C/2024/3544

10.6.2024

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/2024/3544)

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

'Falerio'

PDO-IT-A0433-AM03

Date of communication: 12 March 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Insertion of a reference to legislation**

Description:

It has been specified that, for the Falerio 'Pecorino' type, the minimum required planting density of 3 000 vines per hectare applies to vineyards planted after the entry into force of the specification annexed to the Ministerial Decree of 17 May 2011.

Reasons:

It needs to be clarified that the requirement applies to vineyards planted as of a specific year.

This amendment concerns Article 4 of the product specification.

2. **Formal correction**

Description:

The word 'Community' has been replaced by 'Union'.

Reasons:

The purpose of the correction is to use the correct term.

This amendment concerns Article 5 of the product specification.

3. **Deletion of a paragraph**

Description:

The last paragraph of Article 6 has been deleted.

Reasons:

The paragraph is no longer relevant and has therefore been deleted.

This amendment concerns Article 6 of the product specification.

4. **Deletion of a paragraph**

Description:

The third paragraph of Article 7 has been deleted.

Reasons:

The paragraph is redundant and has therefore been deleted.

This amendment concerns Article 7 of the specification.

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

5. **Insertion of possibility of using containers other than glass bottles**

Description:

Provision has been made for using containers of a food-grade material other than glass for all types of 'Falerio' PDO wine with the exception of wines bearing the term 'Vigna'. Accordingly, the reference to wine skins of polyethylene or polyester multi-layered plastic enclosed in a box made of cardboard or any other rigid material for volumes of 2-5 litres, previously permitted exclusively for Falerio PDO, has been deleted.

Reasons:

The decision to introduce the possibility of using containers other than glass bottles is based on growing demand in recent years on the part of customers, importers and consumers. The requester therefore saw the need to introduce this amendment to be able to meet current market requirements.

The amendment concerns Article 7 of the specification and the 'Further conditions' section of the single document.

6. **Insertion of a reference to legislation**

Description:

A reference has been inserted to the amendment of the ministerial decree approving the template for the control plan.

Reasons:

It was necessary to update the reference to legislation.

The amendment concerns Article 10 [*sic*] of the product specification.

SINGLE DOCUMENT

1. **Name of the product**

Falerio

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

4. **Description of the wines:**

1. Falerio

CONCISE TEXTUAL DESCRIPTION

Falerio PDO wines are straw yellow in colour. On the nose they present floral notes and notes of yellow-fleshed fruit, and the taste is fresh and harmonious with a fairly long aftertaste.

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: 4,50 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre):

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

2. Falerio Pecorino

CONCISE TEXTUAL DESCRIPTION

Falerio Pecorino PDO wines are straw yellow in colour with greenish tints. On the nose they present hints of white flowers and notes of pineapple, anise and sage, and the taste is harmonious and fresh, flavourful and mineral with a very long aftertaste.

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: 4,50 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. Falerio

13 000 kilograms of grapes per hectare

2. Falerio Pecorino

11 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

Grapes intended for the production of Falerio PDO wines must be produced within the administrative boundaries of the provinces of Ascoli Piceno and Fermo.

7. **Wine grape varieties**

Albana B

Biancame B - Trebbiano Toscano B

Bombino Bianco B - Ottenese

Chardonnay B

Fiano B

Grechetto B

Incrocio Bruni 54 B

Maceratino B - Ribona

Malvasia Bianca Lunga B - Malvoisier

Malvasia Bianca di Candia B - Malvoisier

Manzoni Bianco B - Incrocio Manzoni 6.0.13 B

Montonico Bianco B - Montonico

Moscato Bianco B - Moscato Reale

Mostosa B

Passerina B

Pecorino B - Vissanello

Pinot Bianco B - Pinot

Riesling Italico B - Welschriesling

Riesling Renano B - Riesling

Sauvignon B - Sauvignon Blanc

Syrah N. - Shiraz

Tocai Friulano B - Tuchì

Trebbiano Toscano B - Procanico

Verdicchio Bianco B - Trebbiano di Soave B

Vermentino B - Pigato B

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

Falerio

The name Falerio has a millenary history. It is derived from Faleria, an ancient city which later became Falerio Picenus, and then Falerone as it is known today. Over time, human factors have played a fundamental role as winegrowers select the grape varieties to be grown and develop training methods, pruning systems and wine-making practices in interaction with the natural factors characterising the area, giving 'Falerio' PDO wines distinctive organoleptic and analytical characteristics that make them unique and impossible to imitate.

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

Use of containers of a material other than glass introduced as an option

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

It is permitted to use containers of a food-grade material other than glass for all types of 'Falerio' PDO wine, with the exception of wines bearing the term 'Vigna'.

Link to the product specification

http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/20966