C/2026/257

26.1.2026

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/2026/257)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Rubicone'

EU reference number: PGI-IT-A0525-AM05 – 1.12.2025

1. **Name of product**

'Rubicone'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wine

☐ Spirit drinks

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

Italy

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

Name

Ministry of Agriculture, Food Sovereignty and Forestry – Department for Food Sovereignty and Equestrian Sports

6. **Qualification as standard amendment**

We confirm that the approval and communication of this standard amendment meet the conditions for approval of a standard amendment under Regulation (EU) 2024/1143 and the provisions adopted pursuant thereto.

This amendment falls under the definition of 'standard amendment' laid down in Article 24(4) of Regulation (EU) 2024/1143 because:

— it does not include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

— it does not risk voiding the link to the geographical area referred to in the single document;

— it does not entail any 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)**

Heading

Inclusion of two new grape varieties that can be used to produce 'Rubicone' PDO [*sic*] wines with indication of a black grape variety

Description

Two new grape varieties have been included that can be used to produce 'Rubicone' PDO [*sic*] wines with indication of the grape variety on the label. The two varieties are Merlese N. and Merlot Khorus N.

This amendment concerns Article 2 of the product specification.

This amendment concerns the 'Wine grape varieties' section of the single document.

☑ The amendment affects the single document.

Heading

Specification of grape yields per hectare for the two new varieties

Description

The grape yields per hectare (22 tonnes per hectare) have been specified for the new varieties Merlese N. and Merlot Khorus N.

This amendment concerns Article 4 of the product specification.

This amendment concerns the 'Maximum yields' section of the single document.

☑ The amendment affects the single document.

Heading

Amendment to the packaging of 'Rubicone' PGI wines

Description

The word 'glass' has been deleted in relation to packaging in bottles to allow, besides glass, the use of other packaging materials that can be used to make bottles. These include materials that are currently considered to be more sustainable than glass because they can be recycled at much lower energy costs, have a much lower impact on CO_2 emissions linked to production, are easier to handle and transport and are recycled at much lower temperatures.

This amendment concerns Article 8 of the product specification.

This amendment does not concern the single document.

☐ The amendment affects the single document.

Heading

Update to the details of the control body

Description

Following the amendments made to Regulation (EU) No 1308/2013 with the entry into force of Regulation (EU) 2024/1143, the name and address of the authorities or bodies verifying compliance with the provisions of the product specification and their specific tasks no longer need to be indicated in the product specification.

Moreover, Article 40(1) of Regulation (EU) 2024/1143 now requires Member States to make public the names and addresses of the competent authorities, delegated bodies and natural persons referred to in Article 39(3) of that Regulation for each product designated by a geographical indication and must keep that information up to date.

Therefore, the article with references to the control body has been amended, with the information in it replaced by a reference to publication on the official website of the Member State's competent authority.

This amendment concerns Article 10 of the product specification.

This amendment does not concern the single document.

☐ The amendment affects the single document.

Heading

Editorial amendments to the product specification not affecting the content of the text

Description

Editorial amendments have been made to articles in the product specification which do not affect the content of the text. They consist in updates or deletions of legal references.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Rubicone'

EU reference number: PGI-IT-A0525-AM05 – 1.12.2025

1. **Name(s)**

'Rubicone'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Italy

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

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

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

4. Sparkling wine

5. Quality sparkling wine

8. Semi-sparkling wine

11. Partially fermented grape must

6. **Description of the wine or wines**

Grapevine product

'Rubicone' Bianco [white]

Organoleptic characteristics:

Appearance:

Colour: straw yellow of varying intensity.

Aroma:

Fragrance: pleasantly intense, with prevalent floral and/or fruity notes that vary according to the grape varieties used and the growing environment.

Taste:

Taste: from dry to sweet, flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 13,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Bianco Vivace [white lively]

Organoleptic characteristics:

Appearance:

Colour: straw yellow.

Aroma:

Fragrance: pleasantly intense, with floral and fruity notes in various combinations depending on the grape varieties used.

Taste:

Taste: from dry to sweet, flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 13,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Bianco Frizzante [white semi-sparkling]

Organoleptic characteristics:

Appearance:

Colour: straw yellow.

Aroma:

Fragrance: pleasantly intense, with essentially fresh floral and fruity notes in various combinations depending on the grape varieties used.

Taste:

Taste: from dry to sweet, flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 13,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Bianco Spumante [white sparkling]

Organoleptic characteristics:

Appearance:

Colour: straw yellow.

Aroma:

Fragrance: fresh floral and fruity notes that may be combined with aromas of bread crusts of varying intensity depending on the duration of resting on the lees.

Taste:

Taste: from brut nature to sweet, fresh, tending to flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 12,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosso [red]

Organoleptic characteristics:

Appearance:

Colour: ruby red of varying intensity.

Aroma:

Fragrance: fruity notes of varying ripeness, sometimes accompanied by floral (mainly violet) and/or spicy notes.

Taste:

Taste: from dry to sweet, smooth and with just the right amount of acidity.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 17,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosso Passito [red raisined]

Organoleptic characteristics:

Appearance:

Colour: ruby red of varying intensity.

Aroma:

Fragrance: fruity notes of varying ripeness, sometimes accompanied by floral and/or spicy notes.

Taste:

Taste: from dry to sweet, distinctive, balanced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 13 %.

Minimum sugar-free extract: 24,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosso Vivace [red lively]

Organoleptic characteristics:

Appearance:

Colour: ruby red of varying intensity.

Aroma:

Fragrance: vinous, with fresh fruity and floral notes in various combinations depending on the grape varieties used and the growing area.

Taste:

Taste: from dry to sweet, smooth and with just the right amount of acidity.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 17,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosso Frizzante [red semi-sparkling]

Organoleptic characteristics:

Appearance:

Colour: ruby red of varying intensity.

Aroma:

Fragrance: vinous, with fresh fruity and floral notes.

Taste:

Taste: from dry to sweet, flavourful with a pleasant freshness.

Additional information regarding organoleptic characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 17,0 g/l.

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosso Novello [red new]

Organoleptic characteristics:

Appearance:

Colour: bright ruby red.

Aroma:

Fragrance: vinous and with distinct fruity notes.

Taste:

Taste: smooth and with just the right amount of acidity.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 17,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosato [rosé]

Organoleptic characteristics:

Appearance:

Colour: pink of varying intensity and various tones.

Aroma:

Fragrance: prevailing fruity notes.

Taste:

Taste: from dry to sweet with just the right smoothness and freshness, flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 14,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosato Vivace [rosé lively]

Organoleptic characteristics:

Appearance:

Colour: pink of varying intensity and various tones.

Aroma:

Fragrance: prevailing fruity notes.

Taste:

Taste: from dry to sweet with just the right smoothness and freshness, flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 14,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosato Frizzante [rosé semi-sparkling]

Organoleptic characteristics:

Appearance:

Colour: pink of varying intensity and various tones.

Aroma:

Fragrance: slight floral notes, accompanied by more pronounced fruity notes.

Taste:

Taste: from dry to sweet with just the right smoothness and freshness, flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 14,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosato Spumante [rosé sparkling]

Organoleptic characteristics:

Appearance:

Colour: pink of varying intensity and various tones.

Aroma:

Fragrance: floral and fruity notes, accompanied by hints of yeast depending on how long the wine has rested on the lees.

Taste:

Taste: from brut nature to sweet, fresh and flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 12,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' with indication of a white grape variety (including the Frizzante, Spumante and Vivace types)

Organoleptic characteristics:

Appearance:

Colour: straw yellow of varying intensity.

Aroma:

Fragrance: pleasantly intense, with a varied range of floral and/or fruity notes varying in composition and intensity depending on the grape variety and growing environment. The Spumante type may also have hints of yeast depending on how long the wine has rested on the lees; wines with indication of the Famoso, Moscato or Malvasia grape varieties may have more or less pronounced notes of muscat and rose.

Taste:

Taste: from dry to sweet, of varying freshness, flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 12,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' with indication of a black grape variety (including the Frizzante and Vivace types)

Organoleptic characteristics:

Appearance:

Colour: ruby red of varying intensity.

Aroma:

Fragrance: fruity notes of varying ripeness, sometimes accompanied by floral and/or spicy notes.

Taste:

Taste: from dry to sweet, varying degrees of softness and freshness depending on the type, flavourful and full-bodied.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 17,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosato with indication of the grape variety in accordance with Article 2(4), including Vivace and Frizzante types

Organoleptic characteristics:

Appearance:

Colour: pink of varying intensity and various tones.

Aroma:

Fragrance: floral and fruity notes, accompanied by hints of yeast depending on how long the wine has rested on the lees.

Taste:

Taste: from brut nature to sweet, fresh and flavourful.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 10 %.

Minimum sugar-free extract: 12,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Passito with indication of one or two black grape varieties in accordance with Article 2(4)

Organoleptic characteristics:

Appearance:

Colour: ruby red of varying intensity.

Aroma:

Fragrance: fruity notes of varying ripeness, sometimes accompanied by floral and/or spicy notes.

Taste:

Taste: from dry to sweet, distinctive, balanced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 13 %.

Minimum sugar-free extract: 24,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Novello with indication of a black grape variety

Organoleptic characteristics:

Appearance:

Colour: bright ruby red, of varying intensity and with red to violet hints depending on the grape variety.

Aroma:

Fragrance: vinous and with distinct fruity notes.

Taste:

Taste: smooth and with just the right amount of acidity.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 17,0 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosso Mosto di uve parzialmente fermentato [red partially fermented grape must]

Organoleptic characteristics:

Appearance:

Colour: fairly deep purplish red.

Aroma:

Fragrance: fruity with good intensity.

Taste:

Taste: sweet, harmonious and balanced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	1
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Actual alcoholic strength by volume must be above 1 % and less than 3/5 of the total alcoholic strength by volume.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Bianco Mosto di uve parzialmente fermentato [white partially fermented grape must]

Organoleptic characteristics:

Appearance:

Colour: from straw yellow to golden yellow of varying intensity.

Aroma:

Fragrance: fruity and floral.

Taste:

Taste: sweet, harmonious and balanced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	1
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Actual alcoholic strength by volume must be above 1 % and less than 3/5 of the total alcoholic strength by volume.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

'Rubicone' Rosato Mosto di uve parzialmente fermentato [rosé partially fermented grape must]

Organoleptic characteristics:

Appearance:

Colour: pink of varying intensity and various tones.

Aroma:

Fragrance: fruity and floral.

Taste:

Taste: sweet, harmonious and balanced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	1
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

Actual alcoholic strength by volume must be above 1 % and less than 3/5 of the total alcoholic strength by volume.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine(s) and relevant restrictions on making them*

Winemaking practice:

Enrichment – Sweetening and secondary fermentation

Type of oenological practice:

Relevant restrictions on making the wines

Description:

The natural alcoholic strength by volume of 'Rubicone' protected geographical indication wines may be increased using an enrichment process within the limits and using the procedures laid down in EU legislation.

7.2. *Maximum yields*

All wines/category/variety/type:

Rubicone Bianco (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Rosso (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	208
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Rosato (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	208
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Rosso Passito

Maximum yield:

Maximum yield:	130
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Pinot Grigio (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	160
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Malbo Gentile Passito

Maximum yield:

Maximum yield:	110
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Uva Longanesi Passito

Maximum yield:

Maximum yield:	115
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Sangiovese Passito

Maximum yield:

Maximum yield:	125
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Alicante (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	160
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Ancellotta (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	160
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Barbera (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Bombino Bianco (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Cabernet Franc (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Cabernet Sauvignon (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Canina Nera (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	208
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Centesimino (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	120
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Chardonnay (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	192
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Ciliegiolo (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Famoso (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Fortana (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	208
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Garganega (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Malvasia (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Manzoni Bianco (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	192
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Marzemino (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	200
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Merlot (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Montù (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Moscato Bianco (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Muller Thurgau (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	192
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Negretto (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Grechetto Gentile (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	192
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Pinot Bianco (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	192
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Pinot Nero (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Raboso (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Refosco dal Peduncolo Rosso (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Riesling (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	192
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Riesling Italico (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	192
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Sangiovese (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	200
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Sauvignon (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	192
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Syrah (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Trebbiano (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Uva Longanesi (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	184
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Verdicchio Bianco (including Partially fermented grape must, Vivace, Frizzante and Spumante)

Maximum yield:

Maximum yield:	232
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Merlese (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Rubicone Merlot Khorus (including Partially fermented grape must, Vivace, Frizzante and Novello)

Maximum yield:

Maximum yield:	176
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Alicante N.

— Ancellotta N.

— Barbera N.

— Bombino Bianco B.

— Cabernet Franc N. – Cabernet

— Cabernet Sauvignon N. – Cabernet

— Canina Nera N. – Canina

— Centesimino N.

— Chardonnay B.

— Ciliegiolo N.

— Famoso B.

— Fortana N.

— Garganega B.

— Malbo Gentile N.

— Malvasia Istriana B. – Malvasia

— Malvasia Bianca di Candia B. – Malvoisie

— Malvasia di Candia Aromatica B. – Malvasia

— Manzoni Bianco B.

— Marzemino N.

— Merlese N.

— Merlot Khorus N

— Merlot N.

— Montù B.

— Moscato Bianco B. – Moscato

— Müller Thurgau B.

— Negretto N.

— Pignoletto B. – Grechetto Gentile

— Pinot Bianco B.

— Pinot Grigio

— Pinot Nero N.

— Raboso Veronese N. – Raboso

— Refosco dal Peduncolo Rosso N. – Refosco

— Riesling Italico B. – Riesling

— Riesling Renano B. – Riesling

— Sangiovese N.

— Sauvignon B.

— Syrah N.

— Trebbiano Romagnolo B. – Trebbiano

— Trebbiano Toscano B. – Trebbiano

— Uva Longanesi N.

— Verdicchio Bianco B. – Verdicchio

9. **Concise definition of the defined geographical area**

The grape growing area for 'Rubicone' Protected Geographical Indication wines and partially fermented grape musts covers the entire administrative territory of the provinces of Forlì-Cesena, Ravenna and Rimini and the municipalities of Borgo Tossignano, Casal Fiumanese, Castelguelfo, Castel San Pietro Terme, Dozza, Fontanelice, Imola, Medicina, Mordano and Ozzano Emilia in the province of Bologna.

10. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☑ a given quality

☑ other characteristics

Category of grapevine product

1. Wine

Summary of the link

A) Details of the geographical area

1) Natural factors relevant to the link

The area of the 'Rubicone' PGI roughly follows the much-debated borders of Romagna, which in fact have never been established from an administrative standpoint but do define a fairly homogeneous territory in terms of geography, soils and the nature of the people, moulded by a common history of sacrifice and hardship.

The demarcated area of the 'Rubicone' PGI includes three geomorphologically distinct zones, the alluvial plain, the foothills and the hills proper, and two different ways of winegrowing based on the two main historic models, namely the Greek and Etruscan methods.

The Romagna Apennines have a common geological origin, dating back to the Tertiary era, and consist, in general, of limestone and clay formations. The geological formation most characteristic of Romagna, on account of its size, is the marly-arenaceous formation, a band of varying width of successive alternating layers of turbidite and marly sandstones. During the Messinian period, when the Mediterranean was cut off from the Atlantic Ocean, evaporitic rocks (chalk, anhydrite and rock salt) were deposited, which, in Romagna, are clearly visible in the Vena del Gesso ['chalk vein'].

Then came the mainly clayey deposits of the Pliocene, which often have the typical gullied landscape found in the low valleys.

The land in the foothills, which is generally level, belongs to the late Quaternary; it is often highly evolved and tends to be decarbonated.

This succession of rocks has naturally produced, owing to natural erosion and human intervention, more or less calcareous, clayey and mixed soils and, where washing away and chemical erosion have occurred, residual soils of varied composition.

The plain, of alluvial origin, is made up of soils with a texture ranging from loam to clay, with a whole series of intermediate compositions that the people of Romagna have always managed to match to the ideal crops.

Thus, the area of the PGI includes a wide variety of terrains, but these are quite uniform within the bands of varying width running parallel to the Apennine ridge and fairly similar across the various provinces concerned: Bologna, Ravenna, Forlì-Cesena and Rimini (fewer marly-arenaceous soils).

In terms of climate, the Winkler index gives increasing values from the Apennines towards the plain; they then fall again moving towards the coast due to the mitigating effect of the sea.

The temperature and precipitation levels vary depending on the altitude of the different areas. There is a transition from a temperate sub-continental climate in the hilly area (the major area for winegrowing) to a cool temperate climate in the high hills, with the average annual temperature falling from 12-14 °C to 8-10 °C and even lower in the high Apennines. On the plain, the climate is more continental, with average annual temperatures of around 14-16 °C, sufficiently breezy conditions and a Winkler index that can go up to around 2 400 degree days, compared to 1 800-2 200 degree days in the various altitude zones and in the hills. These conditions ensure that the different vine varieties grown in Romagna achieve optimum ripeness.

Annual precipitation ranges from 600 to 800 mm and is concentrated mainly in the autumn and, to a lesser extent, spring. Water stress in the summer is mitigated by high relative air humidity, surface water availability, deep soils and the fact that the hills receive more rainfall and the rainfall is more evenly distributed.

These soil and climate factors help to make the entire geographical area of the 'Rubicone' PGI particularly suitable for winegrowing.

2) Human factors relevant to the link

An important waterway such as the Po and the proximity of the sea brought different civilisations to Romagna and, with them, different grape varieties and growing techniques. The domestication of wild grape vines here was undoubtedly an important achievement, evidenced still today by the presence of dioecious vines in the coastal pine woods, but the genetic introgression of Middle-Eastern varieties into native material was crucial to the emergence of good quality grapes that are also suitable for cold and humid conditions such as those on the Romagna plains.

These environmental conditions led to vines being trained on tall trees, so as to escape the cold layers in the spring (late frosts) and the humidity, which fosters the development of fungal diseases. In the hilly areas, however, the introduced varieties encountered conditions that were more similar to those of their origin and they could be trained according to the typical Greek gobelet method that still persists sporadically today.

The Latin classics speak of particularly productive vines in the areas between Rimini and Faenza, but this does not mean that the resulting wines were not of a certain quality, given the reputation of the 'Caesenas' and 'Faventinum' wines. After the fall of the Roman Empire, winegrowing in Romagna was maintained thanks to the political continuity of the Eastern Roman Empire and to the contribution of the monasteries to the development of techniques to improve crops.

In the 15th century, alongside vineyards, the 'piantata' practice of mixed cropping became widespread, reaching a peak in the 18th century with the introduction of sharecropping, as it allowed crops to be grown on three levels: at the highest level there were tall trees, producing fruit, leaves and timber; at the intermediate level were the vine shoots and bunches of grapes; and on the ground mostly beans or other herbaceous crops were grown that did not need much light.

It is important to note that Romagna underwent a long period of economic and social decline throughout the rule of the papacy (it was a papal dominion from 1559 to 1796 and from 1815 to 1860). This decline also affected winegrowing, to the extent that, by the late 19th century, the Provincial Commissions of the Central Grape Variety Committee reported that winegrowing was in a very serious state, with a myriad of grape varieties and a lack of technology.

The situation certainly did not improve after the arrival of powdery mildew, downy mildew and phylloxera from America. After the First World War, the restructuring of vineyards destroyed by phylloxera began, with a considerable restriction in the number of grape varieties. It was not until the 1960s, however, that there was more marked technical and technological development and improvement of Romagna winegrowing. The stratification of knowledge and experience in an age-old tradition enabled Romagna to reach a good level of quality in the 1990s, with a range of wine types able to meet consumers' most varied needs.

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

'Rubicone' white wines have a range of colours going from straw yellow to golden yellow, with reflections ranging from yellow, tone on tone, to pale green or copper, as in the case of Pinot Grigio. On the nose, the wines are characterised by their fine aromas, with delicate floral notes of acacia and hawthorn, and fruity notes that generally reflect the main grape variety used. The taste ranges widely between dry and sweet and is harmonious, well-structured, fresh and flavourful.

'Rubicone' Rosato wines have a pink colour of varying intensity depending mainly on the winemaking process used. The taste is fresh and harmonious and ranges from dry to sweet with balanced acidity. Particular attention is drawn to the 'Rubicone' Rosato Sangiovese type, which has a connection to local tradition in that the '*salasso*' practice of partially removing the juice was used in the past to reinvigorate Sangiovese Rosso wine, with the removed must being used to the make rosé wine. Technology now makes it possible to better define this type with aromas ranging from floral aromas of violet to notes of red fruit that has just become ripe (e.g. strawberry, raspberry, cherry, currants).

'Rubicone' red wines have a ruby colour that varies in intensity depending on the grape variety and the winemaking and maceration techniques used; these also influence the aromatic component, which is expressed in fruity notes of varying ripeness, sometimes accompanied by floral notes (mainly violet, but also rose) and/or spicy notes. The taste can range from dry to sweet, is pleasantly smooth and has just the right amount of acidity.

Red Novello wines express the aromas and flavours associated with the particular technique of carbon maceration used to make wine from the grapes, which enhances its vinous profile and the typical notes of the grape variety.

'Rubicone' Passito wines have a ruby red colour of varying intensity. On the nose they have fruity notes of varying ripeness, sometimes accompanied by floral and/or spicy notes. The taste can range from dry to sweet and is harmonious with good structure and balanced acidity.

The quality characteristics of these wines are determined by the soil and climate conditions of the production area. The temperate climate with good ventilation, the well-drained soils with sufficient water availability and the variations between night and day temperatures as the grapes ripen ensure optimal ripening of the grape bunches, resulting in grapes with a good sugar and acid content and an excellent expression of all the other quality and organoleptic characteristics that are specific to each variety and reflected in the wines made from them.

As far as the production of Passito wine is concerned, the choice of drying method is important; drying can be carried out either on the plant or in drying lodges (premises traditionally used for this practice). The length of the drying period is variable and depends on the characteristics that the winemaker wishes to bring out in the end product by means of this technique.

Drying is also aided by the marked variation in temperature between day and night, particularly in the late summer/autumn period, and by the breezy conditions in the production area. Bunches with a loose-packed structure, i.e. with plenty of space between the grapes, are particularly well suited to being dried and they are selected in the vineyard at the time of the harvest. The grapes to be dried are prepared before the grapes intended for other types of wine are harvested, in order to have a higher acidic content that can counterbalance the sugar content of the wine obtained.

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

It should also be remembered that, alongside its important winegrowing tradition, Romagna has also been the cradle of modern fruit-farming, and the lesser needs of vines in relation to fruit trees have resulted in vines being grown only on the less fertile soils, namely on hillsides and on the 'hard' soils of the plain.

The thermal gradient between the hills and plains and the higher humidity in the latter area have led lowland farmers to choose late-maturing vine varieties with higher tolerance of rot, with early varieties being kept for growing at higher altitudes and on the more north-facing slopes of Romagna's winegrowing area.

The autumn climate, which is often fairly cool, made it necessary in the past to dry the grapes to improve the compositional characteristics of the wines, hence the technique of raisining.

Moreover, the fairly late harvest, followed by cold autumns, meant that the wine retained a certain amount of residual sugar during the winter and, when bottled, began to ferment again in the early spring warmth, producing a natural semi-sparkling effect. This common practice led the people of Romagna to appreciate both sweetish wines and dry wines, whether still, semi-sparkling or sparkling.

Depending on the terrain, geography, soil and climate, it is possible to find the ideal synergy between environmental factors and grape varieties to produce the best examples of the various types of wine covered by the 'Rubicone' PGI and based on local tradition.

Category of grapevine product

4. Sparkling wine

Summary of the link

A) Details of the geographical area

1) Natural factors relevant to the link

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B) Information on the specific quality of the product that can be attributed to the geographical origin

The production of sparkling and semi-sparkling wines boasts of a well-established tradition, boosted by more recent technical and technological improvements. The particular care taken during the growing, harvesting and winemaking stages makes it possible to obtain fresh and clean base wines, which, with the subsequent well-managed secondary fermentation process, lead to sparkling and semi-sparkling wines of particular finesse and elegance.

The quality of the sparkling wines, semi-sparkling wines and partially fermented musts is closely linked to the area's combination of varieties, which produce grapes whose characteristics make them technologically suitable for making these types of wines. Furthermore, the development of methods for making semi-sparkling and sparkling wine, by improving the more traditional methods (in the bottle) and/or using state-of-the-art equipment, has greatly helped to raise the quality of the end product.

The same is true for the partially fermented grape musts, whether white, red or rosé, which are produced using the Charmat (or Martinotti) method to give the final product freshness combined with moderate alcoholic strength.

The quality characteristics of these categories of grapevine products are the result of the interaction between the environmental characteristics (temperate, breezy climate with good temperature variations and soil), the technological qualities of the vine varieties and the skill of winegrowers in choosing the growing and winemaking techniques.

In short, this is the concept of 'terroir', where a product is the expression of the causal link with the geographical origin.

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

It should also be remembered that, alongside its important winegrowing tradition, Romagna has also been the cradle of modern fruit-farming, and the lesser needs of vines in relation to fruit trees have resulted in vines being grown only on the less fertile soils, namely on hillsides and on the 'hard' soils of the plain.

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Category of grapevine product

5. Quality sparkling wine

Summary of the link

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1) Natural factors relevant to the link

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Annual precipitation ranges from 600 to 800 mm and is concentrated mainly in the autumn and, to a lesser extent, spring. Water stress in the summer is mitigated by high relative air humidity, surface water availability, deep soils and the fact that the hills receive more rainfall and the rainfall is more evenly distributed.

These soil and climate factors help to make the entire geographical area of the 'Rubicone' PGI particularly suitable for winegrowing.

2) Human factors relevant to the link

An important waterway such as the Po and the proximity of the sea brought different civilisations to Romagna and, with them, different grape varieties and growing techniques. The domestication of wild grape vines here was undoubtedly an important achievement, evidenced still today by the presence of dioecious vines in the coastal pine woods, but the genetic introgression of Middle-Eastern varieties into native material was crucial to the emergence of good quality grapes that are also suitable for cold and humid conditions such as those on the Romagna plains.

These environmental conditions led to vines being trained on tall trees, so as to escape the cold layers in the spring (late frosts) and the humidity, which fosters the development of fungal diseases. In the hilly areas, however, the introduced varieties encountered conditions that were more similar to those of their origin and they could be trained according to the typical Greek gobelet method that still persists sporadically today.

The Latin classics speak of particularly productive vines in the areas between Rimini and Faenza, but this does not mean that the resulting wines were not of a certain quality, given the reputation of the 'Caesenas' and 'Faventinum' wines. After the fall of the Roman Empire, winegrowing in Romagna was maintained thanks to the political continuity of the Eastern Roman Empire and to the contribution of the monasteries to the development of techniques to improve crops.

In the 15th century, alongside vineyards, the 'piantata' practice of mixed cropping became widespread, reaching a peak in the 18th century with the introduction of sharecropping, as it allowed crops to be grown on three levels: at the highest level there were tall trees, producing fruit, leaves and timber; at the intermediate level were the vine shoots and bunches of grapes; and on the ground mostly beans or other herbaceous crops were grown that did not need much light.

It is important to note that Romagna underwent a long period of economic and social decline throughout the rule of the papacy (it was a papal dominion from 1559 to 1796 and from 1815 to 1860). This decline also affected winegrowing, to the extent that, by the late 19th century, the Provincial Commissions of the Central Grape Variety Committee reported that winegrowing was in a very serious state, with a myriad of grape varieties and a lack of technology.

The situation certainly did not improve after the arrival of powdery mildew, downy mildew and phylloxera from America. After the First World War, the restructuring of vineyards destroyed by phylloxera began, with a considerable restriction in the number of grape varieties. It was not until the 1960s, however, that there was more marked technical and technological development and improvement of Romagna winegrowing. The stratification of knowledge and experience in an age-old tradition enabled Romagna to reach a good level of quality in the 1990s, with a range of wine types able to meet consumers' most varied needs.

B) Information on the specific quality of the product that can be attributed to the geographical origin

The production of sparkling and semi-sparkling wines boasts of a well-established tradition, boosted by more recent technical and technological improvements. The particular care taken during the growing, harvesting and winemaking stages makes it possible to obtain fresh and clean base wines, which, with the subsequent well-managed secondary fermentation process, lead to sparkling and semi-sparkling wines of particular finesse and elegance.

The quality of the sparkling wines, semi-sparkling wines and partially fermented musts is closely linked to the area's combination of varieties, which produce grapes whose characteristics make them technologically suitable for making these types of wines. Furthermore, the development of methods for making semi-sparkling and sparkling wine, by improving the more traditional methods (in the bottle) and/or using state-of-the-art equipment, has greatly helped to raise the quality of the end product.

The same is true for the partially fermented grape musts, whether white, red or rosé, which are produced using the Charmat (or Martinotti) method to give the final product freshness combined with moderate alcoholic strength.

The quality characteristics of these categories of grapevine products are the result of the interaction between the environmental characteristics (temperate, breezy climate with good temperature variations and soil), the technological qualities of the vine varieties and the skill of winegrowers in choosing the growing and winemaking techniques.

In short, this is the concept of 'terroir', where a product is the expression of the causal link with the geographical origin.

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

It should also be remembered that, alongside its important winegrowing tradition, Romagna has also been the cradle of modern fruit-farming, and the lesser needs of vines in relation to fruit trees have resulted in vines being grown only on the less fertile soils, namely on hillsides and on the 'hard' soils of the plain.

The thermal gradient between the hills and plains and the higher humidity in the latter area have led lowland farmers to choose late-maturing vine varieties with higher tolerance of rot, with early varieties being kept for growing at higher altitudes and on the more north-facing slopes of Romagna's winegrowing area.

The autumn climate which is often fairly cool made it necessary in the past to dry the grapes to improve the compositional characteristics of the wines, hence the technique of raisining.

Moreover, the fairly late harvest, followed by cold autumns, meant that the wine retained a certain amount of residual sugar during the winter and, when bottled, began to ferment again in the early spring warmth, producing a natural semi-sparkling effect. This common practice led the people of Romagna to appreciate both sweetish wines and dry wines, whether still, semi-sparkling or sparkling.

Depending on the terrain, geography, soil and climate, it is possible to find the ideal synergy between environmental factors and grape varieties to produce the best examples of the various types of wine covered by the 'Rubicone' PGI and based on local tradition.

Category of grapevine product

8. Semi-sparkling wine

Summary of the link

A) Details of the geographical area

1) Natural factors relevant to the link

The area of the 'Rubicone' PGI roughly follows the much-debated borders of Romagna, which in fact have never been established from an administrative standpoint but do define a fairly homogeneous territory in terms of geography, soils and the nature of the people, moulded by a common history of sacrifice and hardship.

The demarcated area of the 'Rubicone' PGI includes three geomorphologically distinct zones, the alluvial plain, the foothills and the hills proper, and two different ways of winegrowing based on the two main historic models, namely the Greek and Etruscan methods.

The Romagna Apennines have a common geological origin, dating back to the Tertiary era, and consist, in general, of limestone and clay formations. The geological formation most characteristic of Romagna, on account of its size, is the marly-arenaceous formation, a band of varying width of successive alternating layers of turbidite and marly sandstones. During the Messinian period, when the Mediterranean was cut off from the Atlantic Ocean, evaporitic rocks (chalk, anhydrite and rock salt) were deposited, which, in Romagna, are clearly visible in the Vena del Gesso ['chalk vein'].

Then came the mainly clayey deposits of the Pliocene, which often have the typical gullied landscape found in the low valleys.

The land in the foothills, which is generally level, belongs to the late Quaternary; it is often highly evolved and tends to be decarbonated.

This succession of rocks has naturally produced, owing to natural erosion and human intervention, more or less calcareous, clayey and mixed soils and, where washing away and chemical erosion have occurred, residual soils of varied composition.

The plain, of alluvial origin, is made up of soils with a texture ranging from loam to clay, with a whole series of intermediate compositions that the people of Romagna have always managed to match to the ideal crops.

Thus, the area of the PGI includes a wide variety of terrains, but these are quite uniform within the bands of varying width running parallel to the Apennine ridge and fairly similar across the various provinces concerned: Bologna, Ravenna, Forlì-Cesena and Rimini (fewer marly-arenaceous soils).

In terms of climate, the Winkler index gives increasing values from the Apennines towards the plain; they then fall again moving towards the coast due to the mitigating effect of the sea.

The temperature and precipitation levels vary depending on the altitude of the different areas. There is a transition from a temperate sub-continental climate in the hilly area (the major area for winegrowing) to a cool temperate climate in the high hills, with the average annual temperature falling from 12-14 °C to 8-10 °C and even lower in the high Apennines. On the plain, the climate is more continental, with average annual temperatures of around 14-16 °C, sufficiently breezy conditions and a Winkler index that can go up to around 2 400 degree days, compared to 1 800-2 200 degree days in the various altitude zones and in the hills. These conditions ensure that the different vine varieties grown in Romagna achieve optimum ripeness.

Annual precipitation ranges from 600 to 800 mm and is concentrated mainly in the autumn and, to a lesser extent, spring. Water stress in the summer is mitigated by high relative air humidity, surface water availability, deep soils and the fact that the hills receive more rainfall and the rainfall is more evenly distributed.

These soil and climate factors help to make the entire geographical area of the 'Rubicone' PGI particularly suitable for winegrowing.

2) Human factors relevant to the link

An important waterway such as the Po and the proximity of the sea brought different civilisations to Romagna and, with them, different grape varieties and growing techniques. The domestication of wild grape vines here was undoubtedly an important achievement, evidenced still today by the presence of dioecious vines in the coastal pine woods, but the genetic introgression of Middle-Eastern varieties into native material was crucial to the emergence of good quality grapes that are also suitable for cold and humid conditions such as those on the Romagna plains.

These environmental conditions led to vines being trained on tall trees, so as to escape the cold layers in the spring (late frosts) and the humidity, which fosters the development of fungal diseases. In the hilly areas, however, the introduced varieties encountered conditions that were more similar to those of their origin and they could be trained according to the typical Greek gobelet method that still persists sporadically today.

The Latin classics speak of particularly productive vines in the areas between Rimini and Faenza, but this does not mean that the resulting wines were not of a certain quality, given the reputation of the 'Caesenas' and 'Faventinum' wines. After the fall of the Roman Empire, winegrowing in Romagna was maintained thanks to the political continuity of the Eastern Roman Empire and to the contribution of the monasteries to the development of techniques to improve crops.

In the 15th century, alongside vineyards, the 'piantata' practice of mixed cropping became widespread, reaching a peak in the 18th century with the introduction of sharecropping, as it allowed crops to be grown on three levels: at the highest level there were tall trees, producing fruit, leaves and timber; at the intermediate level were the vine shoots and bunches of grapes; and on the ground mostly beans or other herbaceous crops were grown that did not need much light.

It is important to note that Romagna underwent a long period of economic and social decline throughout the rule of the papacy (it was a papal dominion from 1559 to 1796 and from 1815 to 1860). This decline also affected winegrowing, to the extent that, by the late 19th century, the Provincial Commissions of the Central Grape Variety Committee reported that winegrowing was in a very serious state, with a myriad of grape varieties and a lack of technology.

The situation certainly did not improve after the arrival of powdery mildew, downy mildew and phylloxera from America. After the First World War, the restructuring of vineyards destroyed by phylloxera began, with a considerable restriction in the number of grape varieties. It was not until the 1960s, however, that there was more marked technical and technological development and improvement of Romagna winegrowing. The stratification of knowledge and experience in an age-old tradition enabled Romagna to reach a good level of quality in the 1990s, with a range of wine types able to meet consumers' most varied needs.

B) Information on the specific quality of the product that can be attributed to the geographical origin

The production of sparkling and semi-sparkling wines boasts of a well-established tradition, boosted by more recent technical and technological improvements. The particular care taken during the growing, harvesting and winemaking stages makes it possible to obtain fresh and clean base wines, which, with the subsequent well-managed secondary fermentation process, lead to sparkling and semi-sparkling wines of particular finesse and elegance.

The quality of the sparkling wines, semi-sparkling wines and partially fermented musts is closely linked to the area's combination of varieties, which produce grapes whose characteristics make them technologically suitable for making these types of wines. Furthermore, the development of methods for making semi-sparkling and sparkling wine, by improving the more traditional methods (in the bottle) and/or using state-of-the-art equipment, has greatly helped to raise the quality of the end product.

The same is true for the partially fermented grape musts, whether white, red or rosé, which are produced using the Charmat (or Martinotti) method to give the final product freshness combined with moderate alcoholic strength.

The quality characteristics of these categories of grapevine products are the result of the interaction between the environmental characteristics (temperate, breezy climate with good temperature variations and soil), the technological qualities of the vine varieties and the skill of winegrowers in choosing the growing and winemaking techniques.

In short, this is the concept of 'terroir', where a product is the expression of the causal link with the geographical origin.

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

It should also be remembered that, alongside its important winegrowing tradition, Romagna has also been the cradle of modern fruit-farming, and the lesser needs of vines in relation to fruit trees have resulted in vines being grown only on the less fertile soils, namely on hillsides and on the 'hard' soils of the plain.

The thermal gradient between the hills and plains and the higher humidity in the latter area have led lowland farmers to choose late-maturing vine varieties with higher tolerance of rot, with early varieties being kept for growing at higher altitudes and on the more north-facing slopes of Romagna's winegrowing area.

The autumn climate which is often fairly cool made it necessary in the past to dry the grapes to improve the compositional characteristics of the wines, hence the technique of raisining.

Moreover, the fairly late harvest, followed by cold autumns, meant that the wine retained a certain amount of residual sugar during the winter and, when bottled, began to ferment again in the early spring warmth, producing a natural semi-sparkling effect. This common practice led the people of Romagna to appreciate both sweetish wines and dry wines, whether still, semi-sparkling or sparkling.

Depending on the terrain, geography, soil and climate, it is possible to find the ideal synergy between environmental factors and grape varieties to produce the best examples of the various types of wine covered by the 'Rubicone' PGI and based on local tradition.

Category of grapevine product

11. Partially fermented grape must

Summary of the link

A) Details of the geographical area

1) Natural factors relevant to the link

The area of the 'Rubicone' PGI roughly follows the much-debated borders of Romagna, which in fact have never been established from an administrative standpoint but do define a fairly homogeneous territory in terms of geography, soils and the nature of the people, moulded by a common history of sacrifice and hardship.

The demarcated area of the 'Rubicone' PGI includes three geomorphologically distinct zones, the alluvial plain, the foothills and the hills proper, and two different ways of winegrowing based on the two main historic models, namely the Greek and Etruscan methods.

The Romagna Apennines have a common geological origin, dating back to the Tertiary era, and consist, in general, of limestone and clay formations. The geological formation most characteristic of Romagna, on account of its size, is the marly-arenaceous formation, a band of varying width of successive alternating layers of turbidite and marly sandstones. During the Messinian period, when the Mediterranean was cut off from the Atlantic Ocean, evaporitic rocks (chalk, anhydrite and rock salt) were deposited, which, in Romagna, are clearly visible in the Vena del Gesso ['chalk vein'].

Then came the mainly clayey deposits of the Pliocene, which often have the typical gullied landscape found in the low valleys.

The land in the foothills, which is generally level, belongs to the late Quaternary; it is often highly evolved and tends to be decarbonated.

This succession of rocks has naturally produced, owing to natural erosion and human intervention, more or less calcareous, clayey and mixed soils and, where washing away and chemical erosion have occurred, residual soils of varied composition.

The plain, of alluvial origin, is made up of soils with a texture ranging from loam to clay, with a whole series of intermediate compositions that the people of Romagna have always managed to match to the ideal crops.

Thus, the area of the PGI includes a wide variety of terrains, but these are quite uniform within the bands of varying width running parallel to the Apennine ridge and fairly similar across the various provinces concerned: Bologna, Ravenna, Forlì-Cesena and Rimini (fewer marly-arenaceous soils).

In terms of climate, the Winkler index gives increasing values from the Apennines towards the plain; they then fall again moving towards the coast due to the mitigating effect of the sea.

The temperature and precipitation levels vary depending on the altitude of the different areas. There is a transition from a temperate sub-continental climate in the hilly area (the major area for winegrowing) to a cool temperate climate in the high hills, with the average annual temperature falling from 12-14 °C to 8-10 °C and even lower in the high Apennines. On the plain, the climate is more continental, with average annual temperatures of around 14-16 °C, sufficiently breezy conditions and a Winkler index that can go up to around 2 400 degree days, compared to 1 800-2 200 degree days in the various altitude zones and in the hills. These conditions ensure that the different vine varieties grown in Romagna achieve optimum ripeness.

Annual precipitation ranges from 600 to 800 mm and is concentrated mainly in the autumn and, to a lesser extent, spring. Water stress in the summer is mitigated by high relative air humidity, surface water availability, deep soils and the fact that the hills receive more rainfall and the rainfall is more evenly distributed.

These soil and climate factors help to make the entire geographical area of the 'Rubicone' PGI particularly suitable for winegrowing.

2) Human factors relevant to the link

An important waterway such as the Po and the proximity of the sea brought different civilisations to Romagna and, with them, different grape varieties and growing techniques. The domestication of wild grape vines here was undoubtedly an important achievement, evidenced still today by the presence of dioecious vines in the coastal pine woods, but the genetic introgression of Middle-Eastern varieties into native material was crucial to the emergence of good quality grapes that are also suitable for cold and humid conditions such as those on the Romagna plains.

These environmental conditions led to vines being trained on tall trees, so as to escape the cold layers in the spring (late frosts) and the humidity, which fosters the development of fungal diseases. In the hilly areas, however, the introduced varieties encountered conditions that were more similar to those of their origin and they could be trained according to the typical Greek gobelet method that still persists sporadically today.

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It is important to note that Romagna underwent a long period of economic and social decline throughout the rule of the papacy (it was a papal dominion from 1559 to 1796 and from 1815 to 1860). This decline also affected winegrowing, to the extent that, by the late 19th century, the Provincial Commissions of the Central Grape Variety Committee reported that winegrowing was in a very serious state, with a myriad of grape varieties and a lack of technology.

The situation certainly did not improve after the arrival of powdery mildew, downy mildew and phylloxera from America. After the First World War, the restructuring of vineyards destroyed by phylloxera began, with a considerable restriction in the number of grape varieties. It was not until the 1960s, however, that there was more marked technical and technological development and improvement of Romagna winegrowing. The stratification of knowledge and experience in an age-old tradition enabled Romagna to reach a good level of quality in the 1990s, with a range of wine types able to meet consumers' most varied needs.

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

Partially fermented grape must is obtained through the partial fermentation of grape must, resulting in a product that is distinctive due to its freshness and intense fruity notes, as well as its low alcohol content (the actual alcoholic strength must be more than 1 % vol. and less than 3/5 of the total alcoholic strength by volume). Today, the product is obtained by stopping fermentation by means of filtration or centrifugation, and by using any other permitted treatments and practices.

The product has a long tradition in the Romagna winegrowing sector. The grapes would be crushed directly in the field and then transferred to the wine cellars in barrels (*castellata*), conditions which would inevitably set off the fermentation process, not least because immediate sulphitation was rare and transport was not so rapid. The tradition of making partially fermented musts is therefore indeed very old in Romagna, and when the product was first marketed outside the region on a larger scale, it may have been as must, especially of the Trebbiano Romagnolo variety. Augusto Bucci wrote that: 'The filtered musts industry was in fact known in the area around Naples from the early 19th century due to the preparation of "*lambiccato*" wines there. Due to the powdery mildew crisis, production

came mainly from Puglia, which in the meantime had become the centre of a large sweet filtered musts industry. In the north, Carlo Gancia started making a highly appreciated Italian sparkling wine in 1875 by applying the Champagne method to Moscato Canelli wine. This industry then became established in other parts of Italy and, since the production in Puglia was no longer sufficient, people also turned to the production in Romagna, in particular that of Lugo, Bagnacavallo, and Massalombarda Cotignola, etc.' (*Vite e vino in Romagna* [Vine and wine in Romagna], 2007).

The importance of Romagna sweet filtered musts is confirmed by the first Italian gastronomic guide, published by the Italian Touring Club in 1931, which stated that: 'In the Lugo area there are also sweet, filtered white wines, known as the white filtrates of Romagna, which are widely sold' (Italian Touring Club, 1931).

Like any tradition, that of making partially fermented musts is also derived from customs that spread because they had encountered the ideal conditions for a successful outcome, in this case, the environmental context and a combination of varieties particularly suited to conferring on the end product freshness, combined with a moderate alcoholic strength.

In recent years, the production and trade of partially fermented, white, red and rosé musts produced using the Charmat (Martinotti) method has started to gain prestige. The partially fermented grape must is stored in the cellars all year round and is used to sweeten still, semi-sparkling and sparkling wines. It is therefore a versatile product that is marketed as a product in its own right as well as for the correction of other products, significantly improving their quality. The interaction between natural factors, the experience of the operators and modern farming and winemaking techniques makes it possible to produce quality wines, the characteristics of which are linked both to the production area and the vine varieties from which they derive.

Therefore, in this case too, the causal link is based on the specific quality of the product that can be attributed to the terroir, i.e. the geographical origin and its environmental, cultivation and cultural context.

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

It should also be remembered that, alongside its important winegrowing tradition, Romagna has also been the cradle of modern fruit-farming, and the lesser needs of vines in relation to fruit trees have resulted in vines being grown only on the less fertile soils, namely on hillsides and on the 'hard' soils of the plain.

The thermal gradient between the hills and plains and the higher humidity in the latter area have led lowland farmers to choose late-maturing vine varieties with higher tolerance of rot, with early varieties being kept for growing at higher altitudes and on the more north-facing slopes of Romagna's winegrowing area.

The autumn climate which is often fairly cool made it necessary in the past to dry the grapes to improve the compositional characteristics of the wines, hence the technique of raisining.

Moreover, the fairly late harvest, followed by cold autumns, meant that the wine retained a certain amount of residual sugar during the winter and, when bottled, began to ferment again in the early spring warmth, producing a natural semi-sparkling effect. This common practice led the people of Romagna to appreciate both sweetish wines and dry wines, whether still, semi-sparkling or sparkling.

Depending on the terrain, geography, soil and climate, it is possible to find the ideal synergy between environmental factors and grape varieties to produce the best examples of the various types of wine covered by the 'Rubicone' PGI and based on local tradition.

11. **Further applicable requirements**

Title of the requirement/derogation

Optional indication on labelling

Legal framework:

EU legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

For the 'Passito' type, the term 'appassimento' (raisining) may be indicated on the label, in characters the same size as or smaller than the name 'Rubicone', in accordance with current EU legislation.

Title of the requirement/derogation

Winemaking and secondary fermentation derogations

Legal framework:

EU legislation

Type of further requirement/derogation:

Derogation concerning production in the defined geographical area

Description of the requirement/derogation:

In accordance with current EU legislation, in the 'Wine' and 'Partially fermented grape must' categories, as well as in the demarcated grape production area, winemaking operations may also be carried out throughout the Emilia-Romagna Region; as regards the 'Semi-sparkling' and 'Sparkling' categories, processing operations (secondary fermentation) may also be carried out in regions adjacent to Emilia-Romagna (Veneto, Lombardy, Piedmont, Marche and Tuscany), where there are suitable facilities for secondary fermentation.

Title of the requirement/derogation

Specific rules on packaging

Legal framework:

National legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

Wines and partially fermented grape musts with the 'Rubicone' protected geographical indication may be released for consumption in containers made of materials suitable for contact with food, in accordance with the legislation in force. If they are packaged in bottles, they may be presented with any type of seal, including the mushroom-shaped stoppers secured with a metal cage traditionally used in the production area.

Electronic (URL) reference to the publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23471