C/2024/5570

20.9.2024

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

(C/2024/5570)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Curtefranca'

PDO-IT-A1042-AM02

Date of communication: 26.6.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Rules on winegrowing – elevation of vineyards**

The restriction on the elevation of vineyards was dispensed with. The possibility of growing vines in cooler areas is part of the overall raft of strategies to counter the generalised rise in temperatures. It is also an important alignment with the product specification of Franciacorta in view of the fact that the two names coexist in the same area.

The amendment concerns Article 4.1 of the product specification but does not concern the single document.

2. **Rules on winegrowing – grape yields per hectare**

The maximum yield that can be claimed in respect of white Curtefranca has been reduced from 11 to 10 tonnes/ha, bringing it into line with that of Franciacorta. This has several advantages. The first relates to the quality, as a result of the reduction in output, the second relates to management. This leads to a considerably simplified system, in particular as regards the use of surpluses.

The amendment affects Article 4.4 of the product specification and section 5.2 of the single document on maximum yields.

3. **Rules on winegrowing – quantity of grapes claimable**

The quantity of grapes that can be claimed for the first two years - counted from the first winegrowing year after the vineyard was planted - has been reduced, bringing it into line with Franciacorta.

First year: zero (unchanged); second year: zero (reduced by 4.4 tonnes/ha); third year: 6 tonnes/ha (new).

The amendment concerns Article 4.5 of the product specification but does not concern the single document.

4. **Designation and presentation**

It is specified that if colour indications, albeit optional, appear in the same visual field as the other mandatory particulars, they must not be above the name of the designation, but that that requirement must be fulfilled in this context only. If there is also an 'image label', there will be no need for this condition to apply here too. However, in order to harmonise communication of the designation on the image label, it will be compulsory to indicate the name 'Curtefranca' in characters of a minimum height of 3 mm.

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

The amendment concerns Article 7.6 of the product specification and section 9 of the single document, 'Essential further conditions - Additional provisions relating to labelling'.

5. **Rules on winemaking, Characteristics on consumption, Designation and presentation - Updating of legal references**

The legal references in Articles 5, 6 and 7 of the product specification have been updated. These are formal changes which do not concern the single document.

SINGLE DOCUMENT

1. **Name(s)**

Curtefranca

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

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

4. **Description of the wines**

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1. Red Curtefranca and red Curtefranca with the word 'vigna'

CONCISE TEXTUAL DESCRIPTION

Bright red colour with vivid ruby tints. In the 'vigna' version, intense red with garnet red tints. Aroma: fruity, distinctive, possibly herbaceous; taste: medium body, dry, vinous, harmonious, velvety. Greater structure and complexity in the 'vigna' version due to ageing in wood and in the bottle. Minimum total alcoholic strength by volume: 11 % vol (12 % vol in the 'vigna' version); Minimum sugar-free extract: 18 g/l (20 g/l in the 'vigna' version).

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

General analytical characteristics

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

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

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

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

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

2. White Curtefranca and white Curtefranca with the word 'vigna'

CONCISE TEXTUAL DESCRIPTION

Straw colour with greenish tints, more intense in the 'vigna' version. Aroma: delicate, floral, distinctive. Taste: dry and soft, full-bodied, flavourful. Greater structure and complexity in the 'vigna' version due to ageing in wood and in the bottle. Minimum total alcoholic strength by volume: 11 % (12 % in the 'vigna' version); minimum sugar-free extract: 15 g/l (17 g/l in the 'vigna' version).

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

General analytical characteristics

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

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

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

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

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

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5.2. *Maximum yields:*

1. Red Curtefranca

   68 hectolitres per hectare

2. Red Curtefranca

   10 000 kilograms of grapes per hectare

3. Red Curtefranca with the word 'vigna'

   54,4 hectolitres per hectare

4. Red Curtefranca with the word 'vigna'

   8 000 kilograms of grapes per hectare

5. White Curtefranca

   68 hectolitres per hectare

6. White Curtefranca

   10 000 kilograms of grapes per hectare

7. White Curtefranca with the word 'vigna'

   61,2 hectolitres per hectare

8. White Curtefranca with the word 'vigna'

   9 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The area in which grapes are grown for the production of 'Curtefranca' wines comprises the following municipalities in their entirety: Paratico, Capriolo, Adro, Erbusco, Corte Franca, Iseo, Ome, Monticelli Brusati, Rodengo Saiano, Paderno Franciacorta, Passirano, Provaglio d'Iseo, Cellatica and Gussago, together with that part of the territory of the municipalities of Cologne, Coccaglio, Rovato and Cazzago San Martino located north of State highways Nos 573 and 11 and part of the territory of the municipality of Brescia.

7. **Wine grape varieties**

Cabernet Franc N. - Cabernet

Cabernet Sauvignon N. - Cabernet

Carmenère N. - Cabernet Nostrano

Chardonnay B.

Merlot N.

Pinot Bianco B. - Pinot

Pinot Nero N. - Pinot

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

Curtefranca

Curtefranca is located close to Lake Iseo, enjoying its beneficial effects. The heat in summer is mitigated by currents which come along the corridor formed by the Val Camonica and the lake, and in winter the lake itself gives back the accumulated heat, thereby moderating temperatures. As regards soil, the production area is heterogeneous, with six distinct soil areas. The vine has grown spontaneously since prehistory. Documents from the ninth, tenth and eleventh centuries, such as maps of eminent monasteries, bear witness to the spread of the vines, which are scattered all over the area, facilitated by favourable climatic and soil conditions.

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

Packaging, labelling, other requirements

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In the presentation and designation of the product, the terms 'white' (*bianco*) and 'red' (*rosso*) are optional; if they appear in the same visual field as all of the mandatory particulars, they must be immediately below both the name 'Curtefranca' and 'controlled designation of origin' (*denominazione di origine controllata*), and they must always be printed in characters not exceeding two thirds of the size and height used for the designation.

Where there is an image label, the name 'Curtefranca' must be indicated on that label in letters at least 3 millimetres high, and any other words may appear on the same label, without any size restrictions in relation to the name 'Curtefranca'.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/21586