C/2024/3411

28.5.2024

Publication of an application for the approval of a non minor amendment to a product specification for a protected designation of origin in the wine sector pursuant to 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2024/3411)

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.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

‘ Garda ’

PDO-IT-A1320-AM02

Date of application: 9.2.2017

1. Rules applicable to the amendment

Article 105 of Regulation (EU) No 1308/2013 – Non-minor modification

2. Description and reasons for amendment

2.1. *Introduction of new types of wine*

Description: Three new types of wine, Garda Bianco, Garda Rosso and Garda Rosé, including Passito (raisin wine), have been added to the following categories: sparkling wine, quality sparkling wine and semi-sparkling wine for the white and rosé types. Inclusion in the semi-sparkling wine category is also planned for wine types with specifications of varieties such as Garganega, Chardonnay and Pinot Grigio; the latter may also be sparkling.

Reasons: These three new wine types have been added to allow mainly the production of sparkling and semi-sparkling wines as an expression of the whole Garda wine-growing area, and the quantities produced will also be increased to be able to meet demand from international markets. The three new types of wine, according to categories of wine, are:

1. Garda Bianco in the categories wine (1), sparkling wine (4), quality sparkling wine (5) and semi-sparkling wine (8);

2. Garda Rosé/Rosato in the categories sparkling wine (4), quality sparkling wine (5) and semi-sparkling wine (8);

3. Garda Rosso in the wine category (1) only.

In the semi-sparkling wine category (8), indication of the grape variety is permitted in the case of Garganega, Chardonnay and Pinot Grigio.

Parts affected by the amendment: all articles of the product specification and sections 4, ‘Description of the wines’, 5.2, ‘Maximum yields’ and 7, ‘Main wine grape varieties’ of the single document.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 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).

2.2. *Deletion of two types with indication of the grape variety*

Description: Two types with indication of the grape variety, namely Tocai Friulano (synonym Tai or Tuchì) and Barbera, have been deleted.

Reasons: The Tocai Friulano (synonym Tai or Tuchì) and Barbera types were neither claimed or used under the Garda PDO and have therefore been deleted.

Parts affected by the amendment: articles 1, 2 and 6 of the product specification and sections 4, 'Description of the wines', 5.2, 'Maximum yields' and 7, 'Main wine grape varieties' of the single document.

2.3. *Use of synonyms of the Cabernet and Riesling varieties*

Description: To simplify, wines made from Riesling Italico and/or Riesling B. grapes are referred to as Riesling, and wines made from Cabernet Sauvignon and/or Cabernet Franc and/or Carmenere grapes are referred to as Cabernet.

Reasons: It has been specified that the type with indication of the variety Cabernet may be made from Cabernet Sauvignon, Cabernet Franc and Carmenere grapes, and that the type with indication of the variety Riesling may be made from Riesling B. and Riesling Italico grapes.

Parts affected by the amendment: all relevant articles of the product specification and section 7, 'Main wine grape varieties' of the single document.

2.4. *Introduction of a bi-varietal type*

Description: A bi-varietal type, with indication of two grape varieties of the same colour, has been introduced.

Reasons: The grape varieties that may be used for the bi-varietal type have been listed in Article 1(a). The varieties used have to be of the same colour. The bi-varietal type is already widely used and certified under other corresponding names for vineyards and varieties which are also suitable for the Garda PDO, in particular in the province of Verona.

Parts affected by the amendment: Article 2 of the specification.

2.5. *Deletion of the 'Classico' sub-area*

Description: The 'Classico' sub-area has been deleted.

Reasons: The 'Classico' sub-area, which has been deleted, referred exclusively to the part of the Garda PDO wine-growing area made up of the province of Brescia, which is already entirely covered by the 'Riviera del Garda Bresciano' PDO.

Parts affected by the amendment: Article 3 of the product specification and point 6, 'Demarcated geographical area' of the single document.

2.6. *Amended mix of grape varieties for Garda Bianco and Rosso*

Description: for the Garda Bianco type, at least 50 % of the mix of grape varieties must consist of the following varieties: Garganega, Trebbiano, Chardonnay and Pinot Grigio, alone or in combination; for the Garda Rosso and Rosé types, at least 50 % of the mix of grape varieties must be made up of Corvina, Merlot, Cabernet or Pinot Noir grapes, alone or in combination.

Reasons: for Garda Bianco Garganega, Trebbiano, Chardonnay and Pinot Grigio are the four main white grape varieties grown in the area of the designation, while Corvina, Merlot and Cabernet are the three main black grape varieties grown in that area for Garda Rosso. The Pinot Nero variety has been added to these three because its qualities make it suitable for sparkling wine.

Parts affected by the amendment: Article 2 of the specification.

2.7. *Amended grape yields per hectare*

Description: The maximum grape yields per hectare have been increased, in particular for the main grape varieties most widely grown in the Veronese wine-growing area of the Garda PDO.

White grape varieties:

from 16 to 18 tonnes per hectare for Garganega;

from 12 to 15 tonnes per hectare for Pinot Grigio;

from 12 to 15 tonnes per hectare for Chardonnay.

Black grape varieties:

from 13 to 15 tonnes per hectare for Corvina;

from 12 to 15 tonnes per hectare for Cabernet;

from 13 to 15 tonnes per hectare for Merlot.

For the Garda Bianco, Garda Rosso and Garda Rosé types, the grape yield per hectare has been adjusted on the basis of the maximum production yields for the two main varieties in terms of cultivation, i.e. Garganega for Garda Bianco with 18 tonnes per hectare and Corvina or Merlot for Garda Rosso and Rosé with 15 tonnes per hectare.

Reasons: The grape yields per hectare have been increased by a maximum of 15 %. This increase in grape production is necessary in order to adapt wine production to actual yields and climate change, while respecting existing vine plantings. This is particularly true for the Veronese area, which accounts for 80 % of the wine-growing area of the entire Garda PDO. More specifically, the yield of white grape varieties suited to producing the base wine for sparkling wine, primarily Garganega, had to be adapted first, followed by the other, more international varieties included in the blend such as Chardonnay and Pinot Grigio. For black grapes, the yield adjustment per hectare is mainly justified by changes in vineyard management involving a higher vine planting density per hectare. The Garda Bianco and Garda Rosé types are best suited to being processed into semi-sparkling and sparkling wines.

Parts affected by the amendment: Article 4 of the product specification and point 5, 'Maximum yields' of the single document.

2.8. *Cultivation practices for Passito Bianco and Passito Rosso*

Description: For the Passito Bianco and Passito Rosso types, sorting of harvested grapes in the vineyard is permitted for up to 65 % of the maximum grape production per hectare laid down for each variety.

Reasons: Sorting grapes in the vineyard is a traditional wine-making practice in the Garda area. It is permitted for the Garda PDO Passito Bianco and Passito Rosso types only.

The traditional practice of sorting in the vineyard, for harvested grapes intended for the production of Passito Bianco and Passito Rosso only, consists in selecting the grape bunches most suitable for drying (i.e. intact and relatively loose bunches) in the appropriate premises.

Parts affected by the amendment: Article 4 of the product specification and point 5.2 'Maximum yields' of the single document.

2.9. *Drying of grapes for Passito wines*

Description: Drying has been added as a wine-making process.

Reasons: In the Garda wine-making area drying of grapes is considered a traditional practice.

Parts affected by the amendment: Article 5 of the specification.

2.10. *Derogation for wine-making*

Description: Wine-making processes may also be carried out by wineries and wine cooperatives located in the municipality of Montecchio Maggiore, as was already the case for the municipality of Gambellara.

Reasons: Adding the municipality of Montecchio Maggiore was requested by a group of wine cooperatives that have streamlined their wine-making facilities through mergers.

Parts affected by the amendment: Article 5 of the product specification and point 9, 'Essential additional conditions' of the single document.

2.11. *Increased grape/wine yield*

Description: For two types of wine only, i.e. PDO Garda Bianco and PDO Garda Garganega, provision has been made for an increase in the grape/wine yield from 70 % to 75 %, in particular for the production of sparkling and semi-sparkling wines.

Reasons: In the Verona area a grape/wine yield of 75 % is considered to be a well-established technical parameter for the Garganega variety. As a result, this yield has been adjusted for both the PDO Garda Garganega type and the PDO Garda Bianco type, for which Garganega is the most widely used variety.

Parts affected by the amendment: Article 5 of the product specification.

2.12. *Operating and stabilisation rules to respond to the market*

Description: To be able to respond to the market, rules have been added on the regulation and stabilisation of production.

Reasons: These are rules for the management of production on the basis of objective market demand, and are laid down in national and EU legislation.

Parts affected by the amendment: Articles 4 and 5 of the product specification.

2.13. *Derogation for the sparkling wine production area*

Description: With regard to the secondary fermentation of sparkling and semi-sparkling wines, the production area has been extended to the entire administrative territory of the Lombardy and Veneto regions and areas bordering those regions.

Reasons: The definition of a wider production area for secondary fermentation of sparkling and semi-sparkling wines meets the requirements of sparkling wine production in line with the objectives of increased international sales of Garda PDO wine.

Parts affected by the amendment: Article 5 of the product specification and point 9, 'Essential additional conditions' of the single document.

2.14. *Amended chemical and physical descriptors for wines ready for consumption*

Description: Descriptions have been added of the chemical, physical and organoleptic characteristics of the new types, i.e. Garda Bianco, Garda Rosso and Garda Rosé, broken down by category (semi-sparkling wine, sparkling wine and Passito). The same applies to the new types with indication of the grape variety, namely Garganega Frizzante, Pinot Grigio Frizzante, Pinot Grigio Spumante and Chardonnay Frizzante. Also, some descriptors that were too generic have been amended and clarified.

Reasons: The chemical, physical and organoleptic characteristics of each type and version, such as still, semi-sparkling, sparkling and Passito, have been set out in more detail by means of descriptors and chemical and physical parameters based on objective sensory analytical comparative data.

Parts affected by the amendment: Article 6 of the product specification and point 4, 'Description of the wines' of the single document.

2.15. *Production year not to be indicated for sparkling and semi-sparkling wines*

Description: All semi-sparkling and sparkling wines are exempted from the obligation to indicate the production year on the label.

Reasons: It is usual commercial practice not to print the grape-growing year on the label of semi-sparkling and sparkling wines.

Parts affected by the amendment: Article 7 of the product specification and point 9, 'Essential additional conditions' of the single document.

2.16. *Additional conditions relating to labelling*

Description: The labelling and presentation of Garda Bianco PDO Spumante wines must not feature the word 'bianco' (white).

Reasons: According to the marketing strategy for sparkling wines, only the geographical indication 'Garda' should be highlighted.

Parts affected by the amendment: Article 7 of the product specification and point 9 'Further conditions' of the single document.

2.17. *Releasing Passito Bianco and Passito Rosso wines for consumption*

Description: The Garda PDO Passito Bianco and Passito Rosso types can only be marketed after 1 September of the year following the grape-growing year.

Reasons: This is a purely qualitative choice for Passito wines, in line with other designations of the Garda area.

Parts affected by the amendment: Article 7 of the product specification and point 9 'Further conditions' of the single document.

2.18. *Specific rules on packaging*

Description: in addition to glass bottles, bag-in-box dispensers and steel drums can also be used as containers and materials.

Reasons: In the context of international trade and diverse markets the use of containers other than glass bottles is a necessary policy response.

Parts affected by the amendment: Article 8 of the product specification and point 9, 'Further conditions' of the single document.

2.19. *Addition of a description of the link with the environment*

Description: A paragraph has been added to the causal link between the quality, the characteristics of the product, the geographical environment and the natural and human factors, setting out the product characteristics for each specific category of wine.

Reasons: To explain the new categories in relation to the individual types, the characteristics of the wine have been set out as well as the link with the environment to complete the existing description in the text in force.

Parts affected by the amendment: Article 9 of the product specification and point 8, 'Description of the link(s)' of the single document.

SINGLE DOCUMENT

1. **Name of product**

Garda

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. Sparkling wine

5. Quality sparkling wine

8. Semi-sparkling wine

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

1. Garda Bianco

Colour: straw yellow of varying intensity, sometimes tending towards greenish yellow;

Aroma: delicate, fine, with a fragrance of white flowers and/or white fruit;

Taste: from dry to medium dry, harmonious, full, of white fruit, sometimes medium dry;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 16 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Garda Garganega (with indication of the variety of white grapes, including bi-varietals)

Colour: straw yellow, sometimes tending towards greenish yellow;

Aroma: fine, with hints of white fruit;

Taste: fresh, harmonious, from dry to medium dry;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Garda Pinot Bianco (with indication of the variety of white grapes)

Colour: straw yellow of varying intensity;

Aroma: pleasing, with hints of white fruit and sometimes also of aromatic herbs;

Taste: fresh, flavourful, harmonious, from dry to medium dry;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. Garda Pinot Grigio (with indication of the variety of white grapes, including bi-varietals)

Colour: straw yellow, sometimes with coppery or slightly pink reflections;

Aroma: pleasing, fine, with hints of white fruit;

Taste: fresh, harmonious, from dry to medium dry;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Garda Chardonnay (with indication of the variety of white grapes , including bi-varietals)

Colour: straw yellow of varying intensity;

Aroma: pleasing, with hints of white flowers and exotic fruit;

Taste: fresh, flavourful, harmonious, from dry to medium dry;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. Garda Riesling (with indication of the variety of white grapes)

Colour: straw yellow of varying intensity;

Aroma: pleasing, with hints of citrus fruit and sometimes also of aromatic herbs;

Taste: fresh, harmonious, lingering, from dry to medium dry;

Minimum total alcoholic strength by volume: 10,5 %;

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

7. Garda Cortese (with indication of the variety of white grapes)

Colour: straw yellow of varying intensity;

Aroma: fine, with hints of white fruit;

Taste: fresh, balanced, from dry to medium dry;

Minimum total alcoholic strength by volume: 10,5 %

Minimum sugar-free extract: 15 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

8. Garda Sauvignon (with indication of the variety of white grapes)

Colour: straw yellow of varying intensity;

Aroma: delicate, slightly aromatic;

Taste: intense, flavourful, dry to medium dry;

Minimum total alcoholic strength by volume: 10,5 %

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

9. Garda Bianco Passito

Colour: golden yellow of varying intensity;

Aroma: intense, with hints of dried white fruit, characteristic of partial drying;

Taste: from dry to sweet, harmonious, long-lasting, sometimes slightly aromatic;

Minimum total alcoholic strength by volume: 14 %, with an actual alcoholic strength of at least 12 %;

Minimum sugar-free extract: 28 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

10. Garda Rosso

Colour: ruby red of varying intensity;

Aroma: vinous, with a fragrance of red fruit jam;

Taste: harmonious, moderately acidic, from dry to medium dry;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

11. Garda Cabernet (with indication of the variety of black grapes)

Colour: ruby red of varying intensity;

Aroma: vinous, with a fragrance of red fruit, sometimes slightly grassy;

Taste: harmonious, sometimes slightly tannic, from dry to medium dry;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

12. Garda Cabernet Sauvignon (with indication of the variety of black grapes)

Colour: ruby red of varying intensity;

Aroma: intense, with a fragrance of red fruit, sometimes slightly spicy and with possible vegetal notes;

Taste: harmonious, sometimes slightly tannic, from dry to medium dry;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

13. Garda Merlot (with indication of the variety of black grapes)

Colour: ruby red, sometimes intense;

Aroma: vinous, with a fragrance of red fruit jam;

Taste: full, harmonious, from dry to medium dry;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

14. Garda Pinot Nero (with indication of the variety of black grapes)

Colour: ruby red, sometimes pale, with possible orange tones;

Aroma: fine with a scent of small forest fruit, sometimes spicy;

Taste: dry, harmonious and lingering;

Minimum total alcoholic strength by volume: 11 %;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

15. Garda Marzemino (with indication of the variety of black grapes)

Colour: ruby red of varying intensity;

Aroma: intense with a scent of red fruit jam, sometimes spicy;

Taste: harmonious, long-lasting, from dry to medium dry;

Minimum total alcoholic strength by volume: 10,5 %;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

16. Garda Corvina (with indication of the variety of black grapes)

Colour: ruby red of varying intensity;

Aroma: delicate, with aromas of red fruit jam;

Taste: harmonious and balanced, from dry to medium dry;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

17. Garda Rosso Passito

Colour: ruby red, sometimes with garnet reflections;

Aroma: intense, with distinctive notes of dried red fruit, sometimes spicy;

Taste: dry to sweet, pleasing, velvety, harmonious, full-bodied;

Minimum total alcoholic strength by volume: 14 %, with an actual alcoholic strength of at least 12 %;

Minimum sugar-free extract: 28 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

18. Garda Bianco Spumante

Foam: fine and long-lasting;

Colour: straw yellow of varying intensity, sometimes tending towards greenish;

Aroma: fragrant, with fruity notes of apple/pear when made using the Charmat method;

Taste: from 'brut nature' to 'demi-sec', fresh, harmonious;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 15 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

19. Garda Pinot Grigio Spumante

Foam: fine, long-lasting;

Colour: straw yellow, sometimes with coppery or slightly pink reflections;

Aroma: fine, full, lingering;

Taste: from 'brut nature' to 'demi-sec', fresh, harmonious;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 15 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

20. Garda Rosé Spumante

Foam: fine, long-lasting;

Colour: pink of varying intensity;

Aroma: delicate, sometimes with hints of citrus fruit and small red fruit;

Taste: from 'brut nature' to 'demi-sec', fresh, harmonious;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 15 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

21. Garda Bianco quality sparkling wine (classic method)

Foam: fine and long-lasting;

Colour: straw yellow of varying intensity;

Aroma: bouquet deriving from fermentation in the bottle, full-bodied, persistent;

Taste: from 'brut nature' to extra dry, flavourful, well-structured, fresh, harmonious;

Minimum total alcoholic strength by volume: 12 %;

Minimum sugar-free extract: 15 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

22. Garda Pinot Grigio quality sparkling wine (classic method)

Foam: fine, long-lasting;

Colour: straw yellow, sometimes with coppery or slightly pink reflections;

Aroma: typical of fermentation in the bottle, fine, broad and lingering;

Taste: from 'brut nature' to 'demi-sec', fresh, harmonious;

Minimum total alcoholic strength by volume: 11 %;

Minimum sugar-free extract: 15 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

23. Garda Rosé quality sparkling wine (classic method)

Foam: fine and long-lasting;

Colour: pink of varying intensity;

Aroma: fine, broad bouquet characteristic of fermentation in the bottle;

Taste: from 'brut nature' to extra dry, flavourful, well-structured and fresh;

Minimum total alcoholic strength by volume: 12 %;

Minimum sugar-free extract: 15 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

24. Garda Bianco Frizzante

Foam: fine, evanescent;

Colour: straw yellow of varying intensity, sometimes tending towards greenish yellow;

Aroma: fine, with hints of exotic and sometimes white-fleshed fruit;

Taste: dry to medium sweet, harmonious;

Minimum total alcoholic strength by volume: 10,5 %, with an actual alcoholic strength of at least 10 %;

Minimum sugar-free extract: 14 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

25. Garda Garganega Frizzante

Foam: fine, evanescent;

Colour: straw yellow of varying intensity, sometimes tending towards greenish yellow;

Aroma: fine, with hints of exotic fruit;

Taste: dry to medium sweet, harmonious and flavourful;

Minimum total alcoholic strength by volume: 10,5 %, with an actual alcoholic strength of at least 10 %;

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

26. Garda Pinot Grigio Frizzante

Foam: fine, evanescent;

Colour: straw yellow, sometimes with coppery or slightly pink reflections;

Aroma: fine, with hints of white flowers;

Taste: dry to medium sweet, harmonious and flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

27. Garda Chardonnay Frizzante

Foam: fine, evanescent;

Colour: straw yellow of varying intensity;

Aroma: fine, with hints of white flowers and white fruit;

Taste: dry to medium sweet, harmonious and flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 14 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

28. Garda Rosé Frizzante

Foam: fine, evanescent;

Colour: pink of varying intensity;

Aroma: fine, with hints of small red fruit;

Taste: dry to medium sweet, harmonious, flavourful;

Minimum total alcoholic strength by volume: 10 %;

Minimum sugar-free extract: 15 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	5,0 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**

a. *Essential oenological practices*

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b. *Maximum yields*

1. Garda Bianco, Garda with indication of the variety of white grapes, including bi-varietals

18 000 kilograms of grapes per hectare

2. Garda Spumante, quality Garda Spumante, Garda Frizzante, all made with white grapes

18 000 kilograms of grapes per hectare

3. Garda Rosso, Garda with indication of the variety of black grapes, including bi-varietals

15 000 kilograms of grapes per hectare

4. Garda Rosé Spumante, quality Garda Rosé Spumante and Garda Rosé Frizzante

15 000 kilograms of grapes per hectare

5. Garda Bianco Passito, Garda Rosso Passito

11 700 kilograms of grapes per hectare

6. **Demarcated geographical area**

The production area of Garda DOC wines comprises parts of the provinces of Verona, Brescia and Mantua in the Veneto and Lombardy regions. It is demarcated as follows:

— in the province of Verona, the entire territory of the following municipalities: Bardolino, Castelnuovo del Garda, Cazzano di Tramigna, Garda, Illasi, Lazise, Mezzane, Montecchia di Crosara, Roncà, Sant'Ambrogio Valpolicella, S. Giovanni Ilarione, San Pietro in Cariano and Tregnago, and parts of the territory of the municipalities of: Affi, Badia, Calavena, Brentino Belluno, Bussolengo, Caldiero, Caprino Veronese, Cerro, Cavaion, Colognola ai Colli, Costermano, Dolcè, Fuomane, Grezzana, Lavagno, Marano, Monteforte d'Alpone, Negrar, Pastrengo, Pescantina, Peschiera, Rivoli, San Bonifacio, San Martino B.A., San Mauro di Saline, Soave, Sommacampagna, Sona, Torri dei Benaco, Valeggio sul Mincio, Verona, Vestenanuova and Villafranca;

— in the province of Mantua, the entire territory of the following municipalities: Monzambano and Ponti sul Mincio and parts of the territory of the municipalities of: Castiglione delle Stiviere, Cavriana, Solferino and Volta Mantovana;

— in the province of Brescia, the entire territory of the following municipalities: Limone sul Garda, Tremosine, Tignale, Gargnano, Vobarno, Toscolano Maderno, Gardone Riviera, Salò, Roè Volciano, Villanuova sul Clisi, Gavardo, S. Felice del Benaco, Puegnago, Muscoline, Manerba del Garda, Polpenazze, Moniga del Garda, Soiano del lago, Calvagese della Riviera, Padenghe sul Garda, Bedizzole, Lonato, Desenzano del Garda, Pozzolengo and Sirmione.

7. **Main wine grapes variety(ies)**

Ancellotta N.

Barbera N.

Bellagna B.

Bianchetta trevigiana B. – Bianchetta

Bonarda N.

Bussanello B.

Cabernet Franc N. – Cabernet

Cabernet Sauvignon N. – Cabernet

Carmenère N. – Cabernet

Casetta N.

Chardonnay B.

Corbina N.

Cortese B.

Cortese B. – Bianca Fernanda

Corvina N.

Corvinone N.

Croatine N

Dindarella N.

Dolcetto N.

Durella B.

Erbaluce B.

Erbamat B.

Forsellina N.

Fortana N.

Franconia N.

Freisa N.

Garganega B.

Grapariol B.

Grappello Ruberti N.

Groppello di Mocasina N. – Groppello

Groppello di S. Stefano N. – Groppello

Groppello Gentile N. – Groppello

Incrocio Terzi n.1 N.

Invernenga B.

Kerner B.

Lagrein N.

Lambrusco Grasparossa N. – Lambrusco

Lambrusco Maestri N. – Groppello Maestri

Lambrusco Marani N. – Lambrusco

Lambrusco Salamino N. – Lambrusco

Lambrusco Viadanese N. – Lambrusco

Lambrusco a foglia frastagliata N. – Enantio N.

Lambrusco di Sorbara N. – Lambrusco

Maiolina N.

Malvasia Istriana B. – Malvasia

Malvasia bianca Lunga B. – Malvasia

Malvasia bianca di Candia B. – Malvasia

Manzoni bianco B.

Manzoni bianco B. – Incrocio Manzoni 6.0.13 B

Marzemina grossa N.

Marzemino N.

Marzemino N. – Berzemino

Merlot N.

Meunier N.

Molinara N.

Montepulciano N.

Montonico Bianco B. – Montonico

Moradella N.

Mornasca N.

Moscato Bianco B. – Moscato

Moscato di Scanzo N. – Moscato

Moscato Giallo B. – Moscato

Moscato rosa Rs. – Rosenmuskateller

Müller-Thurgau B. – Riesling x Sylvaner

Nebbiolo N.

Negrara N.

Nosiola B.

Petit Verdot N.

Pignola N.

Pinot bianco B.

Pinot Bianco B. – Pinot

Pinot Grigio – Pinot

Pinot nero N.

Pinot Nero N. – Pinot

Raboso Veronese N. – Raboso

Rebo N.

Riesling italico B. – Riesling

Riesling italico B. – Welschriesling

Riesling renano B. – Riesling

Rondinella N.

Rossola nera N. – Rossola

Sangiovese N.

Sauvignon B.

Sauvignon B. – Sauvignon blanc

Schiava N.

Schiava Gentile N. – Schiava

Schiava Grigia N. – Schiava

Schiava grossa N. – Schiava

Serbina N.

Spigamonti N.

Sylvaner verde B.

Syrah N.

Teroldego N.

Timorasso B.

Tocai friulano B.

Traminer aromatico Rs

Trebbiano di Soave B. – Trebbiano

Trebbiano di Soave B. – Verdicchio Bianco B.

Trebbiano giallo B. - Rossetto

Trebbiano Romagnolo B. – Trebbiano

Trebbiano toscano B. – Procanico

Trebbiano toscano B. – Trebbiano

Turchetta N.

Uva rara N.

Veltliner B.

Verdea B.

Verdea B. – Colombana bianca

Verdese B.

Vespolina N.

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

8.1. *'Garda PDO' – for all categories (wine, sparkling wine, quality sparkling wine and semi-sparkling wine)*

Details of the geographical area

Natural factors relevant to the link

Lake Garda is the largest lake in Italy with a surface area of around 370 km2. At the juncture between three regions, namely Lombardy (Province of Brescia), Veneto (Province of Verona) and Trentino-Alto Adige (Province of Trento), the lake runs parallel to the Adige river, from which it is separated by Mount Baldo. The northern end is narrow and funnel-shaped whereas the southern part is wider and surrounded by hills. Lake Garda lies within a larger, temperate continental climate zone comprising the Po Valley and the lower Alpine valleys, but locally conditions are significantly mitigated by the presence of the lake, resulting in a climate that can be defined as sub-Mediterranean. Spring and autumn are the most rainy seasons, whereas summers are of the Mediterranean type, that is mostly dry except during thunderstorms which are especially frequent in August. In winter the temperatures are milder than in the surrounding areas with scarce rainfall, and on rare occasions the lower lake is shrouded in fog. The banks hardly ever suffer from frost, which occurs only exceptionally. The last frost was in 1706, during a period of general cold which historians call the 'mini ice age'.

Garda is a lake oriented from north to south towards the Po Valley, and so many of the typical winds are the result of a difference in weather conditions between the lower and upper lake, resulting in winds falling from the mountains to the plain in the morning and rising to the mountains in the afternoon. The bottleneck formed by the lake basin influences the onset of winds, many of which are periodic or even daily.

To the south of Lake Garda, between Verona, Mantua and Brescia, there is a large moraine amphitheatre, i.e. a succession of hilly circles with small flat areas, in some cases wetlands, originating from the transport and deposits of the Garda's great glacier. These moraine deposits were formed during the Gunz, Mindel, Riss and Wurm glaciations: the two most ancient ones, the Gunz and the Mindel, led to very limited moraine deposits, while the Riss glaciation resulted in the outermost moraine circles and the Wurm glaciation formed the innermost ones.

8.2. *'Garda PDO' – for all categories (wine, sparkling wine, quality sparkling wine and semi-sparkling wine)*

Details of the geographical area

Historical and human factors relevant to the link

On the land around Lake Garda man, and wine, have been present since pre-historic times. The most ancient human-made plough was unearthed in the moraine hills of Lake Garda where, five thousand years before Christ, people were familiar with the wild vine and probably also with wine.

It can be said that the entire production area of the 'Garda' protected designation of origin is a wine-growing area, particularly in the southern and central areas on both sides of the lake, of which the Veneto region is the most highly productive, both in terms of the area planted with vines and in terms of production.

This large wine-growing area is the result of a combination of several traditions and specificities which have been brought together in the current product specification and which define in detail the technical and production aspects, such as the combination of grape varieties, growing systems and wine-making practices, on the basis of an exclusively quality-oriented production that takes account of the geomorphological range from low moraine undulations to high terraced hills:

— the combination of grape varieties in the vineyards is the result of long-term human selection, more specifically in the Lombardy part of the designation, where Trebbiano di Lugana, Merlot and Marzemino are more widely grown, while in the Veronese part Garganega, Pinot Grigio and Corvina Veronese are more widely grown, but Chardonnay and Cabernet (Cabernet sauvignon, Cabernet franc and Carmenere) have an equal share.

— the training methods, planting distances and pruning systems aim to achieve the best and most rational arrangement of vines for the management of cultivation operations, depending on the specific quality of the variety and the type of oenological production. This has led to the spread of 'pergoletta' trellising in the Veronese area, with planting distances of between 3 and 4 m between rows and 0,6 to 1 m in the row, the inter row being totally covered by vegetation, and in the Lombardy region to the classic narrow trellis with planting distances of 2,5 m between rows and 1 m in the row;

— the practices relating to the production of wines are those traditionally consolidated throughout the 20th century for the white and red vinification of still wines, as are the practices relating to drying on the vine or after the harvest of the grapes, white and black grapes used for the vinification and refinement of both the Passito type and, in part, for the production of still wines. More recently, the practices for the production of semi-sparkling and sparkling wines have spread rapidly throughout the area.

8.3. *'Garda' PDO – Wine category*

Causal link between quality, the characteristics of the product and the geographical environment, with the natural and human factors

From an analytical and organoleptic point of view, 'Garda' PDO wines have specific characteristics that allow the interaction between the geographical environment and the grape variety to be identified and typicised. Three varieties are most widely used for white grapes: Garganega, Chardonnay and Pinot Grigio and three for black grapes: Corvina, Merlot and Cabernet.

In the wine category (1), the white and red types have balanced chemical and physical properties and organoleptic characteristics typical of the Garda microclimate and moraines, which translate into intense, predominantly floral aromas and a fresh and traditionally soft taste.

In particular, in the wine category (1) with indication of a white grape variety, as regards the three most widely produced types, Garganega has sensory notes linked to a rich taste, even after long ageing, with tertiary aromas characterised by sulphur notes, especially when the grapes come from the soils of volcanic origin of the most eastern areas of the designation. For Chardonnay, which is prevalent in early-ripening vineyards on moraine soils facing the lake, the most pronounced sensory notes are linked to the olfactory and taste combination, which is characterised by a marked floral fragrance combined with a strong flavour. Pinot Grigio always has pronounced notes typical of the variety, cultivated particularly in the more internal valleys of glacial moraine soils up to high altitudes that allow the grapes to ripen longer, developing more acidity with sensory notes linked to the persistence of finer floral aromas and a full taste. When aged for longer it has a more intense colour with pink/copper shades.

In particular, in the wine category (1) with indication of a black grape variety, as regards the three most widely produced types, Merlot has sensory notes mainly linked to the floral and fruity aromas that give the wine elegance and balanced aroma and taste, also when aged for longer in small barrels. Merlot is grown in all hilly moraine areas of the lake with medium deep soils, with an average surface skeleton. For Cabernet, in particular Cabernet Sauvignon, cultivation is restricted to hilly areas further south of the lake where higher fertility can be achieved in deeper soils. The wines are characterised by a marked spicy aroma and taste, with little herbaceous aroma, but with intense phenolic smells ranging from leather to chocolate, particularly when it is matured in small barrels. Corvina is widely grown, from the eastern shore of the lake to the valleys and mountainous areas of the province of Verona. The specific features of this local variety are well known and highly significant and have built its world-renown reputation in this winegrowing area.

8.4. *'Garda' PDO – Sparkling wine and Quality sparkling wine category*

Causal link between quality, the characteristics of the product and the geographical environment, with the natural and human factors

In the sparkling wine category (4), the Garda Bianco types, including with indication of the Pinot Grigio variety, and the Garda Rosé types, mainly produced using the Charmat method from base wines of other, reclassified designations, mostly from a single grape variety, are sparkling, fruity and flavourful wines that are easy to drink due to their soft taste.

In the category of quality sparkling wine (5), the Garda Bianco and Garda Rosé types are mainly produced using the traditional method of secondary fermentation from a base wine usually made up of a blend of selected grape varieties, from which rich and complex wines are obtained following a long period of ageing on the lees.

8.5. *'Garda' PDO – Semi-sparkling wine category*

Causal link between quality, the characteristics of the product and the geographical environment, with the natural and human factors

In the category of semi-sparkling wine (8), the Garda Bianco types, including with indication of a grape variety, such as Garganega, Pinot Grigio or Chardonnay, and the Garda Rosé types are simple, fruity and fresh semi-sparkling wines, ready to drink and with organoleptic characteristics typical of the variety used.

9. **Essential further conditions**

Sparkling winemaking and processing

Legal framework:

In national legislation

Type of further condition:

Derogation on the production in the demarcated geographical area

Description of the condition:

1. The process of making wine from the grapes, including any drying, must take place within the demarcated production area.

To take account of locations where production has traditionally taken place, such operations may be carried out throughout the territory of the provinces of Brescia, Mantua and Verona.

Such operations may also be carried out at wineries and wine cooperatives located in the municipalities of Gambellara and Montecchio Maggiore, provided that they have made wine from grapes originating in vineyards suitable for producing wines under this designation and are able to demonstrate this to the competent inspection body on the date of approval of this specification.

2. Processing into sparkling and semi-sparkling wine, including the oenological practices of secondary fermentation, stabilisation and sweetening for the types where this is permitted, may be carried out throughout the administrative territory of the Lombardy and Veneto regions and areas bordering on those regions.

Labelling and packaging

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labelling and presentation of Garda Bianco Spumante wines must not feature the word 'bianco' (white). If the term 'Millesimato' (vintage) is used, the year of grape production must also be indicated.

With respect to packaging, Garda PDO wine must be sold in glass bottles with a maximum nominal volume of up to 5 litres, and up to 18 litres for sparkling wine.

With the exception of the Garda sparkling and Passito types, containers of a material other than glass may be used, consisting of a wine skin of polyethylene or polyester multi-layered plastic enclosed in a box made of cardboard or any other rigid material, in volumes of no less than 2 litres and no more than 12 litres.

Only the Garda Bianco, Rosso and Rosé types may be released for consumption in stainless steel casks with a capacity of 20, 25 and 30 litres.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/17343