

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

(2020/C 72/14)

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

‘SOAVE’

Reference number: PDO-IT-A0472-AM05

Date of communication: 2 December 2019

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Formal amendment

For the ‘Classico’ type, the term ‘subarea’ has been replaced by the term ‘specification’.

This is a formal amendment to take account of the exact wording provided in Italian law.

This formal amendment concerns Article 1 of the Product Specification but it does not affect the Single Document.

2. Vine training systems

The vine training systems have been extended to include GDC and all forms of trellises.

The reason for this amendment is to adapt the Product Specification to the development of more modern and innovative vine training systems (particularly the various new kinds of trellises) and the need for agronomic methods to take account of climate change.

This formal amendment concerns Article 4 of the Product Specification but it does not affect the Single Document.

3. Vine density per hectare

As regards vine density per hectare (at least 3 300), the reference to the Decree of 7 May 1998 has been deleted.

This is a formal amendment given that newly planted vines must have a minimum density of 3 300 plants per hectare.

This formal amendment concerns Article 4 of the Product Specification but it does not affect the Single Document.

4. Use of Additional Geographical Mentions on the labels of wine covered by the ‘Soave’ PDO

It is permitted to add to ‘Soave’ PDO wines Additional Geographical Mentions referring to smaller units in the production area for the designation, which are located within the same production area and included on a list, on the condition that the product is made separately and that this is specifically stated in the annual grape production report.

The inclusion of references to smaller geographical units of particular interest located inside the demarcated production area and identified after careful zoning work has made it easier to trace where wine is from and thus reinforce its link with the territory.

This amendment affects Article 7 of the product specification and section 1.9 (Further conditions) of the Single Document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

5. Use of the term 'Vigna' (vineyard)

The term 'vigna' (vineyard) can feature on wines covered by the 'Soave', 'Soave' Classico and 'Soave' Colli Scaligeri controlled designations of origin on the condition that it is followed by the relevant place name, that the respective surface area is separately specified in the vineyard register, that separate containers are used at the winemaking, production and conservation stages and that this term, followed by the place name, is included in the grape production report as well as in the records and accompanying documents.

The possibility of including on the label the term 'vigna' (vineyard) according to Italian law, followed by the respective place name or traditional term, is in keeping with efforts to promote the value of individual vineyards.

This formal amendment concerns Article 7 of the Product Specification but it does not affect the Single Document.

SINGLE DOCUMENT

1. Name of the product

Soave

2. Geographical indication type

PDO - Protected designation of origin

3. Categories of grapevine product

1. Wine
5. Quality sparkling wine

4. Description of the wine(s)

'Soave' (including 'Soave' Classico and 'Soave' Colli Scaligeri)

colour: straw yellow sometimes tending towards greenish;

aroma: characteristic with intense, delicate aroma;

taste: dry, medium-bodied and harmonious, slightly bitter;

Minimum total alcoholic strength by volume: 10,5 % vol for 'Soave' and 11 % vol for 'Soave Classico' and for 'Soave Colli Scaligeri';

Minimum sugar-free extract: 15 g/l for 'Soave' and 16 g/l for 'Soave Classico' and for 'Soave Colli Scaligeri';

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)	

'Soave' (including 'Soave' spumante Classico and 'Soave' spumante Colli Scaligeri)

foam: fine and long-lasting;

colour: straw yellow sometimes tending towards bright greenish;

aroma: characteristic with intense, delicate aroma;

taste: medium-bodied, harmonious, slightly bitter in the extra brut or brut or extra dry or dry types;

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

Minimum sugar-free extract: 15 g/l.

Wherever the value is left blank in the table below, the wines 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)	

5. Wine-making practices

a. *Essential oenological practices*

N/A

b. *Maximum yields*

'Soave', 'Soave' spumante

15 000 kg grapes per hectare

'Soave' Classico, and spumante. 'Soave Colli Scaligeri' and spumante

14 000 kg grapes per hectare

6. **Demarcated geographical area**

A) Grapes used to produce wines with the 'Soave' controlled designation of origin must be produced in the area which includes all or part of the territory of the municipalities of Soave, Monteforte d'Alpone, San Martino Buon Albergo, Mezzane di Sotto, Roncà, Montecchia di Crosara, San Giovanni Ilarione, San Bonifacio, Cazzano di Tramigna, Colognola ai Colli, Caldiero, Illasi and Lavagno in the Province of Verona.

B) Grapes used to produce 'Soave' Classico wine must be produced in the area approved by Ministerial Decree of 23 October 1931 (Official Gazette No 289 of 16 December 1931), which includes part of the territory of the municipalities of Soave and Monteforte d'Alpone.

C) Grapes used to produce 'Soave' wines with the additional specification of the 'Colli Scaligeri' subarea must be produced in the area comprising all or part of the territory of San Martino Buon Albergo, Lavagno, Mezzane, Illasi, Cazzano di Tramigna, Caldiero, Colognola ai Colli and Costeggiola di Soave, Monteforte d'Alpone, Montecchia di Crosara, Roncà and San Giovanni Ilarione.

7. **Main wine grape variety(ies)**

Chardonnay B.

Garganega B.

Trebbiano di Soave B. - Trebbiano

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

Soave

The mineral soils influence the fermentation processes of musts obtained from Garganega and Trebbiano di Soave grapes, giving the wines their characteristic flavour. The traditional vine training systems based on the Veronese trellis enable optimal grape health and ripeness, which promotes the development of almond and white flower notes in the wines. 'Soave' DOC is a well-balanced wine with aromas of exotic fruits, citrus and spices. The 'Classico' type features slightly mineral aromas and a full, aromatic flavour which if kept on yeast for a few months prior to bottling can become more complex and well-rounded. The area was recognised in a Royal Decree in 1931 and the DOC was approved in 1968.

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

Use of Additional Geographical Mentions

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

In naming and presenting the wines 'Soave', 'Soave' Classico and 'Soave' Colli Scaligeri, it is permitted to make reference to the following Additional Geographical Mentions:

1. Brognoligo
2. Broia
3. Ca' del vento
4. Campagnola
5. Carbonare
6. Casarsa
7. Castelcerino
8. Castellaro
9. Colombara
10. Corte del Durlo
11. Costalta
12. Costalunga
13. Coste
14. Costeggiola
15. Croce
16. Duello
17. Fittà
18. Frosca
19. Foscarino
20. Menini
21. Monte di Colognola
22. Monte Grande
23. Paradiso
24. Pigno
25. Ponsara
26. Pressoni
27. Roncà - Monte Calvarina
28. Rugate
29. Sengialta

30. Tenda
31. Tremenalto
32. Volpare
33. Zoppega

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/14701>
