OTHER ACTS

EUROPEAN COMMISSION

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

(2022/C 304/07)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'Verdicchio di Matelica'

PDO-IT-A0481-AM03

Date of communication: 27.5.2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Packaging – containers and capacity**

Description: for Verdicchio di Matelica wine with no additional specification, use may be made of non-glass packaging consisting of a polyethylene or polyester multi-layered plastic bag enclosed in a box made of cardboard or any other rigid material, with a capacity of at least the minimum laid down in national and European Union legislation. Wine of the passito type must be marketed only in glass bottles with a capacity not exceeding 1,50 litres.

Reasons: this is an additional option for packaging Verdicchio di Matelica wine in non-glass containers. It was sought by producers after careful technical and commercial assessments, as is also the case for the minimum capacity specified for bottles of passito wines.

This amendment concerns Article 7 of the product specification and section 9 of the single document.

2. **Vintage year**

Description: the vintage year must be indicated for Verdicchio di Matelica wines, except for sparkling wines not labelled as vintage wines.

Reasons: this is a better specification on how the products bearing this designation are to be labelled.

This amendment concerns Article 7 of the product specification and section 9 of the single document.

3. **References to the control body – change of address**

Description: the address of Valoritalia società per la certificazione delle qualità e delle produzioni vitivinicole italiane S.r.l. has been changed from Via Piave 24, 00187 Rome to Via Venti Settembre 98/G, 00187 Rome, Italia.

Reasons: the control body for Verdicchio di Matelica has changed registered office.

This amendment concerns Article 10 of the product specification but does not concern the single document.

SINGLE DOCUMENT

1. **Name of the product**

Verdicchio di Matelica

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

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

4. **Description of the wines**

1. *Verdicchio di Matelica*

CONCISE TEXTUAL DESCRIPTION

Verdicchio di Matelica PDO wines are pale straw-yellow in colour. They have a characteristic and delicate smell and a dry, harmonious taste with a slightly bitter aftertaste.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Verdicchio di Matelica passito*

CONCISE TEXTUAL DESCRIPTION

Verdicchio di Matelica PDO passito wines are yellow to amber in colour. They have a characteristic intense smell redolent of ethers, a semi-sweet to sweet taste, a velvety texture and a characteristic slightly bitter aftertaste.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,00 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	25
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Verdicchio di Matelica spumante*

CONCISE TEXTUAL DESCRIPTION

Verdicchio di Matelica PDO spumante sparkling wines are straw yellow in colour with light green hints. They have a characteristic delicate, fine, generous and composite smell, a fine and persistent foam and a taste from extra brut to dry. They are flavoursome, fresh, fine and harmonious.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4,50 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*

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5.2. *Maximum yields*

1. Verdicchio di Matelica

13 000 kilograms of grapes per hectare

2. Verdicchio di Matelica passito

13 000 kilograms of grapes per hectare

3. Verdicchio di Matelica spumante

13 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The growing area of the grapes used to make Verdicchio di Matelica PDO wines comprises part of the territory of the municipalities of Matelica, Esanatoglia, Gagliole, Castelraimondo, Camerino and Pioraco in the province of Macerata and part of the territory of the municipalities of Cerreto d'Esi and Fabriano in the province of Ancona.

7. **Wine grape varieties**

Verdicchio bianco B. - Trebbiano di Soave B.

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

Verdicchio di Matelica

Human factors have played a crucial role in the development of the growing and wine-making techniques for Verdicchio di Matelica PDO wines. The production and consumption of sparkling and passito wines is a tradition in the area going back centuries and amply documented. The human factors have interacted with the growing area's unique natural factors, such as the climate and the nature of the soils, to give Verdicchio di Matelica PDO wines their unique and unparalleled analytical, aromatic and organoleptic characteristics, which are inextricably linked to the native variety used as the main grape.

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

Indication of the vintage year

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The vintage year must be indicated on the labelling of Verdicchio di Matelica PDO wines, except for sparkling wines not labelled as vintage wines.

Packaging and containers

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

For Verdicchio di Matelica wines with no additional specification, use may be made of non-glass packaging consisting of a polyethylene or polyester multi-layered plastic bag enclosed in a box made of cardboard or any other rigid material, with a capacity of at least the minimum laid down by national and European Union legislation.

The Verdicchio di Matelica passito wine type may be released for consumption only in glass bottles with a capacity not exceeding 1,50 litres.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/18198