C/2024/3541

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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, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/3541)

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 Piceno / Piceno'

PDO-IT-A0427-AM02

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 the minimum required planting density of 2 200 vines per hectare and the ban on trellising apply 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The word 'product' has been replaced by the word 'batch'.

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**

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 product 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 Rosso Piceno / Piceno PDO wine with the exception of wines bearing the terms 'Superiore' and '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 Rosso Piceno / Piceno 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 product 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.

Reason:

It was necessary to update the reference to legislation.

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

SINGLE DOCUMENT

1. **Name of the product**

Rosso Piceno

Piceno

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

4. **Description of the wines:**

1. Rosso Piceno / Piceno

CONCISE TEXTUAL DESCRIPTION

Rosso Piceno / Piceno PDO wines have an intense, ruby red colour with violet tints. The aroma is characterised by notes of red fruit, and the taste is harmonious and balanced 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. Rosso Piceno Sangiovese / Piceno Sangiovese

CONCISE TEXTUAL DESCRIPTION

Rosso Piceno Sangiovese / Piceno Sangiovese PDO wines have an intense, ruby red colour with violet tints. The aroma is characterised by notes of red fruit, and the taste is harmonious and mineral 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):

3. Rosso Piceno Novello / Piceno Novello

CONCISE TEXTUAL DESCRIPTION

Rosso Piceno Novello / Piceno Novello PDO wines have an intense, ruby red colour. On the nose they present floral notes with hints of red fruit, and the taste is fresh and harmonious.

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):

4. Rosso Piceno / Piceno Superiore

CONCISE TEXTUAL DESCRIPTION

Rosso Piceno Superiore / Piceno Superiore PDO wines are ruby red in colour with orange tints owing to ageing. On the nose they present hints of red fruit with notes of liquorice and cocoa, and the taste is rich and rounded, harmonious and intense 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. Rosso Piceno / Piceno

13 000 kilograms of grapes per hectare

2. Rosso Piceno Sangiovese / Piceno Sangiovese

13 000 kilograms of grapes per hectare

3. Rosso Piceno Novello / Piceno Novello

13 000 kilograms of grapes per hectare

4. Rosso Piceno Superiore / Piceno Superiore

12 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The geographical area of Rosso Piceno / Piceno PDO wine, located in the region of Marche, is an area bordered to the north by the administrative boundary between the provinces of Pesaro Urbino and Ancona and to the south by the Tronto River. It includes the province of Ancona, with the exception of the territory belonging to the production area of Rosso Conero PDO, and the provinces of Macerata, Fermo and Ascoli Piceno.

Rosso Piceno / Piceno Superiore is produced in a smaller area covering only parts of the municipalities of the province of Ascoli Piceno. The area lies between the northern boundary of Grottammare and Porto d'Ascoli, reaching inland as far as the municipality of Ascoli Piceno.

7. **Wine grape varieties**

Montepulciano N

Sangiovese N - Sangioveto

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

Rosso Piceno / Piceno

Over time, human factors have played a fundamental role as winegrowers select the grape varieties to be grown and develop training methods and wine-making practices in interaction with the natural factors of the production area to give Rosso Piceno / Piceno PDO wines their specific characteristics. With regard to the Superiore type, the interaction between human factors and natural factors, such as the very hilly terrain, the Mediterranean climate and the predominantly clayey soils, have provided Montepulciano and Sangiovese vines with optimum growing conditions, resulting in wines with a unique bouquet that cannot be reproduced elsewhere.

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 Rosso Piceno / Piceno PDO wine, with the exception of wines bearing the terms ‘Superiore’ and ‘Vigna’.

Link to the product specification

http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/20967