C/2024/7269

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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

(C/2024/7269)

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

'Montecucco'

PDO-IT-A1433-AM02

Date of communication: 25 September 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Removal of the list of additional grape varieties

DESCRIPTION

The list of additional grape varieties has been removed from the product specification, stating more generally that the additional grape varieties are those officially registered in the national register of vine varieties and suitable for cultivation in the Region of Tuscany.

REASON

While respecting the minimum use limits for the main wine varieties, the removal of this list makes the list of grape varieties clearer.

This amendment affects Article 2 of the product specification.

This amendment does not affect the single document.

2. Adjustment of the vine variety combinations

DESCRIPTION

The following sentence has been removed from Article 2 of the product specification:

'The adjustment to the vine variety combinations of "Montecucco" PDO vineyards must be carried out within 10 years of the date of entry into force of this product specification, the full list of which can be found in Annex 1'.

REASON

The removal of this sentence was deemed necessary since the provision contained therein has become obsolete. More than 10 years have passed since the approval of the 'Montecucco' PDO by ministerial decree on 30 July 1998, and all producers comply with the vine variety combinations described in Article 2 of the product specification.

This amendment affects Article 2 of the product specification.

This amendment does not affect the single document.

3. Removal of regional provisions

DESCRIPTION

The paragraph regarding the Region of Tuscany's management of production has been removed from Article 4 of the product specification.

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

REASON

The removal is editorial, since the requirements surrounding the management of grape production are already regulated by Italian Law.

This amendment affects Article 4 of the product specification.

This amendment does not affect the single document.

4. **Expansion to the wine-making area**

DESCRIPTION

The wine-making, drying and ageing area has been expanded to include an area near the production area and now comprises the entire territory of the province of Grosseto in the Region of Tuscany. It is now equivalent to the bottling area that was set up when the 'Montecucco' PDO was first recognised by ministerial decree on 30 July 1998. 'Montecucco' was recognised by ministerial decree on 30 July 1998.

Exceptions also apply in the Region of Tuscany, i.e. in the regional administrative unit where 'Montecucco' PDO is produced.

REASON

The amendment is necessary to give the opportunity of wine-making, drying, ageing and bottling to all companies that do not have a cellar within the production area, but that own or manage vineyards within the production area.

This amendment affects Article 5 of the product specification.

This amendment concerns Section 9 (Essential further conditions) of the single document.

5. **'Montecucco' - Labelling**

DESCRIPTION

A requirement has been added whereby the broader geographical term 'Toscana' [Tuscany] must appear on the label in addition to the protected designation of origin 'Montecucco'.

REASON

The amendment makes it possible to provide precise information on the geographical origin of wines with the 'Montecucco' PDO.

The amendment affects the single document, specifically Section 9 (Essential further conditions), and Article 7 of the product specification.

6. **Updated reference to EU legislation**

DESCRIPTION

The reference to Regulation (EC) No 607/2009 has been removed, and the more general and relevant phrase 'In accordance with the relevant EU legislation' has been added.

REASON

The reference to Regulation (EC) No 607/2009 has been removed as the regulation has been repealed.

This amendment affects Article 5 of the product specification.

This amendment does not affect the single document.

7. **Amendments to the chemical characteristics of wine types**

DESCRIPTION

The provision that allowed the Ministry to amend the minimum limits for total acidity and minimum sugar-free extract has been removed from Article 6 of the product specification.

REASON

The provision has been removed as it is no longer relevant to the applicable EU and national legislation.

This amendment affects Article 6 of the product specification.

This amendment does not affect the single document.

8. **Inspection body – change of address**

DESCRIPTION

The address of the inspection body has been updated.

SINGLE DOCUMENT

1. **Name of the product**

Montecucco

2. **Geographical indication type**

PDO – protected designation of origin

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. 'Montecucco' Rosso [red], including Rosso Riserva [reserve red] and Rosato [rosé]

CONCISE TEXTUAL DESCRIPTION

Colour: the Riserva is intense ruby red, tending to garnet. The Rosato ranges from pale to cherry pink. Aroma: the Riserva is vinous and broad, more elegant and distinctive. The Rosato is fresh and fruity. Taste: the Riserva is harmonious, dry, pleasantly tannic, more full-bodied, warm and elegant with possible hints of wood. The Rosato is flavourful, dry and harmonious. Minimum total alcoholic strength by volume: 12,00 %; for the Riserva 12,50 %; for the Rosato 11,50 %. Minimum total acidity: for the Rosso and Riserva 4,50 g/l; for the Rosato 5 g/l. Minimum sugar-free extract: 24,0 g/l; for the Riserva 25,0 g/l; for the Rosato 18,50 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: in grams per litre expressed as tartaric acid

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

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

2. 'Montecucco' Bianco [white], including wines bearing an indication of the grape variety 'Vermentino'

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow. Aroma: delicate, fresh, more or less fruity; also distinctive in the case of the Vermentino. Taste: dry, fresh, distinctive; soft and full-bodied in the case of the Vermentino. Minimum total alcoholic strength by volume: 11,50 %. 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: 5,00 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18,00

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

3. 'Montecucco' Vin Santo and Vin Santo Occhio di Pernice

CONCISE TEXTUAL DESCRIPTION

Colour: from golden yellow to intense amber. The Occhio di Pernice ranges between amber and intense topaz, with a broad reddish rim that turns brown with age. Aroma: intense, characteristic of ripe fruit, more complex aroma of ripe fruit and other hints in the case of the Occhio di Pernice. Taste: the Occhio di Pernice is intense and velvety, persistent with a sweet after-taste. Minimum total alcoholic strength by volume: 17,00 %, with an actual alcoholic strength of at least 12,00 % in the Occhio di Pernice. Minimum total alcoholic strength by volume: 20,00 %, with an actual alcoholic strength of at least 15,00 %. Minimum sugar-free extract: 25,0 g/l; for the Occhio di Pernice: 27 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): 12

— Minimum total acidity: 4,50 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 28,00

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Vin Santo and Vin Santo Occhio di Pernice wine-making method

Specific oenological practice

After undergoing a careful selection process, the grapes must be naturally dried in suitable premises. The drying period must be prolonged until the grapes reach an adequate sugar content, before pressing. The wine must be preserved and aged in wooden barrels of sufficient capacity.

5.2. *Maximum yields*

1. 'Montecucco' Rosso, Rosso Riserva and Rosato

63 hectolitres per hectare

2. ‘Montecucco’ Rosso, Rosso Riserva and Rosato

9 000 kilograms of grapes per hectare

3. ‘Montecucco’ Bianco and Vermentino

77 hectolitres per hectare

4. ‘Montecucco’ Bianco and Vermentino

11 000 kilograms of grapes per hectare

5. ‘Montecucco’ Vin Santo Occhio di Pernice

31,50 hectolitres per hectare

6. ‘Montecucco’ Vin Santo Occhio di Pernice

9 000 kilograms of grapes per hectare

7. ‘Montecucco’ Vin Santo

38,50 hectolitres per hectare

8. ‘Montecucco’ Vin Santo

11 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The production area is located within the Region of Tuscany and covers all, or part of, the municipalities of Cinigiano, Civitella Paganico, Campagnatico, Castel del Piano, Roccalbegna, Arcidosso and Seggiano, in the province of Grosseto.

7. **Main wine grape variety(ies)**

Ciliegiolo N

Grechetto B

Malvasia Bianca Lunga B – Malvasia

Sangiovese N

Trebbiano Toscano B – Trebbiano

Vermentino B

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

‘Montecucco’

The area consists of hills and foothills, the climate is mild but rainy and sufficiently windy, with a good daily temperature range. The soils are loamy and full of stones– which come from the disintegration of sandstone – and have high chemical and biological fertility. It is an area with a strong viticultural tradition that dates back to Etruscan times. It is ideal for vine cultivation, using the Guyot and spurred cordon methods with high planting densities. The varieties grown are mainly traditional, such as Sangiovese, Trebbiano Toscano, Ciliegiolo, Vermentino, Malvasia Bianca and Grechetto, producing highly distinctive wines that are fresh, aromatic and well-structured.

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

Wine-making and bottling area

Legal framework:

EU legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

Bottling, along with the wine-making, drying and ageing operations, must be carried out in the province of Grosetto.

However, such operations, even separately, are permitted in cellars located outside the area referred to in the previous section, provided that they are located within the administrative Region of Tuscany. These cellars must belong to holdings that – individually or collectively – use them to make wine from grapes suitable for the production of 'Montecucco' PDO and harvested from vineyards managed by those holdings.

In accordance with EU legislation, bottling or packaging must take place in the aforementioned demarcated geographical area to safeguard the quality and reputation of the product and to guarantee its origin.

Wine-making area

Legal framework:

EU legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

The wine-making, drying and ageing operations, along with bottling, must be carried out in the province of Grosetto.

However, such operations, even separately, are permitted in cellars located outside the area referred to in the previous section, provided that they are located within the administrative Region of Tuscany. These cellars must belong to holdings that – individually or collectively – use them to make wine from grapes suitable for the production of 'Montecucco' PDO and harvested from vineyards managed by those holdings.

In accordance with EU legislation, bottling or packaging must take place in the aforementioned demarcated geographical area to safeguard the quality and reputation of the product and to guarantee its origin.

Name of the broader geographical unit

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

For the wines designated with the 'Montecucco' PDO it is mandatory to indicate the broader geographical name 'Toscana'.

This must appear in characters no bigger than ⅔ the size of those used to indicate the designation 'Montecucco'.

The geographical name 'Toscana' must always appear below the traditional specific term 'Denominazione di Origine Controllata' (written out in full or abbreviated to DOC or D.O.C.) or the EU wording 'Protected Designation of Origin', in the following order:

Montecucco

Denominazione di Origine Controllata (or the letters DOC or D.O.C.)

or Protected Designation of Origin

Toscana

The name 'Toscana' must be the same font, style, spacing, prominence, colour and colorimetric intensity as the name 'Montecucco'.

All the information listed must appear on a uniform background.

Despite the requirement for the broader geographical name 'Toscana' to appear on labels, labels that do not include the name 'Toscana' may still be used up, provided that they are only used for wines produced from the 2023 harvest or earlier.

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 'Montecucco' Rosso and Rosso Riserva wine, in addition to the main grape variety (Sangiovese, which is present in the combination of grape varieties at a minimum of 60 %), other red grape varieties that are suitable for cultivation in the Tuscany region, excluding the varieties Malvasia Nera, Malvasia Nera di Brindisi, and Aleatico, may be used in production up to a maximum of 40 %.

For the 'Montecucco' Rosato wine, in addition to the main grape varieties (Sangiovese and Ciliegiolo), other red grape varieties, individually or together, that are suitable for cultivation in the Region of Tuscany, excluding the varieties Malvasia Nera, Malvasia Nera di Brindisi, and Aleatico, may be used in production up to a maximum of 40 %.

For the 'Montecucco' Bianco wine, in addition to the main grape varieties (Trebbiano Toscano and Vermentino Bianco), other white grape varieties, individually or together, that are suitable for cultivation in the Region of Tuscany, may be used in production.

For the 'Montecucco' Vermentino wine, in addition to the main grape variety, other white grape varieties, individually or together, that are suitable for cultivation in the Region of Tuscany, may be used in production up to a maximum of 15 %.

For the 'Montecucco' Vin Santo wine, in addition to the main grape varieties (Malvasia Bianca Lunga, Grechetto Bianco and Trebbiano Toscano), other white grape varieties, individually or together, that are suitable for cultivation in the Region of Tuscany, may be used in production up to a maximum of 30 %.

For the 'Montecucco' Vin Santo Occhio di Pernice wine, in addition to the main grape variety (Sangiovese), other red grape varieties, individually or together, that are suitable for cultivation in the Region of Tuscany, may be used in production up to a maximum of 30 %.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/22069