C/2025/2940

23.5.2025

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/2025/2940)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

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

'Colinele Dobrogei'

PGI-RO-A0612-AM05 - 27.2.2025

1. **Product name**

'Colinele Dobrogei'

2. **Geographical indication type**

☐ Protected Designation of Origin (PDO)

☒ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

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

Romania

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

The National Office of Vine and Wine Products (ONVPV)

6. **Qualification as standard amendment**

The proposed amendment to the product specification concerns an extension of the PGI demarcated area to include the communes of Ceamurlia de Jos (and its villages) and Aliman (and its villages). The production area should be amended to include these localities and should be re-demarcated for the production of wine. This type of amendment to the demarcated area falls within the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143, and does not affect other conditions laid down for the production of wine with the Colinele Dobrogei PGI (such as marketing, the link between the area and the product, or the name or category of products).

[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)**

1. *Amendment of the geographical area to include the commune of Ceamurlia de Jos (Tulcea County)*

An amendment is requested to include the commune of Ceamurlia de Jos and its villages (in Tulcea County) in the demarcated area for the production of wines with the Colinele Dobrogei PGI.

The commune of Ceamurlia de Jos and its villages – Ceamurlia de Jos and Lunca – are situated in the vicinity of other localities designated as part of the GI area: the town of Babadag is 20 km away, and the commune of Baia is 21 km away; these two localities have been established as a defined GI production area and serve as administrative territorial boundaries with the commune of Ceamurlia de Jos.

The commune of Ceamurlia de Jos benefits from ecological, soil and climate conditions suitable for growing vines, similar to those in the Colinele Dobrogei PGI area, and also from the presence of winegrowers operating vineyards with a focus on making quality wines from the grape varieties in production.

As regards terrain, the commune of Ceamurlia de Jos and the adjacent villages are located in the Babadag Plateau, which has a complex landscape. It has a favourable natural environment, with 46 % of the administrative territory being covered in water bodies and ponds. The historic centre of Ceamurlia de Jos has the form of an irregular polygon and is located in a lowland area with altitudes of 20-40 m. The Lunca village is located on the south-western border of Lake Golovița.

From a climatic perspective, the commune is subject to the continental steppe climate, with milder summers and winters, due to the influence of the Razim-Sinoe lake complex; the average annual temperature is 10,8 °C, and the average annual rainfall is 400 mm/m^2. There are several combinations of soil types in the region: kastanozems with different subtypes, composed of loessic deposits with aquifers reaching depths of up to 15 m, as well as marly limestone deposits.

The wines produced from the vineyards of Ceamurlia de Jos and Lunca have characteristics very similar to those produced in the Colinele Dobrogei demarcated area, as both villages are surrounded by settlements located within the Colinele Dobrogei GI area.

High solar radiation and good heliothermal resources, coupled with low rainfall, ensure good grape ripening and an appropriate level of sugar. The proximity of the Razim and Sinoe lakes and the favourable soils for grapevines result in balanced alcohol and acidity content and well-expressed organoleptic properties. White wines from the production area of the commune of Ceamurlia de Jos, with its villages – Ceamurlia de Jos and Lunca – exhibit a wide range of olfactory characteristics, from floral notes such as vine and acacia flowers to fruity aromas like peach, apricot, and citrus fruits, all enhanced by a mineral touch. The red wines have a strong colour intensity, soft tannins, a full body, and a fruity aroma and taste, characterised by well-ripened red and black fruits. The rosé wines are fresh, with aromas of forest fruits (wild strawberries, blackberries, raspberries), red fruits (cherries, strawberries), rose petals, and aromatic plants.

Chapter III of the product specification and point 6 of the single document have been amended.

2. *Amendment of the geographical area to include the commune of Aliman (Constanța County)*

An amendment is requested to include the commune of Aliman and its villages (in Constanța County) in the demarcated area for the production of wines with the Colinele Dobrogei PGI.

The commune of Aliman, comprising the villages of Aliman, Dunăreni, Vlahii, and Floriile, is located in Constanța County. It borders the commune of Rasova, situated in the Colinele Dobrogei GI defined area, to the north; the commune of Ion Corvin to the south; the commune of Adamclisi, also in the Colinele Dobrogei GI defined area, to the east; and the Danube River to the west.

The superior quality of the wines produced in these localities is supported by soil and climate factors, with the heat potential playing a decisive role. The pervasive light and warmth in these areas result in fresh wines with diverse fruity aromas, such as fresh and intense citrus aromas, spicy or floral notes like wildflowers, and exotic herb nuances. These wines are full-bodied, with characteristics specific to aromatic varieties that achieve the performance of cultivated varieties and reflect the existing winemaking potential in the Colinele Dobrogei GI area. They are typical wines with acidity and minerality that add extra freshness.

The Danube topoclimate is characterised by an average annual temperature of approximately 11 °C. The highest monthly average temperature occurs in July, at 22 °C, while the lowest is in January, at 10 °C. The air temperature varies widely throughout the day and year.

Wind patterns are influenced by the Danube river, with day- and night-time breezes similar to those in the coastal area. Rainfall is a key climate factor for the economy of a predominantly agricultural territory such as the Dumbrăveni - Valea Urluia - Lake Vederoasa area. Rainfall is relatively low, with an average annual rainfall of approximately 460 mm per year, distributed unevenly. The rainiest months are May and June, and the driest month is March. Summers arrive early and are warm, sometimes hot, and long, often accompanied by dry winds. Autumns are extended and dry, providing favourable conditions for the ripening of grapes and the accumulation of aromatic compounds.

The predominant soils are characteristic of an arid climate, with chernozem being the most common. These soils possess natural fertility and are suitable for vine cultivation. Chernozem is medium-textured throughout its entire profile, well-structured, offers good water and air permeability, and is easy to work with. Rich in humus, these soils have a slightly alkaline reaction and are well-stocked with nutrients. They exhibit very high fertility, and are suitable for vine cultivation.

Chapter III of the product specification and point 6 of the single document have been amended.

SINGLE DOCUMENT

1. **Name(s)**

Colinele Dobrogei

2. **Geographical indication type**

Protected Geographical Indication

3. **Categories of grapevine products**

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 wine(s)**

1. *White and rosé wines*

CONCISE TEXTUAL DESCRIPTION

White and rosé wines

Colour: greenish-yellow, sometimes tending to golden, straw yellow, pale/medium salmon pink. Smell and taste: aroma of freshly mown hay, acacia flowers, a bouquet with hints of sweet almond; good accumulation of sugars gives the wines a full-bodied, rounded character, with notes of peach, apricot and mango; balanced taste without the fullness of body standing out; on the nose the wines have notes of meadow flowers, honey, toast, roses, with a slight hint of citrus in naturally aromatic varieties and lasting notes of honeycomb in older aromatic wines.

The values for maximum total acidity are subject to the limits laid down in the relevant European Union law.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 10,00

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

2. *Red wines*

CONCISE TEXTUAL DESCRIPTION

Red wines

Colour: ruby red, garnet red, purplish red, dark red. Smell and taste: the wines have high colour intensity, developing fresh aromas of forest fruits with hints of prune; they possess a velvety mouthfeel and unctuousness, aromas of fresh raspberry, redcurrant, cranberry, sour cherry, cloves, blackberries, and blueberries; they have tannic structure and character, with a developed bouquet of blueberries and cloves, with peppery/seasoned notes, vanilla with short ageing, black cherry, and optimum acidity; they are suitable for ageing in oak barrels.

The values for maximum total acidity are subject to the limits laid down in the relevant European Union law.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 10,00

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20

— Maximum total sulphur dioxide (in milligrams per litre): 150

5. **Winemaking practices**

5.1. *Specific winemaking practices*

1. Production outside demarcated area

Relevant restriction on making the wines

Colinele Dobrogei PGI wines may also be made in the area in the proximity of the demarcated area, within the same administrative unit, within a neighbouring administrative unit or in neighbouring areas with geographical indications. The National Office of Vine and Wine Products (ONVPV) must be notified 48 hours in advance of exercising this derogation.

2. Production practice

Specific winemaking practice

Blending is permitted. It must be performed in compliance with current legislation.

3. Oenological practice

Specific winemaking practice

Rosé wines may also be made from the grape varieties used for red winemaking, using the short maceration technique and preserving the characteristics of the variety or varieties used to make the reds.

4. Oenological practice

Specific winemaking practice

Production of white wines from red varieties

Many producers intend to introduce technologies for harnessing the aromatic potential of varieties such as the production of white wines from red grapes, a type called 'blanc de noirs'. This method of producing white wines from red grapes harnesses the potential of the varieties, resulting in slightly robust wines characterised by a slight vegetal taste, dominated by subtle aromas of blackberries, lime, grapefruit and yellow plums. The acidity enhances the wine's freshness.

Still rosé wine from white grapes – the grapes of the Pinot Gris, Băbească Gri or Traminer Roz varieties have skins in shades of mauve, mauvish-grey and greyish-blue for Pinot Gris and Băbească Gri, and of pearly-pink and greyish-pink for Traminer Roz. These yield still wines in shades of yellowish-white, straw yellow to pink. Depending on the winemaker's choice, both still white wines and rosé wines can be produced, the latter being obtained by maceration.

Still orange wine from white grapes

The technology to produce this wine involves a process of maceration on the skin of the white grape must, the maceration period depending on the colour intensity the winemaker wishes the finished wine to have. Colour: amber-yellow/amber, with a complex structure and an aromatic bouquet of lime flowers, honey, orange peel and dried fruit. Taste: rich, full-bodied with a very pronounced acid component accentuated by intense minerality.

5.2. *Maximum yields*

1. Wine grape variety – Petit Verdot, Sangiovese

   14 000 kilograms of grapes per hectare

2. Wine grape variety – Viognier

   14 500 kilograms of grapes per hectare

3. Wine grape variety – Negru de Drăgășani, Crâmpoșie selecționată, Băbească gri

   15 000 kilograms of grapes per hectare

4. Wine grape variety – Cabernet Sauvignon, Malbec, Mourvèdre

   15 400 kilograms of grapes per hectare

5. Wine grape variety – Busuioacă de Bohotin

   16 000 kilograms of grapes per hectare

6. Wine grape variety – Chardonnay, Pinot Gris

   16 300 kilograms of grapes per hectare

7. Wine grape variety – Sémillon

   16 600 kilograms of grapes per hectare

8. Wine grape variety – Muscat Ottonel, Pinot Noir, Syrah, Burgund mare, Băbească Neagră

   17 100 kilograms of grapes per hectare

9. Wine grape variety – Sauvignon, Riesling italian, Riesling de Rhin, Merlot, Fetească Neagră, Fetească Regală, Fetească Albă, Tămâioasă Românească

   18 000 kilograms of grapes per hectare

10. Wine grape variety – Traminer aromat, Traminer roz, Crâmpoșie, Columna, Aligoté, Iordană, Aromat de Iași, Rkațiteli

    18 000 kilograms of grapes per hectare

11. Wine grape variety – Saint Emilion, Novac, Mamaia, Cristina, Alicante Bouschet

    18 000 kilograms of grapes per hectare

12. Wine grape variety – Petit Verdot, Sangiovese

    105 hectolitres per hectare

13. Wine grape variety – Viognier

    109 hectolitres per hectare

14. Wine grape variety – Negru de Drăgășani, Crâmpoșie selecționată, Băbească gri

    112 hectolitres per hectare

15. Wine grape variety – Cabernet Sauvignon, Malbec, Mourvèdre

    115 hectolitres per hectare

16. Wine grape variety – Busuioacă de Bohotin

    120 hectolitres per hectare

17. Wine grape variety – Chardonnay, Pinot Gris

    122 hectolitres per hectare

18. Wine grape variety – Sémillon

    124 hectolitres per hectare

19. Wine grape variety – Muscat Ottonel, Pinot Noir, Syrah, Burgund mare, Băbească Neagră

    128 hectolitres per hectare

20. Wine grape variety – Sauvignon, Riesling italian, Riesling de Rhin, Merlot, Fetească Neagră, Fetească Regală, Fetească Albă, Tămâioasă Românească

    135 hectolitres per hectare

21. Wine grape variety – Traminer roz, Traminer aromat, Crâmpoșie, Columna, Aligoté, Iordană, Aromat de Iași, Rkațiteli

    135 hectolitres per hectare

22. Wine grape variety – Saint Emilion, Novac, Mamaia, Cristina, Alicante Bouschet

    135 hectolitres per hectare

6. **Demarcated geographical area**

Constanța County:

— Town of Murfatlar - Murfatlar and village of Siminoc;

— Commune of Valu lui Traian - village of Valu lui Traian;

— Commune of Poarta Albă - villages of Poarta Albă and Nazarcea;

— Town of Ovidiu - commune of Ovidiu, village of Poiana;

— Commune of Ciocârlia - village of Ciocârlia;

— Town of Medgidia - Medgidia and villages of Remus Opreanu and Valea Dacilor;

— Commune of Castelu - villages of Castelu, Cuza Vodă and Nisipari;

— Commune of Siliștea - village of Siliștea;

— Commune of Tortoman - village of Tortoman;

— Commune of Peştera - villages of Peştera and Ivrinezu Mic;

— Commune of Mircea Vodă - villages of Mircea Vodă, Satu Nou, Țibrinu, Saligny, Ștefan cel Mare and Gherghina;

— Commune of Adamclisi - villages of Adamclisi, Abrud, Hațeg, Urluia and Zorile;

— Town of Cernavodă - commune of Cernavodă;

— Commune of Seimeni - villages of Seimeni and Seimenii Mici;

— Commune of Rasova - villages of Rasova and Cochirleni;

— Commune of Aliman - villages of Aliman, Dunăreni, Vlahii and Floriile;

— Commune of Mihai Viteazu - villages of Mihai Viteazu and Sinoie;

— Commune of Istria - villages of Istria and Nuntaşi;

— Commune of Cogealac - villages of Cogealac, Tariverde and Fântânele;

— Town of Mangalia - Mangalia;

— Town of Hârșova - Hârșova;

— Commune of Chirnogeni - village of Chirnogeni;

— Commune of 23 August - village of 23 August;

— Commune of Horia - villages of Horia and Tichilești;

— Commune of Crucea - village of Crucea;

— Commune of Topalu - village of Topalu;

— Commune of Ciobanu - village of Ciobanu;

— Commune of Gârliciu - village of Gârliciu;

— Commune of Saraiu - village of Saraiu;

— Commune of Cobadin - village of Viișoara.

Tulcea County:

— Town of Babadag - Babadag;

— Commune of Sarichioi - villages of Enisala, Visterna, Zebil and Sabangia;

— Commune of Valea Nucarilor - villages of Valea Nucarilor, Agighiol and Iazurile;

— Town of Tulcea - Tulcea;

— Commune of Ostrov - villages of Ostrov and Piatra;

— Commune of Somova - villages of Somova, Mineri and Parcheș;

— Commune of Niculițel - village of Niculițel;

— Commune of Izvoarele - villages of Izvoarele and Alba;

— Commune of Valea Teilor - village of Valea Teilor;

— Commune of Frecăței - villages of Telița and Poșta;

— Town of Isacea - Isacea;

— Commune of Luncavița - village of Luncavița;

— Commune of Văcăreni - village of Văcăreni;

— Commune of Jijila - village of Jijila;

— Town of Măcin - Măcin;

— Commune of Greci - village of Greci;

— Commune of Cerna - village of Cerna;

— Commune of Turcoaia - village of Turcoaia;

— Commune of Carcaliu - village of Carcaliu;

— Commune of Baia - village of Baia;

— Commune of Ceamurlia de Jos - villages of Ceamurlia de Jos and Lunca.

7. **Wine grape variety(ies)**

Alicante Bouschet N – Alicante Henri Bouschet

Aligoté B - Plant de trois, Plant gris, Vert blanc, Troyen blanc

Aromat de Iași B

Burgund Mare N - Grosser Burgunder, Blaufrankisch, Kekfrankos, Frankovka, Limberger

Busuioacă de Bohotin Rs - Schwarzer Muscat, Muscat fioletovîi, Muscat violet cyperus, Muscat rouge de Frontignan

Băbească gri G

Băbească neagră N - Grossmuttertraube, Hexentraube, Crăcana, Rară neagră, Căldărușă, Serecsia

Cabernet Sauvignon N - Petit Vidure, Burdeos tinto

Chardonnay B - Gentil blanc, Pinot blanc Chardonnay

Columna B

Cristina N

Crâmpoșie B

Crâmpoşie selecționată B

Fetească albă B - Păsărească albă, Poama fetei, Madchentraube, Leanyka, Leanka

Fetească neagră N - Schwarze Madchentraube, Poama fetei neagră, Păsărească neagră, Coada rândunicii

Fetească regală B - Konigliche Madchentraube, Konigsast, Ktralyleanka, Dănăşană, Galbenă de Ardeal

Iordană B - Iordovană, Iordan

Malbec N – Cotes rouges, Pied de Perdrix, Plant d'Arles

Mamaia N

Merlot N - Bigney rouge, Plant Medoc

Mourvedre N

Muscat Ottonel B - Muscat Ottonel blanc

Negru de Drăgășani N

Novac N

Petit Verdot N

Pinot Gris G - Affumé, Grau Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Pinot noir N - Blauer Spätburgunder, Blauer Burgunder, Burgund mic, Burgunder roter, Klävner Morillon Noir

Pinot noir N - Spätburgunder, Pinot nero

Riesling de Rhin B - Weisser Riesling, White Riesling, Riesling Renano, Rheinriesling

Riesling italian B - Olasz Riesling, Olaszriesling, Welschriesling

Rkatiteli B - Dedali Rkatiteli, Korolioc Rkatiteli

Saint Emilion B - Trebbiano Toscano, Ugni blanc, Trebbiano

Sangiovese N - Brunello di Montalcino, Morellino

Sauvignon B - Sauvignon Blanc

Syrah N - Shiraz, Petit Syrah

Sémillon B - Semillon blanc

Traminer Roz Rs - Rosetraminer, Savagnin roz, Gewürztraminer

Traminer aromat alb B

Tămâioasă românească B - Busuioacă de Moldova, Muscat blanc à petit grains

Tămâioasă românească B - Rumanische Weihrauchtraube, Tamianka, Tămâioasă albă de Drăgășani

Viognier B - Petit Vionnier, Viogne, Galopine, Vugava bijela

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

8.1. *Details of the geographical area*

The area is the territory of Dobrogea in south-eastern Romania, demarcated by the lower reaches of the Danube (to the west and north), the Black Sea (to the east) and the Bulgarian border (to the south). It is characterised by a predominance of plateau-type landforms with a loess substrate, and ecological, soil and climate conditions classified in the steppe and forest-steppe categories. Each of these components helps to create an ecological environment that is good for growing vines.

Most of the vineyards sit upon a geological substrate of loess (3-40 m thick), partially covering hard, ancient rock (pre-Paleozoic, Paleozoic, Mesozoic and Tertiary), autochthonous or displaced.

Northern Dobrogea is largely mountainous (highlands with sheltered depressions, ranging between 100 m and 467 m above sea level), whereas southern Dobrogea has a structural tabular plateau landscape (below 200-300 m). These two landscapes are separated by the broadly hilly erosional plateau of central Dobrogea (250-350 m).

This is the region of Romania where rainfall and groundwater are scarcest: availability is patchy, and the water is often more mineralised. Impoundment, harvesting and irrigation are used to mitigate this situation.

The typically continental climate is partly tempered by the proximity of the Black Sea and the Danube Marshes and Delta. The average annual temperature is around 11 °C with a temperature range of more than 25 °C between mean values for January and July, and more than 75 °C in terms of absolute extremes over several years. Average annual rainfall is often less than 400 mm. The benefits of the area are good heliothermal conditions: it is one of Romania's warmest regions (with solar radiation of over 120-125 Kcal/cm^2, sunshine duration of over 2 200 hours and daily average positive temperatures adding up to 4 000-4 200 °C over the year), which ensures that grapes can ripen and even become over-ripe.

Zonal is by far the dominant soil category found in the wine-growing areas: steppe mollisols (kastanozems and chernozems) and forest-steppe mollisols (calcic chernozems and, more rarely, clay-illuvial chernozems, rendzina and greyzems), mostly formed on a loess substrate.

8.2. *Product details*

Colinele Dobrogei PGI wines can be whites, reds or rosés.

The whites and rosés are limpid in appearance, and greenish-yellow to golden yellow, or pale or medium salmon-pink, with a velvety taste.

In terms of smell and taste, the majority of notes are floral. The wines have a good accumulation of sugars and are well-rounded, with notes of honey, rose, citrus in naturally aromatic varieties and sometimes honeycomb in older aromatic wines.

The reds have a velvety mouthfeel and are ruby red, deep garnet/purplish red or dark red in colour.

The smell and taste feature the fresh aromas of well-ripened forest fruits, with hints of prune, a velvety mouthfeel and unctuousness, along with aromas of fresh raspberry, redcurrant, cranberry, blackberries and blueberries. The wines have a tannic character, a bouquet of blueberries and cloves, and are sometimes markedly peppery, with short ageing bringing vanilla aromas. They are suitable for ageing in oak barrels.

8.3. *Causal interaction*

The specificity of Colinele Dobrogei PGI wines is imparted by the musts used to make them. This links back to the grape varieties, which benefit from high solar radiation – thermal conditions are among the warmest in Romania – and low rainfall. These factors help the grapes to ripen well, resulting in musts that are high in sugars. The influence of the sea makes itself felt in the area. It is particularly beneficial in the autumn because it acts as a temperature regulator. The Danube is an influential presence in Cernavodă, particularly on the vineyards closest to it. The soil, rich in calcium carbonate, is an important factor for wine quality. The quality of the wines is marked by the beneficial influence of the nearby Razim and Sinoe lakes and good soils for growing wines, along with the fact that the wines are balanced in alcohol and acidity and have well-expressed organoleptic characteristics (floral/forest fruits, seasoned notes).

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

Conditions applicable to finished product

Legal framework:

in national legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Provided that the competent authorities are duly notified, the wines may be conditioned and bottled outside the area in which the grapes were grown.

These processes may take place within the same administrative unit, within a neighbouring administrative unit or in neighbouring areas with geographical indications.

In this case, the producer or the bottler and place of bottling must be identified on the label, as appropriate.

On the subject of bottling, and in response to commercial demands from the EU and export markets, bulk sales of Colinele Dobrogei PGI wines are permitted.

The authorities must be notified of bulk consignments through the local inspection service. Bulk consignments must be accompanied by the applicable paperwork as well as the certificate proving entitlement to use the protected indication and market the wine.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_de_sarcini_ig_colinele_dobrogei_modif_cf_cerere_1549_12.08.2024_no_track_changes.pdf