C/2024/5178

22.8.2024

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/2024/5178)

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

Pinerolese

PDO-IT-A1232-AM03

Date of communication: 24.5.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Inclusion of the types Nebbiolo, Malvasia, Bian Ver and Barbera Superiore**

In the first section of this single document, the producers' association requests the inclusion of four new types of wine under the Pinerolese DOC. Specifically, the intention is to include as varieties that can claim the Denomination of Origin, Nebbiolo (which is already included as a variety in the product specification for Pinerolese DOC Rosso, having shown very great potential over recent years of experimentation in vineyard and winery), and Malvasia and Bian Ver (the latter two only recently being authorised for cultivation and still absent from the Pinerolese DOC specification, even though they are strongly rooted in the history of Pinerolese wine-growing, as explained above).The Superiore type has also been introduced for 'Pinerolese' Barbera, making it possible to classify a form of production that has always been carried out but which it has not previously been possible to indicate on the labelling.

This amendment concerns all the articles of the product specification and the sections 'Demarcated geographical area', 'Description of wines', 'Maximum yields' and 'Wine grape varieties' of the single document.

2. **Inclusion among the grape varieties of the new types 'Pinerolese' Nebbiolo, 'Pinerolese' Malvasia and 'Pinerolese' Bian Ver**

Given the addition of the Nebbiolo, Malvasia and Bian Ver types, the combination of grape varieties for these types is as follows:

'Pinerolese' Nebbiolo: at least 90 % Nebbiolo, with the remainder comprising varieties of a similar colour, non-aromatic and suitable for cultivation in the Piedmont region.

For 'Pinerolese' Malvasia, the following combination of grape varieties: Malvasia Moscata and Malvasia Aromatici di Candia, either alone or jointly: at least 85 %, and the rest may be made up of varieties of a similar colour, suitable for cultivation in the Piedmont region.

'Pinerolese' Bian Ver: at least 85 % Bian Ver, and the rest may be made up of varieties of a similar colour, non-aromatic and suitable for cultivation in the Piedmont region.

This amendment concerns Article 2 of the product specification.

3. **Demarcated geographical area**

For the new 'Pinerolese' Nebbiolo type, the production area is limited to certain municipalities forming part of the current production area and there are also altitude restrictions. Therefore, for the sake of clarity, a specific paragraph on the 'Pinerolese' Nebbiolo production area has been added.

The original production area remains unchanged.

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

The demarcation of the new area is included within the original area.

No changes have therefore been made to the overall production area indicated in the specification.

The production area of the grapes for the production of wines includes the whole territory of the following municipalities:

Province of Turin:

Angrogna, Bibiana, Bobbio Pellice, Bricherasio, Buriasco, Campiglione Fenile, Cantalupa, Cavour, Cumiana, Frossasco, Garzigliana, Inverso Pinasca, Luserna San Giovanni, Lusernetta, Macello, Osasco, Pinasca, Pinerolo, Perosa Argentina, Pomaretto, Porte, Perrero, Pramollo, Prarostino, Roletto, Rorà, San Germano Chisone, San Pietro Val Lemina, San Secondo di Pinerolo, Torre Pellice, Villar Pellice, Villar Perosa.

Province of Cuneo:

Bagnolo, Barge.

The production area of the grapes for the production of wines eligible for the 'Pinerolese' designation of origin accompanied by the traditional term Ramìe includes the whole territory of the municipalities of: Pomaretto, Perosa Argentina.

The production area of the grapes for the production of wines eligible for the 'Pinerolese' Nebbiolo designation of origin includes the territory of the following municipalities:

Province of Turin:

Bibiana, Bricherasio, Campiglione Fenile, Cavour (limited to the territory of Rocca), Pinerolo, Pomaretto, Prarostino, San Secondo di Pinerolo; at altitudes of between 350 m and 650 m above sea level;

Province of Cuneo:

Bagnolo, Barge; at altitudes of between 300 m and 550 m above sea level.

This amendment concerns Article 3 of the product specification and the 'Demarcated geographical area' section of the single document.

4. **Inclusion of descriptions for the new types 'Pinerolese' Nebbiolo, 'Pinerolese' Malvasia, 'Pinerolese' Bian Ver and 'Pinerolese' Barbera Superiore**

Given the addition of the Nebbiolo, Malvasia, Bian Ver and Barbera Superiore types, the following descriptions have been added:

'Pinerolese' Nebbiolo

Colour: ruby red, sometimes tending to garnet;

Aroma: fine and distinctive;

Taste: dry, velvety, harmonious;

Minimum total alcoholic strength by volume: 12,50 % vol.

Minimum total acidity: 5 g/l

Minimum sugar-free extract: 21,0 g/l

'Pinerolese' Malvasia

Colour: straw yellow of varying intensity

Aroma: distinctive aroma, sometimes intense;

Taste: dry or medium dry, aromatic, fresh, still, sometimes lively.

Minimum total alcoholic strength by volume: 11,00 %

Minimum total acidity: 5,00 g/l

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

'Pinerolese' Bian Ver

Colour: straw-yellow with greenish tints;

Aroma: fruity, sometimes with grassy notes;

Taste: dry or medium dry, harmonious, fresh, still;

Minimum total alcoholic strength by volume: 11,00 % vol.;

Minimum total acidity: 5,0 g/l

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

'Pinerolese' Barbera Superiore

Colour: deep ruby red;

Aroma: vinous, intense;

Taste: dry, fresh, distinctive;

Minimum total alcoholic strength by volume: 13,00 % vol.;

Minimum total acidity: 5,0 g/l

Minimum sugar-free extract: 23,0 g/l

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

5. **Updating of the rules for wine-growing**

The words 'such as not to alter the properties of the grapes and wine.' are replaced by

'such as not to have a negative impact on the quality of the grapes.'

Newly registered or replanted vineyards must contain at least 3 000 vines per hectare, calculated from the planting layout;

This amendment concerns Article 4 of the product specification.

6. **Adaptation of the minimum alcoholic strength by volume of the various types to the new values**

The minimum total alcoholic strengths by volume have been updated, aligning them with the values indicated for yield in tonnes and minimum natural alcoholic strength by volume:

'Pinerolese' Rosso	9	11,50
'Pinerolese' Rosato	9	11,00
'Pinerolese' Barbera	8	12,00
'Pinerolese' Barbera Superiore	7	13,00
'Pinerolese' Bonarda	8	11,50
'Pinerolese' Freisa	8	11,50
'Pinerolese' Dolcetto	8	11,50
'Pinerolese' Doux d'Henry	7	10,50
'Pinerolese' Ramìe	7,5	11,50
'Pinerolese' Nebbiolo	8	12,50
'Pinerolese' Malvasia	9	11,00
'Pinerolese' Bian Ver	9	11,00

This amendment concerns Article 4 of the product specification.

7. **Introduction of ageing period and woody taste**

The following paragraphs are added as descriptions for wines that are subject to an ageing period:

Wines stored in wooden containers may have a slight woody aroma and taste.

'Pinerolese' Nebbiolo: 12 months of ageing, calculated from 1 November of the harvest year, of which at least 6 months in wooden barrels.

This amendment concerns Articles 5 and 6 of the product specification.

8. **Inclusion of specifications for usable containers**

Only glass containers have been stipulated for the 'Pinerolese' Barbera, 'Pinerolese' Barbera Superiore, 'Pinerolese' Nebbiolo, 'Pinerolese' Doux d'Henry, 'Pinerolese' Ramìe, 'Pinerolese' Malvasia and 'Pinerolese' Bian Ver types.

The following paragraph is added:

The denominations 'Pinerolese' Barbera, 'Pinerolese' Nebbiolo, 'Pinerolese' Doux d'Henry, 'Pinerolese' Ramìe, 'Pinerolese' Malvasia and 'Pinerolese' Bian Ver shall be presented exclusively in bottles, which must be of glass and of a traditional shape and colour, of a capacity permitted by the legislation in force, excluding containers of two litres.

The 'Pinerolese' Rosso and 'Pinerolese' Rosato wines referred to in Article 1 may be presented in the containers provided for in the legislation in force, including containers other than glass in the capacities permitted by the legislation.

The bottles shall be closed using the devices permitted by the legislation in force, excluding crown stoppers for the types 'Pinerolese' Barbera, 'Pinerolese' Barbera Superiore, 'Pinerolese' Nebbiolo and 'Pinerolese' Ramìe.

This amendment concerns Article 8 of the product specification.

9. **Change of references to control body**

The details of the new control body are indicated.

This amendment concerns Article 10 of the product specification and the 'Control body details' section of the single document.

SINGLE DOCUMENT

1. **Name of the product**

Pinerolese

2. **Geographical indication type:**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

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

4. **Description of the wines**

—

1. 'Pinerolese' Rosso

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity;

Aroma: intense, distinctive, complex;

Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 11,50 % vol.;

Minimum sugar-free extract: 20,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

— Minimum total acidity: 5,0 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre):

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

2. 'Pinerolese' Rosato

CONCISE TEXTUAL DESCRIPTION

Colour: pink or light ruby red;

Aroma: delicate, pleasant, vinous;

Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 11,00 % vol.;

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

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

3. 'Pinerolese' Barbera

CONCISE TEXTUAL DESCRIPTION

Colour: deep ruby red;

Aroma: vinous, intense;

Taste: dry, fresh, distinctive;

Minimum total alcoholic strength by volume: 12,00 % vol.;

Minimum sugar-free extract: 20,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

4. ‘Pinerolese’ Barbera Superiore

CONCISE TEXTUAL DESCRIPTION

Colour: deep ruby red;

Aroma: complex, intense;

Taste: dry, of a distinctive structure;

Minimum total alcoholic strength by volume: 13,00 % vol.;

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

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

5. ‘Pinerolese’ Bonarda

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red;

Aroma: vinous, distinctive and intense;

Taste: soft and fresh;

Minimum total alcoholic strength by volume: 11,50 % vol.;

Minimum sugar-free extract: 19,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

6. ‘Pinerolese’ Freisa

CONCISE TEXTUAL DESCRIPTION

Colour: intense ruby red.

Aroma: distinctive, vinous and intense;

Taste: fresh, sometimes lively;

Minimum total alcoholic strength by volume: 11,50 % vol.;

Minimum sugar-free extract: 19,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

7. 'Pinerolese' Dolcetto

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red with violet tints.

Aroma: delicate and vinous;

Taste: dry, soft and fresh;

Minimum total alcoholic strength by volume: 11,50 % vol.;

Minimum sugar-free extract: 19,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

8. 'Pinerolese' Doux d'Henry

CONCISE TEXTUAL DESCRIPTION

Colour: pink of varying intensity;

Aroma: fresh, fruity and pleasant;

Taste: soft, harmonious, sometimes medium dry;

Minimum total alcoholic strength by volume: 10,50 % vol.;

sugar-free extract: 17,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

9. ‘Pinerolese’ Ramìe

CONCISE TEXTUAL DESCRIPTION

Colour: red of varying intensity;

Aroma: distinctive, fresh, delicate;

Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 11,50 % vol.

Minimum sugar-free extract: 18,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

10. ‘Pinerolese’ Nebbiolo

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red, sometimes tending to garnet;

Aroma: fine and distinctive;

Taste: dry, delicate, harmonious;

Minimum total alcoholic strength by volume: 12,50 % vol.

Minimum sugar-free extract: 22,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

11. ‘Pinerolese’ Malvasia

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity

Aroma: distinctive, sometimes intense;

Taste: from dry to medium dry, aromatic, fresh, sometimes lively.

Minimum total alcoholic strength by volume: 11,00 %

Minimum sugar-free extract: 15,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

12. 'Pinerolese' Bian Ver

CONCISE TEXTUAL DESCRIPTION

Colour: straw-yellow, sometimes with greenish tints;

Aroma: fruity, sometimes with grassy notes;

Taste: dry to medium dry, harmonious, fresh;

Minimum total alcoholic strength by volume: 11,00 % vol.;

Minimum sugar-free extract: 16,0 g/l

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume):

— Minimum actual alcoholic strength (in % volume):

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

— Maximum volatile acidity (in milliequivalents per litre):

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

—

5.2. *Maximum yields*

1. 'Pinerolese' Rosso

9 000 kilograms of grapes per hectare

2. 'Pinerolese' Rosato

9 000 kilograms of grapes per hectare

3. 'Pinerolese' Barbera

8 000 kilograms of grapes per hectare

4. 'Pinerolese' Barbera Superiore

7 000 kilograms of grapes per hectare

5. 'Pinerolese' Bonarda

8 000 kilograms of grapes per hectare

6. 'Pinerolese' Freisa

8 000 kilograms of grapes per hectare

7. ‘Pinerolese’ Dolcetto

8 000 kilograms of grapes per hectare

8. ‘Pinerolese’ Doux d’Henry

7 000 kilograms of grapes per hectare

9. ‘Pinerolese’ Ramìe

7 500 kilograms of grapes per hectare

10. ‘Pinerolese’ Nebbiolo

8 000 kilograms of grapes per hectare

11. ‘Pinerolese’ Malvasia

9 000 kilograms of grapes per hectare

12. ‘Pinerolese’ Bian Ver

9 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The production area of the grapes for the production of wines includes the whole territory of the following municipalities:

Province of Turin:

Angrogna, Bibiana, Bobbio Pellice, Bricherasio, Buriasco, Campiglione Fenile, Cantalupa, Cavour, Cumiana, Frossasco, Garzigliana, Inverso Pinasca, Luserna San Giovanni, Lusernetta, Macello, Osasco, Pinasca, Pinerolo, Perosa Argentina, Pomaretto, Porte, Perrero, Pramollo, Prarostino, Roletto, Rorà, San Germano Chisone, San Pietro Val Lemina, San Secondo di Pinerolo, Torre Pellice, Villar Pellice, Villar Perosa.

Province of Cuneo:

Bagnolo, Barge.

The production area of the grapes for the production of wines eligible for the ‘Pinerolese’ designation of origin accompanied by the traditional term Ramiè includes the whole territory of the municipalities of: Pomaretto, Perosa Argentina.

The production area of the grapes for the production of wines eligible for the ‘Pinerolese’ Nebbiolo designation of origin includes the territory of the following municipalities:

Province of Turin:

Bibiana, Bricherasio, Campiglione Fenile, Cavour (limited to the territory of Rocca), Pinerolo, Pomaretto, Prarostino, San Secondo di Pinerolo; at altitudes of between 350 m and 650 m above sea level;

Province of Cuneo:

Bagnolo, Barge; at altitudes of between 300 m and 550 m above sea level.

7. **Wine grape varieties**

Avanà N.

Averengo N.

Barbera N.

Becuet N.

Bian Ver B. - Verdesse B.

Bonarda N.

Chatus N.

Dolcetto N.

Doux d'Henry N.

Freisa N.

Malvasia di Candia Aromatica B. – Malvasia

Malvasia moscata B.

Nebbiolo N.

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

8.1. *'Pinerolese' DOC, 'Wine' category (red)*

Pinerolese is an area with an ancient wine-growing tradition. Thanks to its wide range of grape varieties and its environmental conditions that are typical of mountain wine-growing, wines with a strong, fresh and elegant character can be produced. After being abandoned for a long period of time, wine-growing is now one of the most dynamic agricultural activities, though it retains the sense of being a 'heroic' type of cultivation; and increasing numbers of enthusiasts and researchers are discovering native varieties and limited and sought-after wines such as those obtained from Ramìe, in the Pomaretto area, Doux d'Henry or Avanà, Becuet or Chatus.

8.2. *'Pinerolese' DOC, 'Wine' category (white)*

The Pinerolese area, which takes its name from its main municipality, Pinerolo, in the province of Turin, at the foot of the Cottian Alps where the Val Chisone plain opens out, has a climate that is heavily influenced by its proximity to the mountains. Foothill areas, with fresher climates and excellent exposure to sunlight, are known to be potentially more suitable for the production of white wines, due to the greater persistence of acidity, minerality and primary aromas in the vineyard.

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

Derogation on the production in the demarcated geographical area

Legal framework:

EU legislation

Type of further condition:

Derogation on the production in the demarcated geographical area

Description of the condition:

Wine-making operations must be carried out within the provinces of Asti, Alessandria, Cuneo and Turin.

Bottling within the area

Legal framework:

EU legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

The bottling area is located throughout the territory of Piedmont.

Complementary varieties in the combination of grape varieties

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

For the 'Pinerolese' red wine type ('Wine' category), in addition to the main grape varieties (Barbera, Bonarda, Nebbiolo and Chatus, which are present in the combination of grape varieties at a minimum of 50 %), other non-aromatic red grape varieties, suitable for cultivation in the Piedmont Region, may be used in its production up to a maximum of 50 %.

For the 'Pinerolese' Ramìe wine type ('Wine' category), in addition to the main grape varieties (Avanà Avarengo, Chatus and Becuet, which are present in the combination of grape varieties at a minimum of 60 %), other non-aromatic grape varieties of a similar colour, suitable for cultivation in the Piedmont Region, may be used in its production up to a maximum of 40 %, either alone or in combination.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/21167