C/2026/2785

19.5.2026

Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2026/2785)

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 with the Commission.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Olio dei Colli di Bologna'

EU No: PGI-IT-03354 – 2.10.2024

1. **Name(s)**

'Olio dei Colli di Bologna'

2. **Geographical indication type**

PDO ☐ PGI ☒

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

Italy

4. **Description of the agricultural product**

4.1. *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*

15 – ANIMAL, VEGETABLE OR MICROBIAL FATS AND OILS AND THEIR CLEAVAGE PRODUCTS; PREPARED EDIBLE FATS; ANIMAL OR VEGETABLE WAXES

1509 – Olive oil and its fractions, whether or not refined, but not chemically modified

1509 20 – Extra virgin olive oil

4.2. *Description of the agricultural product to which the registered name applies*

When released for consumption, 'Olio dei Colli di Bologna' Protected Geographical Indication extra virgin olive oil must meet the following chemical/physical and organoleptic standards:

— Sensory analysis: medium to robust olive fruitiness (median > 3) with medium to robust (median > 3) bitter and pungent notes; the following secondary notes may be present: *artichoke, grass, almond, tomato*

— Free acidity ≤ 0,3 %

— K_{232}: ≤ 2,20

— K_{270}: ≤ 0,20

[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).

— Oleic acid: ≥ 72 %

— Linoleic acid: ≤ 10 %

— Oleic acid/linoleic acid ratio: ≥ 7

— Biophenols/polyphenols: ≥ 150 mg gallic acid/kg oil (Folin-Ciocâlteu spectrophotometric method)

— Colour: from green to golden yellow, depending on the age of the oil

The parameters not specifically mentioned must comply with the EU legislation in force on extra virgin olive oil.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

'Olio dei Colli di Bologna' PGI must be produced from olives of the following varieties:

— the permitted varieties for single-variety 'Olio dei Colli di Bologna' PGI are: Correggiolo, Frantoio, Nostrana di Brisighella and its clones, Ghiacciolo and its clones, Farneto, Montebudello, Montecapra, Montecalvo 2 and Oliveto. Olives of the selected varieties must represent 85 % or more of the olives used, while the remaining 15 % may come from other cultivars;

— for the production of non-single variety 'Olio dei Colli di Bologna' PGI oil (blends), the Leccino and Maurino cultivars are permitted in addition to the varieties mentioned above. Olives of two or more cultivars from among all the permitted varieties must represent 80 % or more of the olives used, while the remaining 20 % may come from other cultivars.

The olives must come from the identified geographical area.

The raw material for 'Olio dei Colli di Bologna' Protected Geographical Indication is made up of olives of the varieties that traditionally grow in the identified geographical area owing to the environmental and cultivation conditions that characterise the area.

These are varieties that tolerate colder climates, have been grown for decades in the area of origin or are even present only in that area, and are capable of conferring upon the oil its specific quality characteristics.

4.4. *Specific steps in production that must take place in the identified geographical area*

Olive growing, olive harvesting and extraction of oil from the olives.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

Before being packaged, the oil must be filtered (or at least decanted) to eliminate any sediment and processing residues.

At the pre-distribution stage, the product must be protected from direct light and kept at a controlled temperature (temperature range: 13-25 °C at both the pre-distribution and storage stages).

If the oil is stored in steel tanks before being bottled, inert gases (e.g. N2 or Ar) must be used to fill the headspace (the part of the storage tank above the level of the oil) so as to reduce the degree to which the oil comes into contact with oxygen, which could cause oxidation reactions.

'Olio dei Colli di Bologna' PGI oil must be marketed in containers permitted by the legislation in force and with a capacity not exceeding 5 litres. The containers must be sealed and labelled. A primary/secondary packaging system that protects the oil against light and high temperatures must be used.

4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

The label must feature the wording 'Olio dei Colli di Bologna' in distinct, indelible lettering in such a way that it can be distinguished from all the other information given on the label.

It is permitted to use names, holding names, company names, association names or private trademarks, provided that they do not constitute praise of the product and are not such as to mislead the consumer.

It is forbidden to add any description to the 'Olio dei Colli di Bologna' Protected Geographical Indication that is not expressly provided for in this product specification, including the following adjectives: 'fine' (fine), 'scelto' (choice), 'selezionato' (selected) or 'superiore' (superior).

True and verifiable references illustrating producers' methods are permitted (e.g. 'single-variety' followed by the name of the cultivar used).

The label must also include the logo described below.

The 'Olio dei Colli di Bologna' PGI is both verbal and figurative and comprises the name 'Olio dei Colli di Bologna' and a logo made up of the two towers that symbolise Bologna, olive leaves and olives, placed above the wording in the logo, as shown below:



The logo features stylised images of Bologna's two towers, the Garisenda Tower on the left and the Asinelli Tower on the right, placed in a circle with a quarter of the tower on the right emerging upwards out of the circle. The bottom of the circle is surrounded by two olive branches with leaves. The branch on the left has six leaves, the branch on the right has five leaves, and the leaves are of different sizes and point in different directions. The lower part of each of the two branches has three stylised olives, giving six olives of different sizes and pointing in different directions. The logo may be printed in the following colours:

— black on white;

— white on black (or another dark background).

On white: towers, circle, olives and text: PANTONE 430; olive branches: PANTONE METALLIC 871.

On black: towers, circle, olives and text: WHITE; olive branches PANTONE METALLIC 871.

5. **Concise definition of the geographical area**

The production area (where the olives are grown and harvested), which is also where 'Olio dei Colli di Bologna' PGI oil is extracted, includes the municipalities within the administrative area of the Metropolitan City of Bologna located south of the Via Emilia road, and specifically: the entire territory of the following municipalities:·Alto Reno Terme, Borgo Tossignano, Camugnano, Casalecchio di Reno, Casalfiumanese, Castel d'Aiano, Castel del Rio, Castel di Casio, Castiglione dei Pepoli, Fontanelice, Gaggio Montano, Grizzana Morandi, Lizzano in Belvedere, Loiano, Marzabotto, Monghidoro, Monte San Pietro, Monterenzio, Monzuno, Pianoro, San Benedetto Val di Sambro, Sasso Marconi, Valsamoggia, Vergato, Zola Predosa,

the territory of the following municipalities located south of the Via Emilia: Anzola dell'Emilia, Bologna, Castel San Pietro Terme, Dozza, Imola, Ozzano dell'Emilia, San Lazzaro di Savena.

6. **Link with the geographical area**

The application for recognition of the name 'Olio dei Colli di Bologna' is based on the oil's quality characteristics.

Specifically, the area of origin lies in the centre of the Emilia-Romagna region. It is made up of the hilly area located in the southern part of the administrative territory of the Metropolitan City of Bologna.

This zone is characterised by the presence of evaporitic outcrops of gypsum and is part of the 'Evaporitic Karst and Caves of Northern Apennines' natural site added to the UNESCO World Heritage list in 2023.

The area is uniform in terms of its climate, which is sub-Mediterranean – with arid summers and winters and precipitation concentrated in spring and autumn – and, in the vicinity of the gypsum outcrops, mitigated by the presence of this geological formation.

In recent decades, the average daily temperature in the region has ranged between highs of 30° and lows of –9°, with both lows and highs showing an upwards trend, and peaks reaching 38°. The area of the Colli di Bologna (hills of Bologna) tends to be cooler, with average daily highs of around 20° and peaks in line with the regional highs of above 37°, and average lows of around –5°.

As regards rainfall, the region is characterised by precipitation that increases as one moves from the plain in the north towards the Apennine mountains in the south, with rainfall levels ranging from 600 mm to 1 800 mm in the south-west. However, these figures have been distorted in recent years by extreme weather events. The annual precipitation figures recorded for the area of the Gessi Bolognesi gypsum outcrops range between 700 mm and 900 mm.

In general, the area's cultivable soils are moderately fine-textured, have good oxygen availability and are deep, which helps the root system to develop. The gypsum outcrops are not used for agriculture since the rock is not ideal ground for crops. However, this exceptional characteristic, through thermal inertia and in combination with the south-facing exposure of the crags, creates a microclimate which, via a gradual release of heat, has for centuries fostered the ideal habitat for some typically Mediterranean crops, first and foremost the olive tree, the characteristic crop in these areas.

As demonstrated by the documentation concerning UNESCO recognition, the area's aquifers are generally incapable of supporting irrigated agriculture, and suitable watercourses on the valley floor or artificial reservoirs are lacking. Taken together, these natural and human factors cause the territory to be highly fragmented. Climbing from the valley floor, we first encounter irrigated crops, namely orchards of various types, followed on higher terraces and on sloping land where vineyard gradient increases, and then also terraced plots under olives in the best-suited areas.

Studies on olive growing in Emilia-Romagna show that olive trees have been present since time immemorial in the hills near Bologna, with a patchwork distribution through adaptation to small ecological niches that are protected from northerly winds and from fog. There is documented evidence of centuries-old trees that have survived freezes thanks to resistance to harsh temperatures built up through adaptation to specific local microclimates.

Indeed, this area, located approximately on the 44th parallel, is geographically situated at the northern extremities of the zones suited to olive growing, which are known to only very rarely extend beyond 45° north.

The olive-growing conditions in the area of origin thus stem from specific environmental characteristics which, although present at an unusual latitude for olive growing, foster the standard circumstances of heat stress and water stress needed during the olives' oil accumulation and ripening phases. These conditions are characterised by:

— the significant daily and seasonal temperature variation typical of central-northern Italy, partly mitigated by the presence of the evaporitic rocks, which moderate the impact of the extreme low temperatures;

— the almost total absence of a surface water network and the low rainfall, particularly in summer, except for extreme events that cannot be harnessed for agricultural production or are even harmful to it;

— drupe development compatible with the characteristics of the environment, for varieties that are typical of this area or have adopted to it and are thus capable of primarily developing lipids.

The effects that temperature in the olive-growing area have on an oil's acid composition are well known. These effects manifest themselves in the fact that oleic acid content and, therefore, the ratio between unsaturated and saturated fatty acids increase as one moves from the hotter areas in southern Italy towards the cooler areas in the north, in particular on the eastern slopes of the Apennines, the climate conditions and rough topography of which are partially moderated by the specific geological and hydrographic characteristics of the area of origin. In addition, it appears to be a settled fact that the water status of the tree has a marginal effect, or none at all, on free acidity, which is the result of other factors such as the choice of varieties. For Olio dei Colli di Bologna, this choice is based on cultivars that have been grown for decades in the area of origin or are even present only in that area. These are varieties that tolerate colder climates and, also as a result of the low volume of production, in terms of both the total yield in olives and the yield in oil, create a virtuous circle of expertise among producers in the area as regards the choice of the right time to harvest and the timeliness of processing.

As a result, Olio dei Colli di Bologna is characterised by very low free acidity levels, not exceeding 0,3 %, and is a well balanced oil with medium intensity in the positive attributes of fruitiness, bitterness and pungency. The analyses reveal good oleic acid content (greater than or equal to 72 %) and a relatively low percentage of linoleic acid (less than or equal to 10 %). The oleic acid/linoleic acid ratio is very positive and confers a good degree of stability to the lipid matrix upon oxidation.

These parameters are the set of main distinctive characteristics of Olio dei Colli di Bologna, while for the organoleptic aspects of fruitiness, bitterness and pungency, which can be determined by sensory analysis, its characteristics are more balanced and harmonious.

Very rarely do other oils produced in Italy achieve the free acidity, oleic acid or linoleic acid levels displayed by Olio dei Colli di Bologna, or thus also its ratio between unsaturated and saturated fatty acids. Only one other PDO oil produced in Italy has such a low level of free acidity, and only three of them (6 % of all PDOs and PGIs registered in Italy) are also characterised by the minimum ratio between unsaturated and saturated fatty acids that improves the nutritional aspects of the oil.

Some of the olive varieties in the area are age-old native cultivars that have been present since the rediscovery of ancient genotypes. These have been developed through the selection and conservation of cultivars from the province of Bologna (Farneto, Montebudello, Montecapra, Montecalvo 2 and Oliveto) that naturally have the agronomic characteristics best suited to growing in the hills of Bologna and producing Olio dei Colli di Bologna. Other varieties (Ghiacciolo, Nostrana di Brisighella) are widespread in the area or its immediate surroundings.

Among growing techniques, the timing of the harvest and the way irrigation is managed are characteristic human factors that influence the product. In the production area, the harvest usually begins in October when veraison occurs and the colour of approximately half the drupe surface changes, and ends by 20 November each year. Irrigation is barely used and, if it is, deficit irrigation is generally practised, thus preserving the primary and secondary plant notes that typify Olio dei Colli di Bologna.

Another distinctive feature of the area is that there is only a limited number of oil mills, leading to the development of pressing plants that have become leaders in olive processing and are used by olive producers operating in the vicinity. Over the years, this fact has created a habit among producers to turn to these very few oil mills, which have structured themselves in such a way to provide high-quality services to agricultural holdings. These are advanced oil mills that are involved in research and experimentation and, through their expertise, help give Olio dei Colli di Bologna its specific characteristics and enjoy a growing reputation.

Reference to the publication of the product specification of the geographical indication

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335