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

(C/2024/6843)

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

'Ramandolo'

PDO-IT-A0939-AM02

Date of communication: 26 August 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Inclusion of the type 'Riserva'**

Description: the wine type 'Riserva' has been added to the existing wine type.

Reasons: 'Riserva' has been added as a wine type because there is also commercial demand for a Ramandolo with longer ageing than the standard style.

This amendment concerns Article 1 of the product specification and the section on 'Description of the wine(s)' of the single document.

2. **Release for consumption**

Description: wine with the 'Ramandolo' PDO must not be placed on the market before November of the year following harvest. The wine type 'Riserva' must not be placed on the market before 1 December of the third year following harvest.

Reasons: for the standard Ramandolo wine, the date of release for consumption has been amended so that it can be placed on the market with the minimum level of maturation applicable to all wines.

For Ramandolo Riserva, however, a period of 3 years prior to release has been selected to meet market demands.

This amendment concerns Article 5 of the product specification.

3. **Addition of the chemical and physical characteristics of the Riserva type when drunk**

Description: the organoleptic, chemical and physical characteristics of the new Riserva type have been added.

Reasons: based on the results of tasting Ramandolo which has been matured for 3 years or more, new aroma and flavour descriptors have been added, and the minimum sugar-free extract has also been increased.

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

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

SINGLE DOCUMENT

1. **Product name**

Ramandolo

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

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

4. **Description of the wines**

1. Ramandolo

CONCISE TEXTUAL DESCRIPTION

Colour: golden yellow of varying intensity;

Aroma: intense and distinctive;

Taste: sweet, velvety, medium tannins and body with possible woody notes;

Minimum total alcoholic strength by volume: 14,00 %;

Minimum sugar-free extract: 25,0 grams per litre.

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

General analytical characteristics

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

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

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 30

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

2. Ramandolo Riserva

BRIEF WRITTEN DESCRIPTION

Colour: golden yellow of varying intensity;

Aroma: intense and distinctive, there may be hints of citrus, candied fruit, green tea and possibly also saffron and peach preserve;

Taste: sweet, soft, sometimes lightly tannic, structured, may have woody notes;

Minimum total alcoholic strength by volume: 14,00 %;

Minimum sugar-free extract: 26 grams per litre.

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

General analytical characteristics

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

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

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 30

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

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5.2. *Maximum yields:*

1. Ramandolo

52 hectolitres per hectare.

6. **Demarcated geographical area**

Grapes for producing wine with the 'Ramandolo' registered and guaranteed designation of origin within the meaning of Article 1 must be produced in the following area: starting from the church of Ramandolo (369 m elevation), following the road to Mount Bernardia (below the valley in a north-easterly direction) reaching an elevation of 518 m close to the abandoned hamlet of Tamar. From here, the boundary continues in a straight line going south-east, through an area at 250 m elevation, at the meeting point of the roads from Torlano di Sotto and Torlano di Sopra [lower and upper Torlano], arriving at the locality of San Giorgio (469 m elevation). From here, going south-west, it extends to the Plantandiz mountain (370 m elevation), La Crocce (370 m), passing through Pecol di Centa, and the Machefave mountain (365 m). It then continues in a straight line going south-east, intersecting the bridge over the Lagna river (222 m elevation). It follows the river southwards to its confluence with the Cornappo river (190 m elevation), continuing along the Cornappo to its confluence with the Torre river (178 m elevation). It continues in a north-westerly direction along the Torre river to the locality of Oltretorre (Tarcento) and, at the bridge over the Torre river, takes the State highway No 356 which continues westwards through the localities of Aprato and San Biago reaching 214 m elevation. From here, it takes the road northwards, reaching 222 m elevation and then 261 m elevation in the locality of Menoli. It then continues in a straight line to the village of Noglareda (313 m elevation), passing through 415 and 440 m elevation and reaching the locality of Beorchian. Next it runs north-east to Case Zuc (440 elevation), passing through 404 m elevation to reach Case Rosazzis (392 m elevation). From there, it continues north-east in a straight line to the village of Gaspar (253 m elevation) and then follows the road to Zomeais (244 m elevation). Next it crosses the bridge over the Torre river to reach Ciseris (264 m elevation) and from there continues in a line through elevations of 394 and 457 m above the locality of Compare, reaching the village of Patochis (406 m elevation). From here it goes eastwards, reaching an elevation of 478 m, and then turns south via Case Zatreppi, reaching 448 m elevation in the Sedilis mountain. From here, it continues eastwards in a line, through Case Dri (376 m elevation), passing through elevations of 356 and 369 m, to the church of Ramandolo (369 m elevation), the point of departure for the demarcation boundary.

7. **Wine grape varieties**

Verduzzo Friulano B – Verduzzo

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

8.1. *A) Details of the geographical area*

1. Natural factors relevant to the link

The geographical area of the 'Ramandolo' PDO is located in the eastern part of the Friuli Venezia Giulia region in the province of Udine. It covers a hilly area of high and medium elevation in the municipalities of Nimis and Tarcento on the slopes of Mount Bernadia. With its summit rising 1 732 m above sea level, Mount Bernadia provides shelter from the cold northerly winds. Ramandolo, from which the wine takes its name, is a small hamlet in the municipality of Nimis. The vineyards of the Ramandolo area are all south-facing and are located on an area that rises to 250 m above sea level in Torlano, a hamlet in the municipality of Nimis, and 369 m above sea level in the hamlet of Ramandolo, reaching its highest elevation at 413 m in Sedilis, a hamlet in the municipality of Tarcento. Rainfall is among the highest of the areas of Friuli Venezia Giulia with associated PDOs, exceeding 2 200 mm, with some 130 rainy days per year. Along with the significant temperature variations before harvest, these factors constitute a kind of microclimate. The grape is Verduzzo Friulano, which is cultivated on terraced hillsides. Thanks to the microclimate, it is transformed into the unmistakable wine of Ramandolo. This unique climate has led to a strict selection of grapes grown. Indeed, apart from the local variety Verduzzo, there are practically only two other varieties to be found: Picolit and Refosco dal Peduncolo Rosso which, however, are not included in the specification. The soils are largely composed of marls formed in the Eocene. Ramandolo represents the most northerly area of viticulture in Friuli. The hills on which the vineyards are planted flank the limestone mass of Mount Bernadia, which constitutes a finite limit. The hilly landscape on which Ramandolo is grown is among the most challenging in the region. The slopes are very steep, exceeding 30 % gradient, and the work very often has to be done entirely by hand. The terraces are very often narrow, sometimes less than a metre wide. However due to differences in height, there is no danger of them casting shade on the vines below.

2. Human factors relevant to the link

The area in which Ramandolo is produced can be described thus: 'a struggle to wrest small strips of land from these hills, enabling humans to eke out a living by cultivating vines'.

Ramandolo: it was assumed in the past that the name 'Romandolo' was Roman in origin. However, it could also have a different origin. According to Cornelio Cesare Desinan, it is by no means certain that the name is Roman: 'Romandulus' is the diminutive of 'Romandus' which does not mean 'Roman' but rather 'Romance', in other words 'Neo-Latin' or 'Friulano'. The village of Ramandolo is situated right on the linguistic border, which has moved several times: to the north, are the Slavs and Slovenes while, to the south, are the people of Friuli, descendants of the Romans.

The first document that mentions the existence of the village of Ramandolo dates back to July 1273, with the words 'in Villa de Ramandul'. The history and life of Ramandolo are closely linked to the church of San Giovanni Battista. This was built on the initiative of ten persons who, by notarial deed of 9 April 1482, undertook to contribute two ducats each.

The rural landscape was considerably altered by the earthquake of 1976, which hit the area hard. Almost all the houses and churches have been rebuilt or restored. On account of the frequent hailstorms, most of the vineyards are protected by anti-hail netting, usually positioned over the top of the foliage. The netting requires constant monitoring by the winegrowers. Furthermore, in order for any manual work to be carried out in the vineyard, the netting must be raised and subsequently put back in the correct position.

There are many aspects associated with human factors that have influenced the production of Ramandolo, and continue to do so. Indeed, these aspects represent all the factors that are an integral part of the current product specification.

— Combination of varieties in the vineyards: the ideal grape variety for this wine is Verduzzo Friulano. It is widely cultivated in this area using the clone called 'Verduzzo Giallo' [yellow Verduzzo], which differs from the green form of Verduzzo cultivated in the rest of the region and in the neighbouring Veneto;

— Training systems, planting distances and pruning methods: the vast majority of vines are trained using the system known as ‘cappucina’ (double arched canes). Guyot is also used, as well as single arched canes. The rows are often marked out with fruit trees, mainly cherry, apple, plum and fig. The particular shape of the landscape and the high gradient mean that the work of cultivation cannot be mechanised. For this reason, both shoot thinning and winter pruning operations must be carried out exclusively by hand, mostly using the local workforce. Harvesting is also done by hand, and represents one of the most demanding stages of the entire vegetative cycle. The vines are almost always densely planted. The training systems allow for high planting density resulting in a reduced yield per vine;

— Grape harvesting and winemaking practices: the grapes are harvested late, very often with a slight raisining on the vine. In good years, the harvest may take place as late as the end of October. Many producers place the harvested grapes directly into boxes that are taken to a communal raisining site, managed by a producer cooperative. Others dry the grapes on mesh. In good years, ‘noble rot’ (*Botrytis cinerea*) can develop, which lends the wine its unmistakable characteristics. Many winemakers opt for a short maceration which, given the low temperatures during fermentation, is effectively a gentle form of cold maceration. Other producers use the white wine method [without maceration], obtaining a milder wine ready for drinking immediately. Verduzzo is a grape variety that produces considerable tannins. It is one of the very few white grapes to contain these phenolic compounds in their skins. For this reason, it is very difficult to balance the correct concentrations of tannins, acidity and sweetness. To do this successfully requires the experience that the winemakers of Ramandolo possess and pass down the generations.

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

As stated in Article 6 of the current product specification, there is only one type of wine with the ‘Ramandolo’ PDO. The interaction of the climate conditions, the shape of the landscape and the viticultural practices of producers result in a wine with a golden colour, that is slightly tannic, full-bodied, sweet, with aromas of acacia, ripe fruit such as plum and apricot, and mountain honey, and is well-balanced and pleasant with a satisfactory level of overall acidity. As with all the great wines that can be enjoyed alone and have undergone a period of raisining of greater or lesser duration, the volatile acidity reaches above-average levels. However, the wine is never unbalanced thanks to its highly structured character resulting from the undoubtedly high levels of sugar-free extract.

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

The hilly landscape of the production area is characterised by the presence of Mount Bernadia which, thanks to its notable elevation (1 732 m above sea level) dominates the northern part of the Ramandolo PDO area. This landscape forms a natural barrier against the cold north winds, deflecting them towards the areas below those where the PDO is produced. It should be remembered that Ramandolo is the northernmost part of Friuli Venezia Giulia in which grapes are grown. Trentino Alto Adige apart, it is therefore among the most northern areas of grape cultivation in Italy.

The soil comes from Eocene formations, particularly in the mainly limestone area of the early Eocene. Moreover, the composition of the upper stratum has been altered by the numerous mudslides caused by limestone hurtling down the slopes of Mount Bernadia. This results in topsoil not found anywhere else in Friuli Venezia Giulia. These marls can be classified as ‘flysch of Cormons’, known as ‘ponca’ in the local Friulan dialect. They include the marly and hilly soils of the areas of [the PDOs] ‘Colli Orientali del Friuli’ and ‘Collio’.

When grown in these soils, the grape Verduzzo Friulano directly absorbs all the characteristic and individual elements from the marly subsoil which give it vigour. It has been repeatedly demonstrated that ‘ponca’ is a soil that does not allow excessive growth but instead has the effect of limiting quantity while enhancing quality. Vines are practically the only plants grown in this area, other than what nature allows to flourish at these heights, i.e. trees.

The average annual rainfall over the last decade exceeds 2 200 mm, with over 130 rainy days. Even during the vine growing season, rainfall is evenly distributed meaning that drought is an uncommon phenomenon in this area.

The average temperature is 13,6 °C, peaking in summer at well above 30 °C. In winter, on the other hand, sub-zero temperatures are not unusual.

These climate conditions limit the practice of raisining on the vine in favour of a more widespread use of raisining in boxes or on mesh. The purpose is to allow the partial elimination of water from within the grapes in order to concentrate the sugars, acids, aromatic substances, phenolics etc.

The combination of oenological techniques with the particular microclimate and the raisining of the grapes have an indelible effect on the fragrance of the wine. Indeed the aromas of honey and ripe fruit, together with the characteristic tannins, create a set of sensations so unique that they constitute their own trademark.

The production of this wine has been perfected over the years and numerous documents have been collated that prove beyond doubt that this is a wine-making area. In *Alle radici de Ramandolo* [The origins of Ramandolo], Claudio Fabbro gives this example: the 2nd Fair – Competition of wines from Friuli, organised by the Agricultural Society of Friuli in Udine, 20-23 April 1893, in which a commendation was awarded for a Ramandolo wine that was not part of the competition, to Mr Giovanni Comelli, known as 'Moro', a dedicated winegrower from Torlano.

'A great honour for him then, and for his descendants today, or at least for those who believe in vines and wine… And it shows that the custom is well-established of calling this wine, made from Verduzzo Friulano grapes, by the same name as the geographical area of production: Ramandolo. This area is a small hamlet in the municipality of Nimis, nestling on the slopes of Mount Bernadia, made famous by this very nectar, bestowed by vines grown with such toil in the vineyards which are often clinging to the mountain rocks. But those grapes, once pressed, are able to yield a wine so delicious and refined that all the efforts put into making it are forgotten.

Furthermore, a wine of such substance and character could only be produced in Ramandolo and the surrounding hills of Cloz, Sedilis, Moric and Coia.

In other localities of the Colli Orientali [eastern hills] of Friuli, pleasant as they are and conducive to exquisite viticulture, an excellent Verduzzo is certainly produced. However, it cannot be compared to the wine of Ramandolo and its neighbouring areas.'

There is a valuable document dating from 1934, published in 'L'Agricoltura Friulana' [Friulian Agriculture] (No 51, 22 December 1934 – XIII of the Fascist Era) by Dr Perusini Gaetano, who wrote:

'There is no one in Friuli who does not know the wine of Ramandolo. Nevertheless, despite being mentioned by Marescalchi in his work on typical Italian wines, it has not yet received the attention that it deserves from oenologists and winegrowers.

The few texts that speak of it contain numerous inaccuracies. The greatest of these inaccuracies concerns the area of origin of this wine. In my view, the name Ramandolo is given exclusively to wine made from Verduzzo grapes, using specific methods and harvested around the village of Ramandolo, at an elevation of between 250 and 370 metres, on a steep slope that enjoys both favourable environmental and soil conditions, in equal measure. This slope is sheltered from the cold winds by the rocky sides of Mount Bernadia, which rises almost to peak above the village. Furthermore, the rocky mountainside powerfully reflects the rays of the sun, maintaining a temperature slightly above that of neighbouring villages.'

In 1992, a decree of the Ministry of Agriculture recognised the sub-area of Ramandolo within the PDO 'Colli Orientali del Friuli'. Subsequently the Protection Association for Ramandolo, founded in 1988, obtained recognition of the first regional PDO for its wine. Indeed, by Ministerial Decree of 9 October 2001, the Ministry recognised the greater value of the Ramandolo designation by upgrading the sub-area to the status of PDO.

Its recent history is one of successful development of the designation, with the planting of new vineyards and the restructuring of older ones. There has also been a major advertising campaign which, together with the winegrowers' professionalism, has enabled the quality and reputation of 'Ramandolo' to grow and grow.

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

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Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/21934