C/2026/1651

13.3.2026

Publication of an application for the approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2026/1651)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition procedure with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'Drăgăşani'

EU No: PDO-RO-A0286-AM02

Date of application: 16.8.2021

1. Applicant and legitimate interest

Association of Drăgășani Wine Producers (APV Drăgășani)

The Association is a Romanian non-profit legal person governed by private law, which organises and carries out its activities in accordance with the legislation in force and with the articles of association. This Association represents the management of vineyards planted and registered under the Drăgășani PDO (approximately 280 ha) and the quantities of wines certified for sale and produced under the Drăgășani PDO.

2. Heading in the product specification affected by the amendment(s)

☐ Name of product

☒ Category of the grapevine product

☒ Link

☒ Marketing restrictions

3. Description and reasons for amendment

1. *Inclusion of new categories of wine: quality sparkling wines, quality aromatic sparkling wines*

New categories of wine have been added: quality sparkling wine, quality aromatic sparkling wine.

The production of new categories of wine permitted by legislation in the Drăgășani area, where the regional climate is affected by worldwide changes to climate conditions, is necessary to respond to the diversification of consumer tastes, which have most recently been geared towards new types of products with specific features that bind them to the production area or production methods.

Over recent years, there have been investments and work to modernise production infrastructure and technologies in the PDO area, influenced by the tradition and value of still wines with the Drăgășani PDO recognised at national and European level. This has made it possible to produce other types of wines, with quality sparkling wines being a current concern of many producers in the area who intend to produce the base wine for sparkling wine and the finished product within the geographical area.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

Sparkling wine has been produced in the area demarcated for the Drăgășani PDO, obtained by secondary fermentation in bottles using the classic method, since the interwar period. This sparkling wine was mainly sold on the domestic and foreign markets.

There are more and more producers of sparkling wines, who use both the bottle fermentation method and the new method of fermentation in an 'acrotofor' tank/autoclave, which is much more accessible. Producers of still wines in the Drăgășani PDO area have sought to revive a tradition while also capitalising on the area's wine potential with a new type of product in demand on the wine consumer market, namely the two new categories of product.

The wines obtained from the vineyards of Dealul Olt, Dobrușa, Șuteşti, Mitrofani, Călina, Prundeni, Orleşti and Gușoeni are recognisable by the exceptional quality of the white and aromatic wines. There are also notable red wines made from grapes grown on plots located on the upper third of the hills, where higher levels of sugars and anthocyanins accumulate in the grapes due to greater levels of sunshine and poorer, more structured soils, which limit production per hectare but improve quality.

Chapter 1 of the product specification and Section 3 of the Single Document have been amended.

2. *Indication of the link with the geographical area for the new wine categories requested*

The introduction of new categories of wines (quality sparkling wines, quality aromatic sparkling wines) makes it possible to indicate the link between each category and area in order to ensure compliance with the existing legislation in the case of a protected designation of origin.

Chapter 2 of the product specification and Section 8 of the Single Document have been amended.

3. *Presentation of the analytical and organoleptic characteristics of the new wine categories*

Given the inclusion of quality sparkling wine and quality aromatic sparkling wine in the product specification, it is necessary to present the analytical parameters of these categories of Drăgășani PDO wines and their organoleptic characteristics in order to ensure compliance with the provisions of the legislation in force defining a protected designation of origin.

Chapter 11 of the product specification and Section 4 of the Single Document have been amended.

4. *Indication of specific technological practices for the production of new categories of wines*

The specification has been amended to include certain technological practices specific to the production of the new categories of wine, with a detailed description of certain technological operations for processing the new categories of wine (processing of grapes, processing of musts, alcoholic fermentation of musts, use of yeast, preparation of expedition liqueur, selected lees, etc.).

Chapter 10 of the product specification has been amended. This does not affect the Single Document.

5. *Adding of conditions on specific oenological practices for the new categories of wines*

The new categories of wine required for production have been added to the product specification, including details for the production of rosé wines using a particular processing technique that determines the colour of the wine.

Quality sparkling rosé wines are obtained only from black or red varieties, by maceration of the fruit. Rosé wines may also be considered to be from Pinot gris varieties if the fruit is macerated for as long as is necessary to extract the colour from the subtly coloured skin of these two varieties. White wine may also be obtained from black or red grapes. Quality sparkling wine may be obtained by primary alcoholic fermentation (directly from the must) or secondary alcoholic fermentation (from base wine).

Chapter 9 of the product specification and Section 5 of the Single Document have been amended.

6. *Inclusion in the label of optional indications for new wine categories*

With the inclusion of new categories of wines in production, conditions relating to the indication of the wine variety, the type of wine depending on the glucose and fructose content or aspects relating to their bottling must be added to the labelling provisions.

Chapter 12 of the product specification and Section 9 of the Single Document have been amended.

SINGLE DOCUMENT

1. **Name of product**

Drăgășani

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

5. Quality sparkling wine

6. Quality aromatic sparkling 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. *White wines*

They have fresh floral aromas and are straw yellow in colour with greenish-yellow shades, aromas of vanilla, ripening grapes, fresh butter, intense elderflower, vine flowers, acacia flowers, honey and nutmeg. In terms of taste, these wines have a slight taste of almond, with freshness, full bodiedness and a prolonged aftertaste. The vast majority of white wines are regarded as light, highly acidic wines. Acidic, lively, fruity taste, balanced, very often with the aroma of well-ripened fruit.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 11,00

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (in milligrams per litre): 200

2. *Rosé wines*

These wines are light salmon pink in colour, with a bouquet that reveals aromas of wild strawberries, sometimes almonds, and rose petals. They have a fresh crisp taste, fruity, with aromas of fresh cherries and a slightly pungent aftertaste, with qualities that attract consumers of young wines when they reach their maximum freshness.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 11,00

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (in milligrams per litre): 200

3. *Red wines*

Taste – robust tannic structure, complex, grassy taste, aromas of forest fruit, blueberries, currants and spices, as well as aromas of ripe forest fruit, prunes and bitter cherries. Colour – dark ruby red, moderately intense ruby red, deep dark ruby red, intense garnet red. These wines have a velvety taste with well-integrated acidity, and a prolonged, balanced, rounded aftertaste. Strong bouquet of fresh blackcurrants, blackberries, violets, cherries and a slight hint of fresh pepper, with a slightly chocolatey note, an intense fruity taste with subtle notes of freshly roasted coffee. Silky and delicate tannins provide good ageing potential. The taste of fresh fruit is sometimes combined with a slight note of vanilla.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 12,00

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20

— Maximum total sulphur dioxide (in milligrams per litre): 150

4. *Quality sparkling wines*

The quality sparkling wines are distinguished by their finesse, with intense bubbling at the beginning that becomes lighter but prolonged.

— Bright, greenish-yellow to pale yellow, greenish-yellow to straw yellow, while the rosé sparkling wines contain different shades of pink depending on the variety(ies) used to produce them.

— Taste/nose: fine, with fermentation aromas, hints of flowers, honey, slightly dried hay, notes of autolysed yeast, almonds, yellow apple, aromas of rose and berries (wild strawberries, blackberries, blueberries, strawberries).

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 11,00

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (in milligrams per litre): 185

5. *Quality aromatic sparkling wines*

The quality aromatic sparkling wines are distinguished by their finesse, with persistent and fine bubbling.

— Greenish-yellow, pale or straw yellow, different shades of pink, depending on the variety.

— Nose/taste: typical of the muscat variety, basil, elderflower, fermentation aromas, floral, with subtle hints of autolysed yeast, forest fruit, ripe fruit (bitter cherries, redcurrants, raspberries, strawberries), lively and persistent acidity, fine minerality.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 6,00

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (in milligrams per litre): 185

5. **Wine making practices**

(a) *Specific oenological practices*

1. Oenological practices

Relevant restriction on making the wines

Sweetening of Drăgășani PDO wines is prohibited.

2. Specific oenological practice for rosé wines

Specific oenological practice

Quality rosé sparkling wines are obtained only from black or red varieties, by maceration of the fruit. Rosé wines may also be considered to be from Pinot gris varieties if the fruit is macerated for as long as is necessary to extract the colour from the subtly coloured skin of these varieties. White wine may also be obtained from black or red grapes.

Quality sparkling wine may be obtained by primary alcoholic fermentation (directly from the must) or secondary alcoholic fermentation (from base wine to be used for sparkling wine).

(b) *Maximum yields*

1. at full ripeness of the harvest, Crâmpoșie selecționată

14 000 kilograms of grapes per hectare

2. at full ripeness of the harvest, Fetească regală, Riesling italian, Sauvignon, Pinot gris, Chardonnay

12 000 kilograms of grapes per hectare

3. at full ripeness of the harvest, Tămâioasă românească, Muscat Ottonel, Negru de Drăgășani

12 000 kilograms of grapes per hectare

4. at full ripeness of the harvest, Novac, Burgund mare, Merlot, Pinot noir, Cabernet Sauvignon, Syrah, Fetească neagră, Alutus

10 000 kilograms of grapes per hectare

5. at full ripeness of the harvest, Crâmpoșie selecționată

112 hectolitres per hectare

6. at full ripeness of the harvest, Fetească regală, Riesling italian, Sauvignon, Pinot gris, Chardonnay

96 hectolitres per hectare

7. at full ripeness of the harvest, Tămâioasă românească, Muscat Ottonel, Negru de Drăgășani

96 hectolitres per hectare

8. at full ripeness of the harvest, Novac, Burgund mare, Merlot, Pinot noir, Cabernet Sauvignon, Syrah, Fetească neagră, Alutus

75 hectolitres per hectare

6. **Demarcated geographical area**

Vâlcea County:

— Municipality of Drăgășani – component localities of Drăgășani, Zărneni, Zlătărei and Valea Caselor;

— Commune of Ștefănești – villages of Dobrușa, Condoiești, Șerbănești and Ștefănești;

— Commune of Șuteşti – villages of Racu, Izvorașu, Șuteşti, Mitrofani, Verdea, Mazili and Boroșești;

— Commune of Prundeni – villages of Prundeni, Călina and Zăvideni;

— Commune of Orlești – villages of Orlești, Silea, Scaioși and Procopoaia;

— Commune of Creţeni – villages of Creţeni, Mrenești, Streminoasa and Izvoru;

— Commune of Gușoeni – villages of Gușoeni, Măgureni, Spârleni, Gușoianca and Burdălești;

— Commune of Lungești – villages of Lungești, Carcadiești, Fumureni and Stănești-Lunca.

Olt County:

— Commune of Cârlogani – villages of Cârlogani and Cepari;

— Commune of Strejești – villages of Strejeștii de Sus and Colibași;

— Commune of Pleșoiu – village of Schitu din Deal.

7. **Wine grape variety(ies)**

Alutus N

Cabernet Sauvignon N – Petit Vidure, Burdeos tinto

Chardonnay B – Gentil blanc, Pinot blanc Chardonnay

Crâmpoşie selecţionată B

Fetească neagră N – Schwarze Mädchentraube, Poama fetei neagră, Păsărească neagră, Coada rândunicii

Fetească regală B – Königliche Mädchentraube, Königsast, Királyleányka, Dănășană, Galbenă de Ardeal

Muscat Ottonel B – Muscat Ottonel blanc

Negru de Drăgășani N

Novac N

Pinot Gris G – Affumé, Grauer Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Riesling italian B – Olasz Riesling, Olaszriesling, Welschriesling

Syrah N – Shiraz, Petit Syrah

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

8.1. *Details of the area*

The Drăgăşani area stretches between Subcarpaţii Getici in the north and the Romanian Plain (Câmpia Română) in the south and south-east, between 44°30′-44°55′ north and 23°55′-24°15′ east. The area stretches for a length of approximately 50 km between the districts of Strejeşti in the south and Ioneşti in the north, with an east-west extent of about 30 km. Administratively, the vineyards are located in the counties of Vâlcea and Olt.

The terrain is characterised by peaks between rivers with steep slopes, running parallel to the Olt river and facing north to south. The altitude of the vineyard hills increases from south (Oporelu 193 m) to north (Scundu 463 m), which gives rise to different exposures favourable to vine cultivation. This form of terrain does not allow the cold air to stagnate, but rather encourages it to flow through the valleys to the Olt river, thus reducing the risk of frost. Most vineyards are located on the slopes, which ensures optimal natural drainage for the vines.

Lithology – the soil is formed of alternating clay, marlstone and tertiary sand on the slopes and ridges of the hills and silt of different textures in the lowlands of the Olt.

The soils on the platform are characterised by the presence of white luvisols, planosols and brown podzolic soils. There are brown illuvial clay soils on the narrow, well drained upper slopes and terraces, brown and eumezobasic soils and regosols on the slopes. Reddish brown soils appear on the terraces on the southern part of the vineyard.

The dominant hydrographical system is the river Olt, the main collector which receives excess rainfall from the hills in the valleys that separate them.

The climate is temperate continental, with cold winters and hot summers, but with more moderate eastern European extremes and some Mediterranean influences. The average annual temperature (11,3 °C), moderate rainfall (642 mm per year) and sunshine during the growing season (1 520 hours) creates climate conditions favourable to vine growing, with a direct influence on the quality of the harvest. The climate mix gives the grapes and musts optimal natural acidity, completing the aromas of the still wines and quality sparkling wines.

Due to the physical characteristics of the soils on the slopes of the foothills, which mainly restrict the development of the vines' root systems and productive branches, the density of plants in the vineyards is among the highest in the country.

8.2. *Product details*

The red wines obtained from brown and reddish brown forest soils, some moderately podzolic soils, rich in limestone and situated on alluvial gravel, are bright red in colour and are fine, with body and strength. The red wines have aromas of plums, blackcurrants, raspberries and a mild astringency, with an attractive bouquet that develops with ageing, featuring notes of mint and coffee with consistency, astringent balanced tannins and subtle hints of vanilla when barrel matured.

The white wines are pale yellow or bright greenish-yellow in colour, with aroma and flavours of fruit, aromas of wildflowers, vine pollen, elderflower, a balanced taste that brings the alcohol and acidity into optimal harmony, sometimes with notes of overripe grapes, honey, lime blossom and acacia. The colour depends on the duration of ageing in bottles and varies from golden yellow to amber.

The rosé wines are of a pink to light salmon colour, with aromas of wild strawberry, almond, rose petals, a fresh, crisp taste, fruity, with aromas of fresh cherries and slightly bitter after-taste, with distinct qualities in young wines when they reach their maximum freshness.

The quality sparkling wines and quality aromatic sparkling wines are marked by the fact that the base wine comes from grapes harvested when there is an optimal balance between sugars, acidity and aromas. They are distinguished by their finesse, effervescence, with prolonged bubbling, hints of autolysed yeast, fermentation aromas, honey, fruity aromas of yellow apple, wild strawberries, blackberries, strawberries and almonds.

8.3. *Details on human factors*

In the newly established vineyards the density is between: 4 132 and 5 500 plants per hectare. In other vineyards the minimum accepted density is 3 200 plants per hectare.

The grapes are harvested in late autumn because the autumns are long and mild, with sufficient sunshine, limited rainfall, mild to moderate temperatures and conditions in which the ripening process is slow and the white and red still wines do not lose aroma or colour.

Rosé wines may also be obtained from Pinot gris varieties if the fruit is macerated for as long as is necessary to extract the colour from the subtly coloured skin of these varieties. White wine may also be obtained from black or red grapes.

Given the very rugged landscape, with occasional steep slopes, there is a practice of covering the rows between the vines in grass, which helps to both stabilise the soil and consume excess water, thus concentrating the aromas, extract and acidity.

The grapes used to produce base wine for sparkling wines are harvested at night or early in the morning to prevent them getting hot and to preserve the aromas. All of the grapes are harvested by hand to ensure they do not split open, avoiding oxidation and colouring of the musts. There is also moderate pressing and separating of the fractions to obtain the fresh, fine character of the wines and the diverse range of aromas (fresh, crisp).

The base wines used to produce the sparkling wines are fermented at lower temperatures, for a longer period, and yeast residue is allowed to return to the surface at the end of alcoholic fermentation (*bâtonnage*).

Although sparkling wine was produced in the past (during the inter-war period) in the area covered by the designation, obtained by secondary fermentation in bottles using the classic method, and mainly sold on the domestic and foreign markets, current practices devote slightly more time to processing in order to produce typical aromas of pastries created by the yeast residue on which they spend a good number of months (aftertaste of toasted bread).

The old Drăgășani wines did not have a very high alcohol content, around 10 % vol., and were well known for the freshness lent by the carbon dioxide typical of wines with incomplete fermentation, as well as a slightly baked taste. They were obtained from grapes harvested late, after a long and mild fermentation at low temperatures, and kept their acidity until early spring. These practices have been adapted to a certain degree over time. Now, the grapes are harvested earlier to preserve the minerality (fruity, fresh, juicy, mild and delicately citric), and the wines are characterised by their very low residual sugars (*Brut Nature*) and their lingering aromas and moderate acidity with moderate alcohol, ensuring a creamy texture, lightness and freshness of fruit.

8.4. *Causal interaction between the area and the product*

The wines obtained from the vineyards of Dealul Olt, Dobrușa, Șutești, Mitrofani, Călina, Prundeni, Orlești and Gușoeni are renowned for their specific quality (white, typically aromatic wines), but also for red wines made from grapes grown in parcels located on the upper third of the hills, where higher levels of sugars and anthocyanins accumulate in the grapes due to greater levels of sunshine and poorer soils, which limit production but improve quality.

Areas with skeletal soils showcase the concentration of white wines (240-250 g/l of sugar), which lend themselves to semi-dry wines, with over-ripening and sugar contents of 260-280 g/l. Skeletal or ferruginous soils give the red wines a bright red colour and rounded aromas (well-ripened forest fruits, prunes).

The relatively cool climate ensures that the grapes ripen slowly. This is why the autumn harvest is delayed. The soil, which is rich in metal salts, ensures the harmony between sugar and acidity by providing the possibility of fermentation at low temperatures to obtain full, velvety wines with a pleasant sweetness, maintaining a typical vibrancy for a prolonged period (6-8 months) thanks to solubilised carbon dioxide. The colour is bright greenish-white, with a taste of well-ripened fruit, aromas of wildflowers, vine pollen, elderflower, and a balanced taste. White wines and typically aromatic wines are mostly obtained in the upper third of the slopes/on skeletal and rendzina soils, where they accumulate more than 240-250 g/l of sugar (suitable for semi-dry, semi-sweet wines).

The wines from the vineyards located on limestone soils have finesse, while the red wines from those located on skeletal or ferruginous soils are bright red in colour.

Gravelly soils ensure that excess water drains away. They also heat up slightly, and this heat retention allows the grapes to ripen well, giving the wines aromas of fresh fruit typical of the rosé wines and maintaining the balance between sugars and acidity to shape the delicate aromas of moderately ripe fruit in these wines – light fruity notes.

The anthropogenic pseudo-rendzina protosoil on the upper third of the area is heto-argis, loose, with calcium carbonate dissolved in the soil (coarse fractions are found in large proportions at the expense of fine fractions). On this soil, the varieties offer lower yields of a high quality, the grapes accumulate the most sugar and large quantities of pigments, and the red wines take on distinct aromas of ripe forest fruit (raspberries and strawberries).

The vineyards located in the middle third portion of the area (low pseudo-glazed preluvosol, clay-loam, compacted soil, containing high levels of humus) produce higher yields but lower levels of sugars and pigments/aromatic substances.

The vine growing area used to produce grapes intended for the production of the base wine for quality sparkling wines is hilly and broken up by valleys, with peaks between rivers and steep slopes running parallel to the Olt river. The altitude of the hills is 193 m and 463 m with different exposures that are favourable to vine cultivation. The dominant hydrographical system is the river Olt, the main collector which receives excess rainfall from the hills. In the deep valleys that separate them, the grapes ripen well in a way that is conducive to the development of a medium, perhaps even slightly high, acidity level in the quality sparkling wine and quality aromatic sparkling wine.

Temperature variations are shorter in range, marked by cooler days and a more humid atmosphere, thanks to the moderating influence of the Olt river, which protects the area from excessive summer heat. The slightly high temperatures and rainfall in the first part of the ripening phase (late July) allow the ratio of acidity that shapes the aromas (which are predominantly fruity) and the sugar content of the quality sparkling wines and aromatic sparkling wines to be reached quickly.

The quality sparkling wines and aromatic sparkling wines produced from the vineyards in Dobruşa, Şuteşti, Călina, Prundeni and Guşoeni, in areas with altitudes exceeding 400 m where the vineyards are located on moderately podzolic soils, rich in limestone and situated on alluvial gravel, have soft aromas and a fresh character, in most cases having a signature fresh fruitiness (Sauvignon, Crâmpoşie selecționată, Tămâioasă românească). They can also be medium-bodied and strong, with aromas of forest fruit, ripe fruits, bitter cherries, redcurrants, raspberries, strawberries and plums (Negru de Drăgășani, Alutus, Novac, Pinot noir), with a lively and persistent acidity coupled with a fine minerality. High acidity imparts the freshness characteristic of quality and aromatic sparkling wine and helps ensure its clarity and stability.

Gravelly soils with good drainage of excess water contribute to good grape ripening by shaping the freshness of the aromas in quality sparkling wine and aromatic sparkling wine, with a predominantly fruity signature in rosé wines, maintaining the balance between sugars and acidity that shapes the finesse of the aromas. The low pseudo-glazed preluvosol, clay-loam soil containing high levels of humus in vineyards located in the middle third portion of the area produces consistent average yields (lower levels of sugar) but with a somewhat reduced colour spectrum. The wines therefore have a balance between sugars and acidity (autumns are long and mild, with sufficient sunshine, limited rainfall, mild to moderate temperatures and conditions in which ripening is slow and without loss of aromas), resulting in a spectrum of aromas distinguished by finesse, predominantly fruity notes (yellow apple, wild strawberries, blackberries, strawberries, almonds, currants and bitter cherries) sometimes also fine notes of autolysed yeast or fermentation aromas, and a floral character (herbs, elderflower, rose and slightly dried hay). During the period that the grapes ripen and mature, the climate is milder than in other areas, meaning that the sugars accumulate gradually, the grapes do not dehydrate and there is no sudden decrease in acidity or loss of aromas.

9. **Specific further requirements (packaging, labelling, other requirements)**

Marketing conditions

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

For Drăgășani PDO wines, the labelling must show the type of wine, according to its sugar content (dry, semi-dry, semi-sweet, sweet).

Quality sparkling wine and quality aromatic sparkling wine may be produced and marketed according to the total invert sugar content (glucose + fructose) as *Brut Nature*, *Extra Brut*, *brut*, dry, semi-dry and sweet in accordance with the legislation.

For aromatic sparkling wines, the name of the vine variety from which the grapes originate or the words ‘made from grapes of aromatic varieties’ must appear on the label.

Drăgăşani quality sparkling wine and quality aromatic sparkling wine are bottled in glass bottles of 0,375 litres, 0,75 litres, 1,5 litres and 3,0 litres.

On the wine labels, the name of the controlled designation of origin may also be supplemented by the following single-vineyard designations: DEALUL OLT, DOBRUŞA, ŞUTEŞTI, MITROFANI, CĂLINA, PRUNDENI, ZĂVIDENI, ORLEŞTI, GUŞOENI, MĂGURENI, SPÂRLENI.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_de_sarcini_doc_dragasani_modf_cf_cererii_1353_14.07.2020_no_track_changes_cf_notific_com_1266_24.06.2025.pdf