V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to the 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

(2023/C 6/05)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Tintilia del Molise'

PDO-IT-A0677-AM02

Date of communication: 26.10.2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Derogation from the requirement that wine-making and ageing must take place in the demarcated geographical area**

The product specification for 'Tintilia del Molise' PDO provides for the following amendment:

Point 1 of Article 5 (Rules on wine-making):

'1. The wine-making operations, including ageing of the types of wine referred to in Article 1, must be carried out within the production area referred to in Article 3.'

This is to be replaced as follows:

'1. The wine-making operations, including ageing of the types of wine referred to in Article 1, must be carried out within the production area referred to in Article 3.

In view of traditional production practices, it is also allowed for these operations to be carried out within the boundaries of the neighbouring municipalities of Campomarino and Termoli in the province of Campobasso.'

Grounds:

In application of the derogation provided for by Article 5(1)(a) and (b) of Commission Delegated Regulation (EU) 2019/33, the wine-making operations (including ageing) may, as well as in the demarcated production area, also be carried out at facilities located in immediate proximity, i.e. in any part of the administrative territory of the neighbouring municipalities of Campomarino and Termoli in the province of Campobasso.

This amendment is being made to take account of traditional production by operators in the above-mentioned municipal areas.

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

This amendment concerns Article 5(1) of the product specification and Section 9 (Essential Further Conditions (Packaging, Labelling, Other requirements)) of the single document.

2. **Change to Control Body**

The control body has been changed and is now *Società Agroqualità S.p.A. – Società per la certificazione della qualita nell'agroalimentare*. This control body is authorised by the Ministry of Agricultural, Food and Forestry Policy, pursuant to Article 64 of Law No 238/2016, to perform the annual check for compliance with the provisions of the product specification.

This amendment concerns Article 10 of the product specification but it does not affect the single document.

SINGLE DOCUMENT

1. **Name of product**

Tintilia del Molise

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

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

1. Tintilia del Molise *rosso*

CONCISE TEXTUAL DESCRIPTION

Colour: intense ruby-red, with purplish highlights;

Aroma: vinous, intense, pleasant, distinctive;

Taste: dry, harmonious, soft, distinctive;

Minimum total alcoholic strength by volume: 11,5 %;

Minimum sugar-free extract: 21 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	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Tintilia del Molise *rosato*

CONCISE TEXTUAL DESCRIPTION

Colour: pink of varying intensity;

Aroma: delicately fruity;

Taste: dry, fresh, harmonious, fruity;

Minimum total alcoholic strength by volume: 11,5 %;

Minimum sugar-free extract: 18 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	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Tintilia del Molise *rosso riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: garnet with hints of orange;

Aroma: spicy, intense, distinctive;

Taste: dry, harmonious, soft, distinctive;

Minimum total alcoholic strength by volume: 13 %;

Minimum sugar-free extract: 23 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	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Wine-making practices:

Specific oenological practice

'Tintilia del Molise' *rosso riserva* wines are required to undergo two years of ageing. The ageing period shall begin on 1 November of the year in which the grapes are harvested.

5.2. *Maximum yields*

1. Tintilia del Molise *rosso* and *rosato*

56 hectolitres per hectare

2. Tintilia del Molise *rosso* and *rosato*

8 000 kilograms of grapes per hectare

3. Tintilia del Molise *rosso riserva*

44 hectolitres per hectare

4. Tintilia del Molise *rosso riserva*

8 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The geographical area defined in Article 3 of the product specification includes the hills and foothills of Molise between the Frentani and Matese mountains, descending towards the Adriatic Sea through the Trigno, Biferno and Fortore valleys. The production area for 'Tintilia del Molise' comprises the land that is suitable for producing high-quality wine in all or part of the territories of the 76 municipalities located in the provinces of Campobasso and Isernia.

7. **Wine grape varieties**

Tintilia N.

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

Tintilia del Molise

The demarcated area amounts to about a third of the land in the region. It is fairly homogeneous in terms of relief and soil composition but the climate conditions are somewhat varied, with average annual values of between 13,5 °C and 14,8 °C for temperature and between 696,8 mm and 1 067 mm for rainfall. In conjunction with the variations in the soil types and aspect, this has a significant impact on the quality of the grapes and vines. The Tintilia vines are native to the area and have well-defined and easily identifiable characteristics, which combined with the tangible interplay between the environment and the wine-growing and wine-making practices, results in very distinctive wines that are instantly recognisable.

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

Derogation from the requirement that wine-making and ageing must take place in the demarcated geographical area

Legal framework:

EU legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

In application of the derogation provided for by Article 5(1)(a) and (b) of Commission Delegated Regulation (EU) 2019/33, the wine-making operations (including ageing) may, as well as in the demarcated production area, also be carried out at facilities located in immediate proximity, i.e. in any part of the administrative territory of the neighbouring municipalities of Campomarino and Termoli in the province of Campobasso.

This is to take account of traditional production by operators based in those municipal areas.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/18602