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

(2019/C 265/06)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Liguria di Levante'

Reference number: PGI-IT-A0363-AM03

Date of communication: 27.5.2019

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Inclusion of the 'Vermentino nero' monovarietal type**

Description and reasons

Description: The 'Vermentino nero' monovarietal type has been added to Article 1 of the product specification.

Reasons: The new 'Vermentino nero' grape variety type is the result of a lengthy trial aimed at promoting the variety already grown in the area, which has long been recognised as suitable for winegrowing in the territory in question.

2. **Combination of grape varieties for the 'Vermentino nero' monovarietal type**

Description and reasons

Following the inclusion of the 'Vermentino nero' grape variety in the Product Specification, Article 2 of the Specification provides a description of the combination of varieties suitable for producing this monovarietal type, which according to standing EU legislation must consist of at least 85 % of this grape variety.

This amendment also affects Section 7 of the Single Document (Main wine grape varieties).

3. **Insertion of the yield per hectare and minimum natural alcoholic strength of the grapes and the wine yield for the 'Vermentino nero' monovarietal type**

Description and reasons

Article 4 of the Product Specification states the yield per hectare and the minimum natural alcoholic strength for grapes of the 'Vermentino nero' monovarietal type, i.e. 11 tonnes per hectare and 10 % vol. respectively. Article 5 states the grape/wine yield and the wine/hectare yield for this type, i.e. 80 % and 88 hectolitres per hectare respectively.

This amendment also affects Section 5 of the Single Document (Maximum yields).

4. **Characteristics of the 'Vermentino nero' monovarietal type on consumption**

Description and reasons

Article 6 of the Product Specification provides the following analytical and organoleptic characteristics on consumption for the 'Vermentino nero' monovarietal type:

— colour: intense ruby red, tending to purplish red when young and to garnet with age,

— aroma: intense with notes of red fruits, herbs and spices,

— taste: fresh, harmonious and intense, with a pleasant, persistent after-taste, dry, occasionally with almond hints,

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

— minimum total acidity: 4,5 g/l,

— minimum total alcoholic strength by volume: 10,5 % vol.,

— minimum sugar-free extract: 20,0 g/l.

This amendment also affects Section 4 of the Single Document (Description of the Wines).

SINGLE DOCUMENT

1. **Name of product**

Liguria di Levante

2. **Name of the Member State**

Italy

3. **Type of geographical indication**

PGI — Protected Geographical Indication

4. **Categories of grapevine products**

1. Wine

8. Semi-sparkling wine

15. Wine from raisined grapes

5. **Description of the wine(s)**

White 'Liguria di Levante'

Colour: straw yellow of varying intensity; bright;

Aroma: delicate, pleasant, persistent, slightly fruity, composite;

Taste: dry, fresh, harmonious, delicately fruity, distinctive;

Minimum total alcoholic strength by volume: 10,5 % vol.;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Malvasia bianca lunga

Colour: bright straw yellow;

Aroma: subtle, delicate, distinctive, delicately aromatic;

Taste: dry, subtle, harmonious, distinctive;

Minimum total alcoholic strength by volume: 10,5 % vol.;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Trebbiano toscano

Colour: straw yellow of varying intensity; bright;

Aroma: delicate, slightly fruity;

Taste: dry, subtle, fresh, harmonious;

Minimum total alcoholic strength by volume: 10,5 % vol.;

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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Rosso

Colour: ruby red of varying intensity, tending to garnet with age;

Aroma: delicate, wine-flavoured, fruity, distinctive, composite;

Taste: dry, subtle, harmonious;

Minimum total alcoholic strength by volume: 11,5 % 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Canaiolo:

Colour: ruby red of varying intensity;

Aroma: delicate, wine-flavoured, subtle;

Taste: dry, subtle, harmonious, distinctive;

Minimum total alcoholic strength by volume: 10,5 % 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Ciliegiolo

Colour: ruby red of varying intensity; bright;

Aroma: delicate, subtle, wine-flavoured, slightly fruity;

Taste: dry; subtle, harmonious, delicately fruity;

Minimum total alcoholic strength by volume: 10,5 % 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Merlot

Colour: ruby red of varying intensity, tending to garnet with age;

Aroma: intense, wine-flavoured, slightly reminiscent of fruit and vegetables, composite;

Taste: dry, subtle, harmonious, fairly good body;

Minimum total alcoholic strength by volume: 10,5 % 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Pollera nera

Colour: ruby red of varying intensity;

Aroma: delicate, wine-flavoured, fairly composite;

Taste: dry, subtle, harmonious, distinctive;

Minimum total alcoholic strength by volume: 10,5 % 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Syrah

Colour: intense ruby red;

Aroma: intense, wine-flavoured, composite, delicately fruity;

Taste: dry, subtle, harmonious, distinctive, good body;

Minimum total alcoholic strength by volume: 10,5 % 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Rosato

Colour: light or pale pink, bright;

Aroma: delicate, wine-flavoured, slightly fruity;

Taste: dry, subtle, harmonious;

Minimum total alcoholic strength by volume: 10,5 % 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Passito bianco

Colour: intense golden yellow, bright, tending to amber;

Aroma: intense, strong, distinctive, fruity and delicately reminiscent of honey;

Taste: from sweet to semi-dry, harmonious, distinctive, good body, pleasant and persistent;

Minimum total alcoholic strength by volume: 15,0 % 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)	24
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,5
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Passito rosso

Colour: intense ruby red, bright, vivid;

Aroma: intense, strong, decisive, fruity and wine-flavoured;

Taste: from sweet to semi-dry, harmonious, distinctive, good body, pleasant and persistent;

Minimum total alcoholic strength by volume: 15,0 %;

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)	13,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	24
Maximum total sulphur dioxide (in milligrams per litre)	

'Liguria di Levante' Vermentino nero

Colour: intense ruby red, tending to purplish red when young and to garnet with age;

Aroma: intense with notes of red fruits, herbs and spices;

Taste: fresh, harmonious and intense, with a pleasant, persistent after-taste, dry, occasionally with almond hints

Minimum total alcoholic strength by volume: 10,5 % 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	4,5
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. **Winemaking practices**

a. *Essential oenological practices*

None

b. *Maximum yields*

Liguria di levante: Bianco, Malvasia bianca lunga, trebbiano toscano:

11 000 kg of grapes per hectare

Liguria di Levante: rosso, Canaiolo, Giliegiolo, Merlot, Pollera nera, Vermentino nero:

11 000 kg of grapes per hectare

Liguria di levante sangiovese, syrah, rosato, passito bianco, passito rosso:

11 000 kg of grapes per hectare

7. **Demarcated geographical area**

The area where the grapes used to produce wines covered by the 'Liguria di Levante' typical geographical indication (IGT) are grown includes the entire territory of La Spezia province.

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

Vermentino nero N.

Malvasia bianca Lunga B. - Malvasia

Malvasia bianca Lunga B. - Malvoisie

Malvasia bianca Lunga B. - Malvoisier

Trebbiano toscano B. - Biancame B.

Trebbiano toscano B. - Procanico

Trebbiano toscano B. - Trebbiano

Trebbiano toscano B. - Ugni blanc

Canaiolo nero N. - Canaiolo

Ciliegiolo N.

Ciliegiolo N. - Morettone

Merlot N.

Pollera nera N.

Sangiovese N.

Sangiovese N. - Sangioveto

Syrah N. - Shiraz

Syrah N.

Albana B.

Albarola B. - Bianchetta

Albarola B. - Bianchetta genovese B.

Albarola B.

Albarossa N.

Alicante N.

Barbera N.

Barsaglina N.

Bianchetta genovese B. - Bianchetta

Bianchetta genovese B.

Bosco B.

Cabernet franc N. - Cabernet

Cabernet sauvignon N. - Cabernet

Dolcetto N.

Greco B.

Greco B. - Asprinio bianco B.

Lumassina B.

Moscato bianco B. - Moscato

Moscato bianco B. - Moscatello

Moscato bianco B. - Moscatellone

Moscato bianco B. - Muscat

Moscato bianco B. - Muskateller

Pigato B.

Rollo B.

Rossese bianco B.

Rossese N.

Ruzzese B.

Sauvignon B. - Sauvignon blanc

Sauvignon B.

Scimiscià B.

Vermentino B.

Vermentino B. - Pigato B.

Vermentino B. - Favorita B.

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

Liguria di Levante

Soil and climate characteristics: on the hills, loamy substrate ranging from fine to coarse in texture; on the plains and floodplains, limy or loamy fluvial deposits, stony soils. Aspects of relief: the altitude of the land under vines varies between 0 and 1 700 metres above sea level.

Aspects of the climate: The average temperature in the area is about 12 °C. Maximum rainfall in November with about 160 mm, lowest rainfall in July with an average of 27 mm.

Human and historical factors that are relevant to the link: rich heritage going back to the time of the Roman Empire. The Val di Magra area is home to the ruins of the ancient Roman city of Luni, a prosperous commercial port that was used for shipping blocks of Apuan marble, wood, cheese and wine.

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

None

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/14016