *'Reggiano' Fogarina*

CONCISE TEXTUAL DESCRIPTION

colour: from rosé to red, sometimes very intense;

bouquet: distinctive, fruity (ripe red fruit);

taste: from dry to sweet, fresh, good acidity;

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

minimum sugar-free extract: 18,0 g/l.

May have a slight scent of wood if barrel-aged.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 6,5 in grams per litre expressed as tartaric acid

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

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

9. *'Reggiano' Fogarina Frizzante (semi-sparkling)*

CONCISE TEXTUAL DESCRIPTION

bubbles: lively, evanescent;

colour: from rosé to red, sometimes very intense;

bouquet: distinctive, fruity (ripe red fruit);

taste: from dry to sweet, flavourful, good acidity;

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

minimum actual alcoholic strength by volume: 7,00 %;

minimum sugar-free extract: 18,0 g/l.

May have a slight scent of wood if barrel-aged.

May be cloudy due to fermentation residues.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 6,5 in grams per litre expressed as tartaric acid

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

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

10. *'Reggiano' Fogarina Spumante (sparkling)*

CONCISE TEXTUAL DESCRIPTION

bubbles: fine and long-lasting;

colour: from rosé to red, sometimes very intense;

bouquet: distinctive, fruity and floral;

taste: from brut nature to sweet, harmonious, fresh;

minimum total alcoholic strength by volume: 11,00 %.

minimum actual alcoholic strength by volume: 5,50 %.

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

May have a slight scent of wood if barrel-aged.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 6,5 in grams per litre expressed as tartaric acid

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

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

11. *'Reggiano' Fogarina Novello (new)*

CONCISE TEXTUAL DESCRIPTION

colour: from rosé to red, sometimes very intense;

bouquet: distinctive, fruity;

taste: soft, flavourful, acidic;

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

minimum sugar-free extract: 20,0 g/l.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 6,5 in grams per litre expressed as tartaric acid

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

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

12. *'Reggiano' Fogarina Novello Frizzante (new semi-sparkling)*

CONCISE TEXTUAL DESCRIPTION

bubbles: lively, evanescent;

colour: from rosé to red, sometimes very intense;

bouquet: distinctive, fruity;

taste: soft, flavourful, acidic;

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

minimum sugar-free extract: 20,0 g/l.

May be cloudy due to fermentation residues.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 6,5 in grams per litre expressed as tartaric acid

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

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

13. *'Reggiano' Fogarina Passito (raisined)*

CONCISE TEXTUAL DESCRIPTION

colour: from rosé to red that may be intense, sometimes with glints of orange;

bouquet: distinctive, with notes of red fruit and flowers, sometimes slightly spicy;

taste: sweet, rounded, full-bodied, harmonious;

minimum total alcoholic strength by volume: 13 %;

minimum total acidity: 5,5 g/l;

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

May have a slight scent of wood if barrel-aged.

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: 5,5 in grams per litre expressed as tartaric acid

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

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

14. *'Reggiano' Red*

CONCISE TEXTUAL DESCRIPTION

colour: red;

bouquet: distinctive, fruity, floral;

taste: dry, medium-dry, medium-sweet or sweet, fresh, pleasant, full-bodied;

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

minimum actual alcoholic strength by volume: 5,50 %;

minimum sugar-free extract: 20,0 g/l.

May have a slight scent of wood if barrel-aged.

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: 5,5 in grams per litre expressed as tartaric acid

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

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

15. *'Reggiano' Rosso Frizzante (semi-sparkling red)*

CONCISE TEXTUAL DESCRIPTION

bubbles: lively, evanescent;

colour: red;

bouquet: distinctive, fruity, floral;

taste: dry, medium-dry, medium-sweet or sweet, fresh, pleasant, full-bodied;

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

minimum actual alcoholic strength by volume: 7,00 %;

minimum sugar-free extract: 20,0 g/l.

May have a slight scent of wood if barrel-aged.

May be cloudy due to fermentation residues.

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: 5,5 in grams per litre expressed as tartaric acid

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

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

16. *'Reggiano' Rosso Novello (new red)*

CONCISE TEXTUAL DESCRIPTION

colour: red;

bouquet: vinous, intense, fruity;

taste: flavourful, still;

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

minimum sugar-free extract: 20,0 g/l.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

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

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

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

17. *'Reggiano' Rosso Novello Frizzante (new semi-sparkling red)*

CONCISE TEXTUAL DESCRIPTION

bubbles: lively, evanescent;

colour: red;

bouquet: vinous, intense, fruity;

taste: flavourful, soft;

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

minimum sugar-free extract: 20,0 g/l.

May be cloudy due to fermentation residues.

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: 5,5 in grams per litre expressed as tartaric acid

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

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

18. *'Reggiano' Bianco Spumante (sparkling white)*

CONCISE TEXTUAL DESCRIPTION

bubbles: fine and long-lasting;

colour: white tending slightly towards straw-yellow;

bouquet: distinctive, fruity, floral;

taste: flavourful, fresh, harmonious, velvety, soft, from brut nature to sweet;

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

minimum actual alcoholic strength by volume: 5,50 %;

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

May have a slight scent of wood if barrel-aged.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 6,0 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. Production of semi-sparkling wines and partially fermented musts

Specific oenological practice

These wines are produced using traditional methods that have been honed to perfection over time and that continue to be reliable and steadfast, which only involve the practice of natural secondary fermentation in bottles and natural secondary fermentation by autoclaving, that are essential for endowing 'Reggiano' PDO wines with their unique characteristics. Secondary fermentation and sweetening processes are permitted in accordance with the conditions and limits laid down in national and EU legislation.

2. Production of the Fogarina Passito (raisined) wine type

Specific oenological practice

The maximum grape production per hectare for the production of 'Reggiano Fogarina Passito' (raisined) wine must not exceed 10 tonnes per hectare, achieved by selecting the grapes intended for the production of 'Reggiano Fogarina' wines that meet the requirements laid down for the various types. Such grapes may only be made into wine once they have been naturally dried, or by using systems or technologies operating at temperatures similar to the natural process. The dried grapes must have a natural alcoholic strength of at least 13 % by volume, without any enrichment. The rate of wine extraction from these grapes is capped at 50 %.

5.2. *Maximum yields*

1. 'Reggiano' Lambrusco, including Frizzante (semi-sparkling), Spumante VSQ (quality sparkling), Novello (new), and Novello Frizzante (new semi-sparkling)

18 000 kilograms of grapes per hectare

2. 'Reggiano' Lambrusco Salamino (including semi-sparkling)

18 000 kilograms of grapes per hectare

3. 'Reggiano' Fogarina, including Frizzante (semi-sparkling), Spumante VSQ (quality sparkling), Novello (new), and Novello Frizzante (new semi-sparkling)

18 000 kilograms of grapes per hectare

4. 'Reggiano' Rosso (red), including Frizzante (semi-sparkling), Novello (new), and Novello Frizzante (new semi-sparkling)

18 000 kilograms of grapes per hectare

5. 'Reggiano' Bianco Spumante VSQ (quality sparkling white)

18 000 kilograms of grapes per hectare

6. 'Reggiano' Fogarina Passito (raisined)

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The grapes used to make wine with the 'Reggiano Lambrusco' protected designation of origin must be grown in the province of Reggio Emilia. Specifically, the production area comprises the entire territory of the following municipalities: Rolo, Fabbrico, Campagnola, Rio Saliceto, Correggio, San Martino in Rio, Bagnolo in Piano, Novellara, Cadelbosco Sopra, Castelnovo Sotto, Gualtieri, Guastalla, Reggiolo, Sant'Ilario d'Enza, Reggio Emilia, Cavriago, Bibbiano, Montecchio, San Polo d'Enza, Canossa, Quattro Castella, Vezzano sul Crostolo, Albinea, Scandiano, Casalgrande, Rubiera, Viano, Castellarano, Campegine, Poviglio, Boretto, Gattatico, Brescello, Carpineti, and Baiso.

The grapes used to make wine with the 'Reggiano Rosso' protected designation of origin must be grown within the territory of the province of Reggio Emilia. Specifically, the production area comprises the entire territory of the following municipalities: Reggio Emilia, Cadelbosco Sopra, Bagnolo in Piano, Novellara, Campagnola, Rolo, Rio Saliceto, Fabbrico, Correggio, San Martino in Rio, Rubiera, Montecchio, Campegine, S. Ilario d'Enza, Gualtieri, Guastalla, Reggiolo, Cavriago, Bibbiano, Casalgrande Albinea, Quattro Castella and Scandiano.

The grapes used to make wine under the 'Reggiano Lambrusco Salamino' protected designation of origin must be grown within the territory of the province of Reggio Emilia. Specifically, the production area comprises the entire territory of the following municipalities: Reggio Emilia, Rubiera, S. Martino in Rio, Correggio, Rio Saliceto, Campagnola, Rolo, Fabbrico, Bagnolo in Piano, Guastalla and Novellara.

The grapes used to make wines under the 'Reggiano Fogarina' protected designation of origin must be grown within the territory of the province of Reggio Emilia. Specifically, the production area comprises the entire territory of the municipalities of Boretto, Gualtieri and Guastalla.

The grapes used to make wine under the 'Reggiano Bianco Spumante' (sparkling white) protected designation of origin must be grown within the territory of the province of Reggio Emilia. Specifically, the production area comprises the entire territory of the following municipalities: Reggio Emilia, Rubiera, S. Ilario d'Enza, S. Martino in Rio, Correggio, Rio Saliceto, Campagnola, Rolo, Fabbrico, Bagnolo in Piano, Guastalla, Novellara, Gualtieri, Montecchio and Campegine.

7. **Wine grape varieties**

Ancellotta N. – Lancellotta

Cabernet Sauvignon N. - Cabernet

Fogarina N.

Fortana N.

Lambrusco Barghi N. – Lambrusco

Lambrusco Benetti N. – Lambrusco

Lambrusco Grasparossa N. – Groppello Grasparossa

Lambrusco Maestri N. – Groppello Maestri

Lambrusco Marani N. – Lambrusco

Lambrusco Montericco N. – Lambrusco

Lambrusco Oliva N. – Lambrusco

Lambrusco Salamino N. – Lambrusco

Lambrusco Viadanese N. – Lambrusco

Lambrusco a Foglia Frastagliata N. – Enantio N.

Lambrusco del Pellegrino N. – Lambrusco

Lambrusco di Sorbara N. – Lambrusco

Malbo Gentile N.

Marzemino N. - Berzemino

Merlot N.

Sangiovese N. - Sangioveto

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

8.1. *A) Details of the geographical area*

1) natural factors relevant to the link

The geographical area corresponding to the 'Reggiano' protected designation of origin is located in the central-western part of the region of Emilia Romagna, in the province of Reggio Emilia, and extends over a large plain and a smaller hilly area, which ends at the foothills of the mountainous area. To the south, the altitude rises, forming several distinct landscapes:

— an open plain of alluvial origin, typical of the Po Valley, made up of natural sediments of varying textures, mostly medium and fine, dating from the Holocene epoch, with high portions of metamorphic and carbonate minerals that come from Apennine rivers and streams, except for those originating from the plains through which the Po meanders, in a narrow strip to the north, situated for the most part outside the demarcated area;

— a transitional plain with rugged relief and uneven terrain, made up of ancient alluvial sediments of varying textures, dating back to the Pleistocene epoch. These underlying sedimentary deposits are covered by very deep, developed and decarbonised soil with a moderately fine or fine texture, gravelly in places, with good or moderate oxygen availability.

— the rolling or moderately steep hills mainly run from north to south. Their soil is mainly derived from pelite rock or stratified rock with a strong pelite component;. it is fine or moderately fine in texture, chalky, of varying depths, and prone in places to hydrogeological instability.

The elevation of the vineyards is generally between 20 m and 450 m above sea level, although there are also plenty of vineyards at higher altitudes.

The climate is subcontinental. This is especially the case in the plain area, with particularly harsh winters (cold and wet) and summers that are very hot, humid, and muggy. The area is subject to high daily temperature variations, which are greater in the plain and lesser in the hills. Rainfall is of a sub-littoral type, reaching its maximum in the autumn, both in terms of rainfall type and distribution, and its minimum in the summer, particularly in the first ten days of July. Precipitation and rainy days increase with altitude, from 650 mm in the lowland plain to 850 mm in the hills, with an average value of 719 mm and 78 rainy days per annum.

The geographical area for the Lambrusco type corresponds to the entire area of the designation, while the areas relating to the other three types — Rosso (red), Bianco Spumante (Sparkling white) and Lambrusco Salamino — are more limited and mainly cover the lowland plain area, especially the eastern part, which is characterised by soils with good physical and chemical fertility, and a warmer climate in spring and summer. The grape production area for Fogarina only covers the territory of the municipalities of Boretto, Gualtieri and Guastalla, and the additional geographical unit of 'Gualtieri' is contained within this area.

8.2. *A) Details of the geographical area*

2) human factors relevant to the link

Vineyards in the Reggio area date back to Roman times (as can be seen from mosaics from the 1st century BC preserved at the Civic Museums of Reggio Emilia). Accounts of the spread of vineyards in the demarcated area come from numerous perpetual leasehold contracts (emphyteutic lease) from the middle ages (9th to 10th century), and are reiterated in the 1265 Statutes. The link with native grape varieties known as 'uve lambrusche' (Lambrusco grapes) was made as early as 1303 by Pietro or Pier de' Crescenzi.

The importance of wine in the province of Reggio Emilia is best shown by the huge spread of vineyards over its territory, as attested in 1597 by Andrea Bacci [the 16th century philosopher, doctor and writer who wrote among many other works a wine guide *De naturali vinorum historia, de Vinis Italiae*], in 1661 by [the agronomist and gastronome] Vincenzo Tanara, then in the 19th century by Filippo Re [who wrote the first work on agronomy in 1798], Claudio della Fossa, and Claudio Roncaglia [who survey the area under vine within the demarcated area and report upon the varieties planted], who describe the typical features of the wine produced: refreshing and semi-sparkling, more or less full-bodied.

In 1847, 1 million quintals of grapes (100 000 000 kg) were produced in the province of Reggio Emilia, rising to 1,7 million quintals (170 000 000 kg) per year over the decade from 1908 to 1918, according to Ugo Bellocchi [an Italian historian, journalist and librarian]. They were grown on 107 000 hectares of mixed-crop vineyards, with rows of vines trained on living trees using the alberate vine training system, extending uninterrupted from the gentle hills down to the banks of the River Po. The main production was musts and red wines, in particular Lambrusco, mostly semi-sparkling and chiefly exported to the Veneto region or abroad, as early 20th-century railway documents show.

The first cooperatives for producing and marketing musts and wines were founded during this period. These went on to spread quickly over the entirety of the demarcated area, and the area's winemaking started to take off. The first cooperative winery was founded in San Martino in Rio in 1906.

The Law of 10 July 1930 recognises Lambrusco as one of Italy's typical wines.

During the 19th century, the Fogarina grape variety was widely grown on the Reggio area's low plains, particularly in the municipality of Gualtieri (Ravà 1896, Bellini, 1924).

The Fogarina grape variety saw its biggest period of development in the decades at the end of the 19th and the beginning of the 20th centuries, so much so that, in 1924, 50 thousand quintals (5 000 000 kg were produced in the municipality of Gualtieri alone (Dolcini et al., 1967). The total production of wine appears to have been 60 thousand hectolitres. The cultivation of the Fogarina variety was then gradually abandoned in the 1930s, as it was no longer profitable. As a result, the variety was gradually excluded from local legislation, and then, subsequently, from national legislation too when the designations of origin were created.

As winemaking in the province of Reggio Emilia evolved, the vineyards changed too. From the 1960s, vineyards under mixed cultivation shrank considerably in size, giving way to specialised vineyards, a prerequisite for a greater specialisation in viticulture in the area.

On 18 December 1962 the 'Voluntary Consortium for the Protection of Typical Lambrusco Reggiano Wine' was set up, which would subsequently be responsible for protecting and promoting Reggio wines in Italy and worldwide.

By decree of the President of the Republic on 22 July 1972, the 'Lambrusco Reggiano' protected designation of origin was recognised. This concerns a wide plain area, mainly to the north-east of Reggio Emilia, and towards the south, including an initial hilly area, and the following varieties: Lambrusco Marani, Lambrusco Salamino, Lambrusco di Montericco, Lambrusco Maestri and Ancellotta. The vineyard's environmental and cultivation conditions must be the time-honoured ones, which endow the resulting wine with its specific characteristics; and all crop-forcing methods are prohibited.

On 26 November 1996, the name of the designation of origin was changed to 'Reggiano', to differentiate the wine types that may be produced from other wines.

In the early 2000s, the local authorities commissioned some research to check whether the Fogarina grape variety still existed, to set up trial vineyards and to check their wine production, so as to recover and revive this grape variety, which had been so important in the previous century.

Following this research and in view of the excellent results obtained with modern cultivation and winemaking techniques, the wine types named after the 'Fogarina' variety were first added to the product specification for 'Emilia or dell'Emilia IGT (*Identificazione Geografica Tipica* typical geographical indication, equivalent to the Protected Geographical Indication - PGI)' wines in 2013 and then to the present specification, thus finding their proper place among the range of wines produced in the province of Reggio.

Human factors have been found to be essential for to the designation, with regard to:

— the varieties traditionally grown, mainly native to the local area or to the wider Emilia region;

— the traditional agronomic techniques deployed in the area, aimed at limiting yields and achieving the qualities laid down in the product specification:

— the winemaking methods, which have been built up over time in this region for the production of semi-sparkling and sparkling wines, as well as for the region's production of still red wines and new wines.

8.3. *B) details of the quality or characteristics of the product essentially or exclusively attributable to the geographical environment*

The 'Reggiano' designation of origin encompasses various types, which owe their analytical and organoleptic characteristics, as described in Article 6 of the product specification, to the combination of authorised grape varieties, the oenological practices deployed and the production areas where the grapes are grown.

Lambrusco wines are traditionally bubbly (in their semi-sparkling and sparkling versions), which is important for a balanced taste. They are made from blends of Lambrusco grape varieties in environments that bring out their acidity and freshness. They are to be drunk young, and have fruity and floral scents typical of the principal cultivar, whether red or rosé.

Lambrusco Salamino wine, whether red or rosé, is typically semi-sparkling with good acidity, including malic acid, and has noticeable freshness imparted by the production area and scents and flavours typical of the predominant variety.

Fogarina wine, which ranges from rosé to very intense and still red, including the 'Passito' (raisined), semi-sparkling and sparkling types, has an excellent structure, strong acidity, an elegant taste with a good finish, and intense fruity aromas of ripe red fruit, characteristic of the grape variety from which it is made.

The Rosso (red) wine, both sparkling and still, is strongly influenced by the Ancellotta variety, which has a greater colour and softness and is less acidic than the Lambrusco varieties.

'Bianco Spumante' (sparkling white) is a white wine made from Lambrusco Marani, which is a red vine variety but with a lower anthocyanin content than other Lambrusco varieties. It has high levels of flavour and freshness, which are linked to the more extreme conditions of the production area and to the grape variety.

The red wines are generally more full-bodied and have more fruity aromas of berries and stone fruit compared to the rosé wines and the 'Bianco Spumante' (sparkling white), which stand out for their acidity and floral aromas. The 'novello' (new) versions of the wines show the effect of carbonic maceration with vinous, fruity and highly flavourful aromas.

Partially fermented grape musts obtained from the Lambrusco, Lambrusco Salamino and Rosso types are typical and very valuable due to their high content in anthocyanin, aromas and sugars.

8.4. *C) Description of the causal interaction between the details referred to in point (A) and those referred to in point (B)*

The demarcated geographical area is characterised by high levels of sunshine and heat summation (growing degree-days - GDD), at around 2 032 GGD (Winkler index), which allows the grapes to ripen sufficiently. In more restrictive inland hill areas, where the heat summation is less but rarely below 1 700 GGD, the best results are achieved by selecting the most suitable traditional varieties for such environments, the best exposures, and by opting for less colourful grapes.

The demarcated area ends to the south where it encounters the higher hills and steeper slopes, at elevations generally above 600 metres, where the climate changes and loses its continental character, and the soil is mostly from stratified rocks, which tend to be acidic. Such conditions do not allow the oenological characteristics required for the designation to be produced.

The plentiful availability of water in the soils in the area of origin, linked to the volume of rainfall, the mainly alluvial and deep nature of the soils, and the local availability of groundwater, allows for the production of grapes with a good level of acidity, including malic acid, which is necessary for the area's production of the typical semi-sparkling and sparkling wines, as well as other traditionally produced fresh wines.

Where soil fertility is lower, which is especially the case at lower altitudes with fine-textured soil that cracks in summer, stunting plant growth and resulting in a smaller harvest, varieties produce more consistent alcoholic strengths and lower acidity, but higher polyphenol levels; these are the areas most suitable for the production of Novello (new) wines.

Throughout the demarcated area, the grapes' ripening period sees abrupt variations in temperature between night and day. The soils are moderately to highly chalky, sub-alkaline, or alkaline, and are fine or moderately fine-textured; resulting in the production of aromatic wines with high anthocyanin and polyphenol contents, which are closely linked to the wines' organoleptic characteristics described in Article 6.

The spread of viticulture in this area, documented from Roman times through the Middle Ages and right up to the present day, which is intrinsically tied up with the particular native grape varieties present, demonstrates a close link between the environmental and human factors and the wines produced on this land.

The development of oenology in the area follows and goes hand in hand with that of the traditional grape varieties in the area, in particular the Lambrusco variety. These have been present since antiquity, as attested by the growth of these grapes in the wild.

Vines have always been present throughout the demarcated area, from the plains to the hills. In 1597, Andrea Bacci described the importance of viticulture in these areas, where the vineyards stretch out as far as the eye can see, with vines trained on trees [the practice of alberate training, traditionally on poplar trees], whose bunches of grapes grow upwards, rising up into the air and towards the sun. Production consisted of outstanding wines, mostly red, which were light or more typically full-bodied, often bitter and sharp, but healthy, and 'semi-sparkling wines with bubbles'. The 17th-century agronomist Vincenzo Tanara praised the semi-sparkling wines with good acidity made from Lambrusco grapes, which 'make refreshing, mature, pungent, and altogether outstanding wine'.

From 1800, Filippo Re, Claudio della Fossa, and Claudio Roncaglia listed the numerous vineyards within the demarcated area, from the municipality of Reggiolo, at little more than 20 metres above sea level, up to the municipalities high up in the mountains, and the multitude of grape varieties cultivated in them.

In 1847, Dr Antonio Galloni, laid the groundwork for viticulture and commerce in the province of Reggio-Emilia, pointing to the need to reduce the number of varieties grown in order to obtain more established and identifiable wine across vintage years and the need to use Lambrusco grapes for red wines, especially those intended for export, as: 'wines made from our Lambrusco grapes, which therefore derive their distinctive taste from this sunlight, were among the most-liked' and had excellent qualitative results throughout the entire Reggio-Emilia province: 'in the low and central plains and in the hills, as has been proven.' Exports of wines and other oenological products were high as far back as 1487, with production in the Reggio area at around 1 million quintals of grapes (100 000 000 kg).

According to Bellocchi, the first certificate of protected origin was issued in 1859 to allow the trade of local wine produced in Olmo, in the municipality of Gattatico, which was under the rule of the House of Este, near the territories under Austrian control.

In 1876, the agronomist Antonio Zanelli recommended focusing on 'table wines that keep well, using the best grapes this area produces', to make pleasant wines of reliable quality.

Around that same period, in 1873, Professor Pellegrino Spallanzani [who was a chemist] analysed musts and wines produced from the Fogarina grape variety, which was becoming increasingly popular at the time. Spallanzani considered the wine to be 'highly scented and sometimes very pleasant on the palate,' but due to its aromas of currants and raspberry it was not considered at the time to be a 'standard table wine'. As Jacopo Ravà reported in 1896, the Fogarina variety 'is a very hardy variety, which thrives even in low altitude and damp locations. This is borne out by the fact that in the province of Reggio, Gualtieri, near Guastalla, is at the centre of the vineyards, at around 20 metres above sea level'.

Since the beginning of the 20th century, grape and wine production has been on the increase. The development of oenology went hand in hand with the development of cooperative wineries, typically equipped with modern processing plants. These wineries elevated and professionalised winemaking techniques and product quality and were responsible for checking that the authentic wines produced and handed over to merchants were not subject to 'cuts and concoctions' that made the wine unrecognisable, and aimed to optimise the production quality of the grapes in the vineyards by providing adequate technical assistance.

In 1922, Adelio Franceschini and Vittorio Premuda described the winemaking techniques, also focusing on the major production of partially fermented or sweet filtered grape musts, and highlighting the danger of unfair competition between artificially carbonated wines and natural sparkling wines such as Lambrusco. They then listed the characteristics of the numerous grape varieties cultivated locally, which numbered over sixty.

Lambrusco is indeed a wine that is traditionally made by combining various grape varieties, as noted in the 'Lambrusco Reggiano' designation made official on 22 July 1971; a wine with a distinctive taste, high acidity, which is semi-sparkling and scented, and has a good level of alcohol content and extracts.

In the early decades of the 20th century, the Fogarina variety was also grown intensively in the Reggio Emilia plains, in particular in the municipality of Gualtieri. However, in 1927, G. Toni wrote that given its high fixed acidity at that time, Fogarina wine was 'used as a blending wine to give a lively colour and to increase shelf life. In the municipalities of Gualtieri, Boretto and Brescello, up to 80 % of grapes are of this variety, and like the Ancellotta variety, it is present to some degree throughout the province and the neighbouring provinces.'

In 1976, Lambrusco produced in the province of Reggio Emilia, thanks to the Cantine Cooperative Riunite (United Cooperative Wineries), was the most-exported Italian wine variety to the United States, and was among the top varieties in the world.

After the Second World War, however, the Fogarina variety experienced a decline and was gradually abandoned following developments in oenology and changes in consumer tastes. It was eventually left out of national legislation regarding wine grape varieties and designations of origin.

Over the years, successive amendments have resulted in the 'Reggiano' designation, which was approved in 1996. Within this designation, the production areas, along with the types that can be produced there, are specified so as to link the products to the most relevant areas, taking into account not only their natural characteristics, but also history and tradition.

In particular, the geographical production area for 'Reggiano Rosso' (Red) is predominantly made up of plains, located to the east of the Crostolo river, and is particularly suited to the production of red wines, especially given the high limestone content of the land in the areas at higher altitudes as well as the temperature range in the month preceding the harvest, when the Ancellotta variety comes into its own as it ripens to best express its native characteristics. This variety has been renowned since 1800 (as illustrated by Claudio della Fossa), and owes its synonym 'Ancellotta di Massenzatico' to the locality by that name (Massenzatico) within the municipality of Reggio Emilia. It has spread and coincides for historical reasons with the area covered by the designation, in which this variety achieves particularly high levels of anthocyanin, polyphenol, and aromas.

The demarcated area of the 'Lambrusco Salamino' and 'Bianco Spumante' (sparkling white) types favours alluvial, flat soils with altitudes of less than 129 metres above sea level. At the same time, this guarantees more than 2 100 degree-days, with high summer temperatures and a significant water deficit in spring and summer, which is only partially mitigated by the presence of groundwater. Areas of greater relief with more limestone, which are subject to less water stress, produce wines that are lighter, and have more acidity, fragrance and colour. Wines produced from grapes grown at lower altitudes have more structure but less colour. Historically, the production area of the Lambrusco Salamino variety is located further to the east, towards the border with the Province of Modena, where it is more widespread (A. Greco, 1968), while the Lambrusco Marani has been planted more in the municipalities in the north and west, in the plains among the foothills.

The designation, which aims to produce wines of an increasingly high quality and value, has flourished since that time, as demonstrated by the excellent reputation acquired by 'Reggiano' PDO wines.

This is exemplified by the recovery of the 'Fogarina' grape variety over the last twenty years, through research into small-scale winemaking to work out the best techniques for capitalising on its potential, which has led to the rediscovery of this variety, culminating in the addition the wine types labelled 'Fogarina' in the product specification for the 'Reggiano' designation.

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

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Link to the product specification

http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/22202