C/2023/472

27.10.2023

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/2023/472)

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

'Rosso Orvietano / Orvietano Rosso'

PDO-IT-A0847-AM02

Date of communication: 4 August 2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Using the name of the larger geographical area 'Umbria'

Description: The name of the larger geographical area 'Umbria' may now be used on the labelling. This must follow the designation 'Rosso Orvietano' / 'Orvietano Rosso' and appear below the specific traditional term (*Denominazione di origine controllata* [Controlled designation of origin]) or the EU term (*Denominazione di origine protetta* [Protected designation of origin]), as follows:

'Rosso Orvietano' / 'Orvietano Rosso'

Denominazione di origine controllata

or Denominazione di origine protetta

(or the acronym DOC)

Umbria

The font size for the name 'Umbria' must be the same as or smaller than that used for the 'Rosso Orvietano' / 'Orvietano Rosso' designation and the same font (type), style, spacing, prominence, colour and colorimetric intensity must be used for both.

Description: The support of the Consorzio Tutela Vini [Wine protection organisation] for including the name of the larger geographical area 'Umbria' stems from the need to better identify the product in terms of the territory it belongs to, known for its history and beauty. The PDO 'Rosso Orvietano' / 'Orvietano Rosso' has its own particular identity, and above all its own intrinsic value which must be revealed. The purpose of including the name of the larger geographical area 'Umbria' on the label is therefore to reveal precisely that hidden value and make it visible to consumers.

The amendment concerns Article 7 of the product specification and the section 'Further conditions – Additional provisions relating to labelling' of the single document.

SINGLE DOCUMENT

1. **Name(s)**

   Rosso Orvietano

   Orvietano Rosso

2. **Geographical indication type**

   PDO – Protected Designation of Origin

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

3. **Categories of grapevine product**

1. Wine

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

1. *Red wine, including with indication of the grape variety*

CONCISE TEXTUAL DESCRIPTION

Colour: intense ruby red with hints of purple, or tending to garnet with age for certain single-variety types. Aroma: intense, vinous and distinctive; aromatic in the Aleatico and delicate in the Canaiolo and Ciliegiolo. The wines are based on grapes of the varieties Aleatico, Cabernet Franc, Cabernet Sauvignon, Canaiolo R., Ciliegiolo, Merlot, Montepulciano, Pinot Nero and Sangiovese, the characteristics of which are, depending on the variety, expressed in wines which are soft and elegant, sometimes velvety, full-bodied and harmonious, with a characteristic aftertaste. Minimum total alcoholic strength by volume: 11,50 %. Minimum sugar-free extract: 18 g/l.

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

2. *'Rosso Orvietano' / 'Orvietano Rosso' Canaiolo*

CONCISE TEXTUAL DESCRIPTION

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

Minimum total acidity: 4,0 g/l.

Minimum sugar-free extract: 18,0 g/l. Colour: ruby red, tending to garnet with age.

Aroma: delicate, distinctive.

Taste: velvety with a typical bouquet.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. *'Rosso Orvietano' / 'Orvietano Rosso' Ciliegiolo*

CONCISE TEXTUAL DESCRIPTION

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

Minimum total acidity: 4,0 g/l.

Minimum sugar-free extract: 18,0 g/l. Colour: intense ruby red.

Aroma: vinous, delicate.

Taste: fruity, with a distinctive aftertaste.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. *'Rosso Orvietano' / 'Orvietano Rosso' Pinot Nero*

CONCISE TEXTUAL DESCRIPTION

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

Minimum total acidity: 4,0 g/l.

Minimum sugar-free extract: 18,0 g/l. Colour: ruby red, tending to garnet with age.

Aroma: intense, long-lasting, distinctive.

Taste: dry, full-bodied, distinctive, harmonious.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. *'Rosso Orvietano' / 'Orvietano Rosso' Cabernet Franc or Cabernet Sauvignon*

CONCISE TEXTUAL DESCRIPTION

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

Minimum total acidity: 4,0 g/l.

Minimum sugar-free extract: 18,0 g/l. Colour: intense ruby red with hints of purple, tending to garnet with age. Aroma: intense, long-lasting, distinctive.

Taste: dry, with a distinctive aftertaste, delicately grassy.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. *'Rosso Orvietano' / 'Orvietano Rosso' Merlot*

CONCISE TEXTUAL DESCRIPTION

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

Minimum total acidity: 4,0 g/l.

Minimum sugar-free extract: 18,0 g/l. Colour: ruby red with hints of purple, sometimes tending to brick red with age. Aroma: vinous, pleasant.

Taste: full, soft, harmonious.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

7. *'Rosso Orvietano' / 'Orvietano Rosso' Sangiovese*

CONCISE TEXTUAL DESCRIPTION

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

Minimum total acidity: 4,5 g/l.

Minimum sugar-free extract: 18,0 g/l. Colour: ruby red, tending to garnet with age.

Aroma: vinous, distinctive.

Taste: dry, harmonious, pleasantly tannic when young, agreeably bitter, fruity and distinctive.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

8. *'Rosso Orvietano' / 'Orvietano Rosso' Aleatico*

CONCISE TEXTUAL DESCRIPTION

Minimum total alcoholic strength by volume: 11,50 %, of which at least 9,50 % actual alcohol.

Minimum total acidity: 4,0 g/l.

Minimum sugar-free extract: 18,0 g/l. Colour: garnet red with shades of purple.

Aroma: finely aromatic, distinctive.

Taste: typical, soft, velvety, sometimes medium sweet or sweet.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	in milliequivalents per litre
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. *Rosso Orvietano / Orvietano Rosso including with indication of the grape variety*

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The area where grapes used to produce 'Rosso Orvietano' / 'Orvietano Rosso' PDO wines are grown is located in the province of Terni and consists of quality wine-growing land throughout the administrative territory of the municipalities of Allerona, Alviano, Baschi, Castel Giorgio, Castel Viscardo, Fabro, Ficulle, Guardea, Montecchio, Montegabbione, Monteleone d'Orvieto, Orvieto, Porano and S. Venanzo.

7. **Wine grape varieties**

Aleatico N.

Canaiolo Nero N. – Canaiolo

Ciliegiolo N. – Morettone

Merlot N.

Montepulciano N.

Pinot Nero N. – Pinot

Sangiovese N. – Sangioveto

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

'Rosso Orvietano' / 'Orvietano Rosso' PDO – red wine including with indication of the grape variety

The area is situated in a hilly area in the south-west of Umbria. It is believed that the Etruscans realised that the particular composition of the tuff rock was favourable to the processing and preservation of wine. Only red types are produced in this area, including those with indication of the grape variety: Aleatico, Cabernet Franc, Cabernet Sauvignon, Canaiolo, Ciliegiolo, Merlot, Pinot Nero or Sangiovese. These have specific characteristics that clearly set them apart and allow them to be traced back to their geographical environment. The growing techniques and the operators' high level of professionalism have contributed to enhancing the image of Orvieto wines worldwide.

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

Using the name of the larger geographical area 'Umbria'

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of the larger geographical area 'Umbria' may be used in the labelling and presentation of 'Rosso Orvietano' / 'Orvietano Rosso' PDO wines. The name of the larger geographical area 'Umbria' must follow the designation 'Rosso Orvietano' / 'Orvietano Rosso' and appear below the specific traditional term (*Denominazione di origine controllata* [Controlled designation of origin]) or the EU term (*Denominazione di origine protetta* [Protected designation of origin]), as follows:

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Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/19815