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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/6594)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Val d'Arno di Sopra / Valdarno di Sopra'

PDO-IT-A1497-AM02

Date of communication: 31 July 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Addition of new types of wine and removal of sub-areas

New categories have been added which relate to the tradition and history of the area of the designation: Orpicchio, Trebbiano, Malvasia Nera, Canaiolo Nero, Ciliegiolo, Foglia Tonda and Pugnitello.

The addition of quality sparkling rosé gives preference to a category in use, while removing the category of quality sparkling white wine, which is not used.

In addition, in order to enhance the quality of production, for the varietal wines, the type 'Riserva' has been added, along with rosé as a type for varietals made from Sangiovese, Cabernet Franc or Pugnitello grapes.

The tradition of producing red and white late-harvest wines has also been revived, along with the traditional 'Vin Santo' and 'Vin Santo Occhio di Pernice'.

Previous sub-areas have, however, been removed as their existence was hindering the development of the designation.

This amendment concerns all the articles of the product specification and the following sections of the single document: 'Description of wines', 'Maximum yields', 'Link with the geographical area' and 'Wine grape varieties'.

2. Amendment to the grape varieties

In order to enhance the typicity and quality of certain types of wine, the permitted grape varieties have been adapted, based on the experience of the first ten years of the designation.

Trebbiano has been included in the grape varieties for white wine for historical reasons, and Sauvignon because of its complementary characteristics.

The grape varieties for red wine have been amended following the removal of previous sub-areas which used two different combinations of grape varieties.

The grape varieties for the types of wine not previously included have also been added.

This amendment concerns Article 2 of the product specification.

3. Expansion of the production area

The producers asked for the production area to be extended, in line with the history of the designation, to include the area mentioned in the Edict of Cosimo III de' Medici of 1716, and as the soil and climate characteristics are the same.

This amendment concerns Article 3 of the product specification and the 'Demarcated geographical area' section of the single document.

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

4. **Amendment and inclusion of yields and natural alcoholic strength by volume**

Maximum grape production per hectare has been standardised at 11 tonnes per hectare, with the exception of late-harvest wines and 'Vin Santo' for which the maximum is 7,5 tonnes per hectare.

In addition, the minimum natural alcoholic strength has been corrected, or stated, as a consequence of sustained climate change.

The aim in all cases is to improve the quality of the wine produced.

This amendment concerns Article 4 of the specification and the section on 'Maximum yields' of the single document.

5. **Rules on winemaking and release for consumption**

In order to facilitate the process of checking, and to strengthen identification with the area, the option of producing and bottling quality sparkling wine outside the area of the designation has been removed. In addition, in order to guarantee the link between the product and the area, and given the changes in the climate, enrichment of musts and wines will no longer be permitted.

Following reorganisation and the addition of further wine types, the reference to wines termed 'Riserva' has been updated, with the time periods laid down for their release onto the market.

For quality sparkling wine, the required time periods been laid down for 'tirage' (provoking second fermentation) to guarantee high quality in compliance with all the requirements of the specification.

This amendment concerns Article 5 of the product specification and the section on 'Further conditions' of the single document.

6. **Additions and amendments to the chemical, physical and organoleptic characteristics of the wines**

The characteristics of the different types of wine on consumption have been updated and added, to take into account the new types added and to give more accurate descriptions.

This will also enable more accurate evaluation when the wines are at the approval stage.

This amendment concerns Article 6 of the specification and the section on 'Description of the wine(s)' of the single document.

7. **Provision for rosé wines, wines bearing the term 'Vigna' and mention of the broader geographical name on the label**

Henceforth: the word 'rosé' can be used for both quality sparkling wine and rosé wines; wines bearing the term 'Vigna' must have the same analytical values as wines termed 'Riserva'; the geographical name 'Toscana' can be used on labels with the relevant indications.

All these amendments are intended to bring greater clarity and to improve the quality and competitiveness of the wines covered by the designation.

This amendment concerns Article 7 of the product specification.

8. **Provisions for bottling**

Provided that the containers are authorised, their capacity is a matter of free choice. Use of crown caps is prohibited.

This is to enable producers to keep abreast of developments in technology and consumer demand, while maintaining the perception of high quality in wines with this designation.

This amendment concerns Article 8 of the product specification.

9. **Update to the description of the link with the environment**

Partial adjustments have been made as a result of the newly defined area and inclusion of local grape varieties, and in order to improve the general description in section A1 'Factors relevant to the link' and A2 'Human factors relevant to the link'.

This amendment concerns Article 9 of the product specification and the section on 'Link with the geographical area' of the single document.

SINGLE DOCUMENT

1. **Name of the product**

Val d'Arno di Sopra

Valdarno di Sopra

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

5. Quality 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 wines**

1. White and white termed 'Riserva', also with mention of the grape varieties Chardonnay, Sauvignon, Malvasia Bianca Lunga, Orpicchio and Trebbiano

BRIEF WRITTEN DESCRIPTION

— Colour: straw yellow of varying intensity with gold tints becoming more pronounced with ageing;

— Aroma: fine and delicate, intense and floral, fruity, developing mineral notes with ageing;

— Taste: fine, delicate, dry, harmonious, softening with ageing;

— Minimum total alcoholic strength by volume: 11,50 %; or 12,50 % for wines termed 'Riserva' and wines bearing the term 'Vigna';

— Minimum sugar-free extract: 18,00 grams per litre for Chardonnay and Sauvignon; 17 grams per litre for Malvasia Bianca Lunga, Orpicchio and Trebbiano; 19,00 grams per litre for Chardonnay and Sauvignon where termed 'Riserva' or bearing the term 'Vigna'; 18 grams per litre for Malvasia Bianca Lunga, Orpicchio and Trebbiano where termed 'Riserva' or bearing the term 'Vigna'.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

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

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

2. Quality sparkling rosé wine

BRIEF WRITTEN DESCRIPTION

— Traditional method, from grapes of the same vintage, which must be stated on the label;

— Foam: fine and long-lasting;

— Colour: from pink to onion skin, of varying subtlety;

— Aroma: delicate hint of yeast, sometimes fruity;

— Taste: lively, harmonious, with average body;

— Minimum total alcoholic strength by volume: 11,50 %;

— Minimum sugar-free extract: 18,00 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

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

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

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

3. Red and red termed 'Riserva' also with mention of the grape varieties Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Malvasia Nera, Canaiolo Nero, Ciliegiolo, Pinot Nero, Pugnitello and Foglia Tonda

BRIEF WRITTEN DESCRIPTION

— Colour: ruby red of varying intensity; garnet tints may develop with ageing;

— Aroma: fine, fruity, spiced, may become dynamic with ageing, intense, complex in wines made with Cabernet Sauvignon, Cabernet Franc and Merlot grapes, floral and fruity in wines made with Sangiovese grapes, aromas of red berries and spices in wines made with Syrah grapes;

— Taste: dry, full, harmonious in wines made with Cabernet Franc and Cabernet Sauvignon grapes;

— Minimum total alcoholic strength by volume: 12,00 %; or 13,00 % for wines termed 'Riserva' and wines bearing the term 'Vigna';

— Minimum sugar-free extract: 21,00 for all wines; 25,00 for wines termed 'Riserva' or bearing the term 'Vigna'.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

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

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

4. Rosé made from Cabernet Franc, Pugnitello or Sangiovese grapes

BRIEF WRITTEN DESCRIPTION

— Colour: from pale to intense pink;

— Aroma: fine, delicate, fruity;

— Taste: dry, harmonious, delicate;

— Minimum total alcoholic strength by volume: 11,50 %;

— Minimum sugar-free extract: 18,00 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

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

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

5. Late harvest

BRIEF WRITTEN DESCRIPTION

— Colour: from intense straw yellow to amber yellow to deep terracotta;

— Aroma: delicate, intense, dynamic;

— Taste: velvety, sweet, harmonious with pronounced roundness;

— Minimum total alcoholic strength by volume: 15,00 %;

— Minimum sugar-free extract: 20,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

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

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

6. 'Vin Santo'

BRIEF WRITTEN DESCRIPTION

— Colour: from intense straw yellow to golden, to intense amber;

— Aroma: dynamic, intense;

— Taste: from dry to very sweet.

A slight cloudiness is acceptable for any unfiltered wines.

— Minimum total alcoholic strength by volume: 16,00 %;

— Minimum sugar-free extract: 23 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 45

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

7. 'Vin Santo Occhio di Pernice'

BRIEF WRITTEN DESCRIPTION

— Colour: from deep terracotta to intense pink to pale pink;

— Aroma: dynamic, intense;

— Taste: sweet, velvety, soft and round.

A slight cloudiness is acceptable for any unfiltered wines.

— Minimum total alcoholic strength by volume: 16,00 %;

— Minimum sugar-free extract: 26,0 grams per litre.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 45

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

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5.2. *Maximum yields*

1. Valdarno di Sopra: white including wines termed 'Riserva', sparkling rosé, red including 'Riserva', wines made from the following grape varieties, including 'Riserva': Malvasia Lunga Bianca, Orpicchio, Sauvignon and Trebbiano

11 000 kilograms of grapes per hectare

2. Valdarno di Sopra: white including wines termed 'Riserva', sparkling rosé, red including 'Riserva', wines made from the following grape varieties, including 'Riserva': Chardonnay, Malvasia Lunga Bianca, Orpicchio, Sauvignon and Trebbiano - bearing the term 'Vigna'

   9 000 kilograms of grapes per hectare

3. Cabernet Franc including wines termed 'Riserva' and rosé, Cabernet Sauvignon including 'Riserva', Canaiolo Nero including 'Riserva', Ciliegiolo including 'Riserva', Foglia Tonda including 'Riserva' and Malvasia Nera including 'Riserva'

   11 000 kilograms of grapes per hectare

4. Cabernet Franc including wines termed 'Riserva' and rosé, Cabernet Sauvignon including 'Riserva', Canaiolo Nero including 'Riserva', Ciliegiolo including 'Riserva', Foglia Tonda including 'Riserva' and Malvasia Nera including 'Riserva' - bearing the term 'Vigna'

   9 000 kilograms of grapes per hectare

5. Merlot including wines termed 'Riserva', Pinot Nero including 'Riserva', Pugnitello including 'Riserva' and rosé, and Syrah including 'Riserva'

   11 000 kilograms of grapes per hectare

6. Merlot including wines termed 'Riserva', Pinot Nero including 'Riserva', Pugnitello including 'Riserva' and rosé, and Syrah including 'Riserva' - bearing the term 'Vigna'

   9 000 kilograms of grapes per hectare

7. Val d'Arno di Sopra Vin Santo, Vin Santo Occhio di Pernice

   7 500 kilograms of grapes per hectare

8. Val d'Arno di Sopra late harvest

   7 500 kilograms of grapes per hectare

6. **Demarcated geographical area**

The production area lies within the region of Tuscany and specifically includes the entire territory of the following municipalities: Cavriglia, Montevarchi, Bucine, Civitella in Val di Chiana, Castelfranco-Piandiscò, Terranuova Bracciolini, Loro Ciuffenna, San Giovanni Valdarno, Castiglion Fibocchi, Laterina-Pergine Valdarno and the part of the municipality of Arezzo comprised between the boundaries of the municipalities of Civitella, Laterina-Pergine Valdarno and Castiglion Fibocchi and the left bank of the Maestro della Chiana canal and the River Arno, as far as the boundary with the municipality of Capolona, in the province of Arezzo, and the entire territory of the municipalities of Figline e Incisa Valdarno, Reggello and Rignano sull'Arno, in the province of Florence.

7. **Wine grape varieties**

Cabernet Franc N - Cabernet

Cabernet Sauvignon N - Cabernet

Canaiolo Nero N - Canaiolo

Chardonnay B

Ciliegiolo N

Foglia Tonda N

Malvasia Nera di Brindisi N - Malvasia Nera di Lecce N

Malvasia Nera di Lecce N - Malvasia Nera di Brindisi N

Malvasia Bianca Lunga B - Malvasia

Merlot N

Orpicchio B

Pinot Nero N - Pinot

Pugnitello N

Sangiovese N

Sauvignon B

Syrah N

Trebbiano Toscano B - Trebbiano

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

'VALDARNO / VAL D'ARNO DI SOPRA'

The area enjoys specific relief and climate features which, combined with human intervention, produce wines of great quality.

Traces of Roman roads can still be seen at the edges of the vineyards previously planted by the Etruscans, along with the medieval dry stone terraces running alongside the pilgrim routes to Rome.

The 1716 edict of Cosimo III de' Medici mentioned the Val d'Arno as the production area of quality wine. After the period of mildew, there was a great development in experimenting with other and new vine varieties. Since the 1970s, wines have been produced that are internationally renowned for their excellence. This was the origin of the designation.

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

Entry onto the market

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

— White and white termed 'Riserva', also with mention of the grape varieties Chardonnay, Sauvignon, Malvasia Bianca Lunga, Orpicchio and Trebbiano: not before 1 February of the year following the year in which the grapes were harvested. For 'Riserva' wines, not before 12 months from the grape harvest period, of which at least 6 are in the barrel and 3 in the bottle.

— Quality sparkling rosé wine: minimum of 48 months maturation from the date of tirage.

— Red and red termed 'Riserva' also with mention of the grape varieties Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Malvasia Nera, Canaiolo Nero, Ciliegiolo, Pinot Nero, Pugnitello and Foglia Tonda: not before 31 March of the year following the year in which the grapes were harvested. For 'Riserva' wines, not before 24 months from the end of grape harvest period, of which 12 are in the barrel and 3 in the bottle.

— Rosé made from Cabernet Franc, Pugnitello or Sangiovese grapes: not before 1 February of the year following the year in which the grapes were harvested.

— Late harvest: not before 1 November of the year following the year in which the grapes were harvested.

— 'Vin Santo': not before ageing in wooden barrels known as 'caratelli', with a capacity not exceeding 225 litres. Ageing is considered complete on 1 November of the fourth year following the harvest.

— 'Vin Santo Occhio di Pernice': not before ageing in wooden barrels known as 'caratelli', with a capacity not exceeding 225 litres. Ageing is considered complete on 1 November of the fourth year following the harvest.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/21633