C/2026/988

11.2.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/988)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Friuli Colli Orientali'

EU reference number: PDO-IT-A0953-AM02 – 11.11.2025

1. **Name of product**

'Friuli Colli Orientali'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Italy

5. **Member State authority communicating the standard amendment**

Name

Ministry of Agriculture, Food Sovereignty and Forestry

6. **Qualification as standard amendment**

The approval and communication of this standard amendment meet the conditions for approving a standard amendment under Regulation (EU) 2024/1143 and the provisions adopted pursuant thereto. Furthermore, this amendment falls under the definition of a standard amendment as provided for in Article 24(4) of Regulation (EU) 2024/1143, since it is not one of the cases provided for in Article 24(3) of that Regulation.

7. **Description of the approved standard amendment(s)**

Title

Addition of a smaller geographical unit to the designation area

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Description

— Description: the smaller geographical unit (subarea) known as ‘Savorgnano’ has been added, the production characteristics of which are described in an annex to the product specification.

— Reasons: the new ‘Savorgnano’ subarea has been added to the five pre-existing subareas (Cialla, Schioppettino di Prepotto, Pignolo di Rosazzo, Ribolla gialla di Rosazzo and Refosco di Faedis) in order to further differentiate the wine produced in this particular area of the designation.

The inclusion of this smaller geographical unit (subarea) also allows producers in this limited geographical area to produce ‘Savorgnano’ wine obtained from a blend of the Friulano (80 to 90 %) and Picolit (10 to 20 %) grape varieties.

The amendments concern all the articles of the product specification.

The amendments also affect the following sections of the single document:

— Section 6 – Description of the wine or wines;

— Section 7.2 – Maximum yields.

☑ The amendment affects the single document.

Title

Addition of a new product type and indication of the synonyms of wine names that include the grape variety

Description

— Description: a new type, Pinot grigio ramato, has been added within the Wine category.

— Reasons: this amendment does not change the grape variety, which remains the same, i.e. Pinot grigio. The characteristic colour of Pinot grigio ramato is obtained by short pre-fermentation maceration on the skins.

— Description: synonyms of the grape varieties have been added: Pinot blanc, Sauvignon blanc and Pinot noir for types that include the grape variety in the name: Pinot bianco, Sauvignon and Pinot nero.

— Reasons: this amendment specifies and allows Pinot bianco, Sauvignon and Pinot nero wines to be marketed with their correct internationally recognised synonyms.

The amendments concern Articles 2, 5 and 6 of the product specification.

They also affect Section 6 of the single document: ‘Description of the wine or wines’.

☑ The amendment affects the single document.

Title

Winegrowing rules – minimum density of vines per hectare

Description

— Description: Increase in the minimum number of vines per hectare from 3 000 to 3 500.

— Reasons: the number of vines per hectare has been increased to 3 500 in line with the rules for the other designations of the Friuli Venezia Giulia Region.

The amendment concerns Article 4 of the product specification.

This amendments does not affect the single document.

☐ The amendment affects the single document.

Title

Organoleptic characteristics of the wines

Description

— Description: the distinctive aroma of wines aged in wooden casks has been better specified.

— Reasons: to increase clarity for consumers and experts in the sector for organoleptic analyses of wines covered by this specification that have been aged in wooden casks.

The amendment concerns Article 6 of the product specification.

They also affect Section 6 of the single document: 'Description of the wine or wines'.

☑ The amendment affects the single document.

Title

Use of the traditional term 'Riserva'

Description

— Description: the use of the traditional term 'Riserva' has been better defined for the 'Pignolo' type.

— Reasons: since the Pignolo type may be placed on the market 3 years after the harvest, and the term 'Riserva' may be used for all wines two years after harvest of the grapes, it has been specified that the term 'Riserva' may now be used for Pignolo wine after 4 years of ageing, counted from the first of November of the year in which the grapes were produced.

The amendment concerns Article 7 of the product specification.

This amendment does not affect the single document.

☐ The amendment affects the single document.

Title

Labelling rules

Description

— Description: as regards the indication of the grape variety or varieties on the label, the rule on the size of the font has been removed.

— Reasons: in order to make it easier for the grape variety to be indicated without limiting its size, producers have decided not to impose binding rules concerning this stylistic element on the label.

The amendment concerns Article 7 of the product specification.

This amendment does not affect the single document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of the wine

'Friuli Colli Orientali'

EU reference number: PDO-IT-A0953-AM02 – 11.11.2025

1. **Name(s)**

'Friuli Colli Orientali'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Italy

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine or wines**

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cialla Ribolla gialla – The term 'Riserva' is allowed

Organoleptic characteristics

Appearance

Colour: straw yellow tending towards green.

Aroma

Smell: fragrant, distinctive.

Taste

Dry, vinous, fresh, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cialla Schioppettino – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: intense ruby red, with possible garnet hints.

Aroma

Smell: distinctive and elegant, with hints of small fruits.

Taste

Velvety, warm, full, dry, with hints of green pepper.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cialla rosso – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: intense ruby red, with possible garnet hints.

Aroma

Smell: vinous, characteristic.

Taste

Full, dry.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Dolce

Organoleptic characteristics

Appearance

Colour: deep straw yellow, golden or amber.

Aroma

Smell: intense, pleasant, harmonious.

Taste

Sweet, harmonious, possibly with hints of wood.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cabernet sauvignon – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: ruby red or garnet with ageing.

Aroma

Smell: distinctive, pleasant, intense.

Taste

Dry, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Pignolo – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: ruby red or garnet with ageing.

Aroma

Smell: distinctive, pleasant.

Taste

Dry, elegant.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Refosco di Faedis – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: deep red with hints of purple, shades of garnet if aged.

Aroma

Smell: vinous and with aroma of forest fruit of varying intensity.

Taste

moderately tannic, full-bodied, flavourful and fresh.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength: 11,00 % by volume.

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

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Pinot nero or Pinot noir – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: ruby red, not very intense, or garnet if aged.

Aroma

Smell: intense, distinctive, delicate.

Taste

Dry, pleasant, slightly bitter.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Traminer aromatico – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: distinctive with an intense aroma.

Taste

Dry, aromatic, intense, distinctive and full.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Malvasia – the term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: pleasant, characteristic.

Taste

Dry, round, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Pignolo di Rosazzo

Organoleptic characteristics

Appearance

Colour: ruby red or garnet with ageing.

Aroma

Smell: distinctive, pleasant.

Taste

Dry, elegant.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Schioppettino di Prepotto – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: intense ruby red, sometimes with hints of purple.

Aroma

Smell: distinctive and elegant, with hints of spices and small fruits.

Taste

Velvety, full-bodied, dry, with hints of green pepper.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12,5 %.

minimum dry extract content: 24 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Pinot Grigio – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow and/or coppery with hints of varying intensity.

Aroma

Smell: distinctive.

Taste

Dry, full, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Verduzzo friulano – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: golden yellow of varying intensity.

Aroma

Smell: distinctive, intense, pleasant.

Taste

Dry or pleasantly sweet, full-bodied, slightly tannic.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cialla Refosco dal peduncolo rosso – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: ruby red of varying intensity with hints of purple.

Aroma

Smell: distinctive, with hints of spices and small fruits.

Taste

Dry, full-bodied, warm, varying degrees of bitterness.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cabernet franc – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: intense ruby red or garnet with ageing.

Aroma

Smell: grassy, intense.

Taste

Distinctive, dry, slightly grassy.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Merlot – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: ruby red or garnet with ageing.

Aroma

Smell: distinctive, pleasant.

Taste

Dry, full, flavourful.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Riesling – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: intense, delicate, pleasant, tending to aromatic.

Taste

Dry, fresh, aromatic.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Refosco dal peduncolo rosso – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: intense ruby red with hints of purple or garnet with ageing.

Aroma

Smell: distinctive, intense.

Taste

Dry, full-bodied, bitter.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Tazzelenghe – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: intense ruby red or garnet with ageing.

Aroma

Smell: distinctive, pleasant.

Taste

Robust, tannic, grassy, dry.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Friulano – the term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: delicate, pleasant, characteristic.

Taste

Dry, harmonious, bitter.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' bianco – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: intense, pleasant, harmonious.

Taste

Dry, lively.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' rosso – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: ruby red, garnet with ageing.

Aroma

Smell: distinctive, pleasant.

Taste

Dry, full-bodied, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Pinot bianco or Pinot blanc – the term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: delicate, distinctive.

Taste

Dry, full, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Chardonnay – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: delicate, distinctive.

Taste

Dry, full-bodied, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Ribolla Gialla di Rosazzo

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: fragrant, characteristic.

Taste

Dry, fresh, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 15 g/l.

Colour: straw yellow of varying intensity.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cialla bianco – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: characteristic, delicate.

Taste

Harmonious, fresh, vinous.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 15 g/l.

Colour: straw yellow of varying intensity.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Ribolla gialla – the term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: characteristic, delicate.

Taste

Dry, lively, fresh.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Sauvignon or Sauvignon blanc – the term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: delicate, tending to aromatic.

Taste

Dry, fresh, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 15 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cabernet – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: intense red, garnet with ageing.

Aroma

Smell: vinous, intense, distinctive.

Taste

Dry, full-bodied, harmonious, slightly grassy.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Schioppettino – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: ruby red or garnet with ageing.

Aroma

Smell: distinctive, intense.

Taste

Full, herbaceous, typical, dry.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden casks, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 18 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Cialla Verduzzo friulano – The term 'Riserva' is allowed

Organoleptic characteristics

Appearance

Colour: golden yellow of varying intensity.

Aroma

Smell: distinctive, fruity, delicately fragrant, reminiscent of apricot and/or acacia flowers; a slight hint of vanilla.

Taste

Dry, pleasant or sweet, slightly tannic.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12 %.

Minimum sugar-free extract: 16 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Savorgnano – The term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: straw yellow of varying intensity.

Aroma

Smell: delicate, pleasant, harmonious, distinctive.

Taste

Crisp, lively, dry.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12,5 %.

Minimum total acidity: 4,5 g/l.

Minimum sugar-free extract: 17 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Protected Designation of Origin 'Friuli Colli Orientali' Pinot grigio ramato – the term 'Riserva' may be used

Organoleptic characteristics

Appearance

Colour: coppery and/or rosé, with varying degrees of intensity, to light ruby.

Aroma

Smell: distinctive.

Taste

Dry, full-bodied, harmonious.

Additional information regarding organoleptic characteristics

Where the wines are made or matured in wooden containers, they may have a hint of wood.

Analytical characteristics

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

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 11 %.

Minimum sugar-free extract: 16 g/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Wine-making practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

—

Not applicable

7.2. *Maximum yields*

All wines/category/variety/type

'Friuli Colli Orientali', all types

Maximum yield:

Maximum yield:	77
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type

'Friuli Colli Orientali' Cialla Verduzzo friulano, Ribolla Gialla, Bianco

Maximum yield:

Maximum yield:	56
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type

'Friuli Colli Orientali' Cialla Refosco dal peduncolo rosso, Schioppettino, Rosso

Maximum yield:

Maximum yield:	42
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type

'Friuli Colli Orientali' Ribolla Gialla di Rosazzo, Pignolo di Rosazzo and Refosco di Faedis

Maximum yield:

Maximum yield:	42
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type

'Friuli Colli Orientali' Schioppettino di Prepotto

Maximum yield:

Maximum yield:	49
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type

'Friuli Colli Orientali' Savorgnano

Maximum yield:

Maximum yield:	71,5
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Cabernet franc N. – Cabernet

— Cabernet sauvignon N. – Cabernet

— Carmenère N. – Cabernet nostrano

— Chardonnay B.

— Malvasia Istriana B. – Malvasia

— Merlot N.

— Picolit B.

— Pignolo N.

— Pinot bianco B. – Pinot blanc

— Pinot grigio – Pinot gris

— Pinot nero N. – Pinot noir

— Refosco dal peduncolo rosso N. – Malvoise

— Refosco nostrano N. – Malvoise

— Ribolla gialla B. – Rebula

— Riesling renano B. – Riesling

— Sauvignon B. – Sauvignon blanc

— Schioppettino N.

— Tazzelenghe N.

— Tocai friulano B. – Friulano

— Traminer aromatico Rs. – Gewürztraminer

— Verduzzo friulano B. – Verduzzo

9. **Concise definition of the defined geographical area**

Grapes intended for the production of wines with the 'Friuli Colli Orientali' Protected Designation of Origin, including the five subareas, must be produced in the production area comprising, in whole or in part, the municipal territory of: Attimis, Buttrio, Cividale del Friuli, Corno di Rosazzo, Faedis, Magnano in Riviera, Manzano, Moimacco, Nimis, Povoletto, Premariacco, Prepotto, Reana del Rojale, Remanzacco, San Giovanni al Natisone, San Pietro al Natisone, Tarcento, Tricesimo and Torreano, in the Province of Udine – Region of Friuli Venezia Giulia.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The area consists of alternating hills and plains extending uninterruptedly in a north-west to south-easterly direction, creating large areas that enjoy optimal exposure for vine growing. The soils in the PDO area consist of alternating layers of marl and sandstone with a very typical appearance. This combination erodes easily in the presence of atmospheric agents and quickly crumbles into flaky fragments that dissolve into the clay soil. The particular location of the PDO area, with the Julian Pre-Alps to the north and the proximity of the sea to the south, favours winegrowing.

11. **Further applicable requirements**

Title of the requirement/derogation

Derogation on production in the immediate vicinity

Legal framework

EU legislation

Type of further requirement/derogation

Derogation on production in the demarcated geographical area

Description of the requirement/derogation

Winemaking must take place within the production area, but may also occur throughout the province of Udine and the entire territory of the municipalities comprising the production area of the 'Collio' PDO (Gorizia, Mossa, San Lorenzo Isontino, Farra d'Isonzo, Capriva del Friuli, Cormons, Dolegna del Collio and San Floriano del Collio).

Electronic (URL) reference to the publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23484