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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/2024/7285)

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

'Pantelleria'

PDO-IT-A0792-AM02

Date of communication: 10 September 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Fermentation period**

Description: the amendment concerns inclusion of a paragraph in Article 5 of the product specification laying down 30 June following the year in which the grapes were produced as the limit for the maximum period for fermentation and second fermentation of wines made from raisined grapes.

Reasons: the purpose of this amendment to the specification is to remove the bureaucratic step of having to request authorisation to ferment the grapes beyond 15 December following the grape harvest.

This amendment concerns Article 5 of the product specification.

2. **Labelling and presentation - Use of the term 'Zibibbo'**

Description: the amendment concerns the addition of the option to mention the term 'Zibibbo', for 'Pantelleria Bianco' [white Pantelleria] only.

Reasons:

1) To supplement the term 'Bianco' on labels with the term used in the local area, where 'Pantelleria Bianco' is traditionally referred to as 'Zibibbo Secco' [dry Zibibbo];

2) To promote the use of the 'Pantelleria' PDO in preference to the 'Terre Siciliane' PGI, by permitting use of the term 'Zibibbo;

3) To make it possible to standardise the approach to the labelling, naming and presentation of these wines.

This amendment concerns Article 7 of the product specification and the section on 'Further conditions' of the single document.

3. **Labelling and presentation - Reference to a wider geographical unit**

Description: the amendment concerns the option of using the geographical term 'Sicilia', which is already available for the other eight designations of origin of Sicily.

Reasons: the reason for this amendment is that using the term 'Sicilia' brings 'Pantellaria' into line with the other designations of the region and puts it into geographical context on the world market. Using the broader geographical term 'Sicilia' provides an additional geographical indication which, particularly for the export market, helps to identify the island of Pantelleria as part of the regional territory of Sicily.

This amendment concerns Article 7 of the product specification and the section on 'Further conditions' of the single document.

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

SINGLE DOCUMENT

1. **Name of the product**

Pantelleria

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine
3. Liqueur wine
4. Sparkling wine
6. Quality aromatic sparkling wines
8. Semi-sparkling wine
11. Partially fermented grape must
15. Wine from raisined grapes
16. Wine from overripe grapes

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. *'Pantelleria' Moscato di Pantelleria*

CONCISE TEXTUAL DESCRIPTION

Colour: yellow, sometimes shading to amber;

Taste: sweet, aromas of Moscato grape varieties;

Aroma: characteristic, Moscato perfumes, pleasantly aromatic;

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

Minimum sugar-free extract: 25,0 g/l.

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): 11

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

— Maximum volatile acidity (in milliequivalents per litre): 25

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

2. *'Pantelleria' Passito di Pantelleria (wine from raisined grapes)*

CONCISE TEXTUAL DESCRIPTION

Colour: golden yellow shading to amber;

Taste: sweet, aromatic, pleasant;

Aroma: fragrant, typical of Moscato grapes;

Minimum total alcoholic strength by volume: 20,00 % vol.;

Minimum sugar-free extract: 31,0 g/l.

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): 14

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

— Maximum volatile acidity (in milliequivalents per litre): 30

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

3. *'Pantelleria' Moscato Liquoroso (liqueur wine), Moscato dorato (golden), Passito liquoroso (liqueur wine from raisined grapes)*

CONCISE TEXTUAL DESCRIPTION

Colour: yellow or golden yellow of varying intensity, sometimes shading to amber;

Taste: Moscato grape aromas, sweet, velvety;

Aroma: characteristic of Moscato, pleasant, aromatic, intense;

Minimum total alcoholic strength by volume: 21,00 % vol.;

Minimum sugar-free extract: 19,0 g/l.

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): 15

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

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

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

4. *'Pantelleria' Moscato Spumante (sparkling)*

BRIEF WRITTEN DESCRIPTION

Foam: fine and long-lasting;

Colour: straw yellow of varying intensity;

Taste: sweet, typical of Moscato grapes;

Aroma: typical of Moscato grapes;

Minimum total alcoholic strength by volume: 12,00 % vol.;

Minimum sugar-free extract: 15,0 g/l.

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): 6

— 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): —

5. *'Pantelleria' Zibibbo dolce (sweet)*

BRIEF WRITTEN DESCRIPTION

Colour: golden yellow of varying intensity;

Taste: typical of Moscato grapes;

Aroma: pleasant, aromatic;

Minimum total alcoholic strength by volume: 10,00 %;

Minimum sugar-free extract: 17,0 g/l.

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): —

6. *'Pantelleria Bianco (white) including Frizzante (semi-sparkling)*

BRIEF WRITTEN DESCRIPTION

Colour: straw yellow of varying intensity;

Taste: harmonious, rather soft, sometimes semi-sparkling;

Aroma: pleasant, distinctive;

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

Minimum sugar-free extract: 17,0 g/l.

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 in grams per litre expressed as tartaric acid

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

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

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5.2. *Maximum yields*

1. 'Pantelleria' Moscato di Pantelleria

10 000 kilograms of grapes per hectare

2. 'Pantelleria' Passito di Pantelleria

10 000 kilograms of grapes per hectare

3. 'Pantelleria' Moscato Liquoroso, Moscato Spumante, Zibibbo dolce, Bianco and Frizzante

10 000 kilograms of grapes per hectare

4. 'Pantelleria' Moscato Dorato

10 000 kilograms of grapes per hectare

5. 'Pantelleria' Passito Liquoroso

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The production area is located in the region of Sicily and includes the entire territory of the island of Pantelleria, which is in the province of Trapani.

7. **Wine grape varieties**

Zibibbo B - Moscatellone

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

PDO Pantelleria

The link between the demarcated geographical area and the 'Pantelleria' PDO is based on the specific soil, climate and landscape features. The geographical area exclusively comprises the suitable lands throughout the island of Pantelleria, which is volcanic in origin. The island is windy which, together with its other climate and environmental features, provide the right conditions for producing quality wines. The history of viticulture and wine production, dating back thousands of years in the area of this PDO, is a testimony to how human intervention on the island has led to traditional viticultural and oenological techniques being handed down over the centuries and improved to this day.

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

Use of the broader geographical name

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Use of the broader geographical name 'Sicilia' is allowed on the labelling and presentation of 'Pantelleria' PDO wines. If used, the broader geographical name 'Sicilia' must be placed after the designation 'Pantelleria' on the label, and below the traditional term 'Zibibbo'.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

For ‘Pantelleria Bianco’ wines, the term ‘Zibibbo’ can also appear on the label, below the designation ‘Pantelleria’ and the corresponding term ‘Protected Designation of Origin’.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/21941