

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for a Union amendment to a product specification for a name in the wine sector pursuant to referred to in Article 97(3) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2020/C 325/17)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽¹⁾ within two months from the date of this publication.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'MONTELLO – COLLI ASOLANI'**PDO-IT-A0460-AM02****Date of application: 18.6.2019****1. Applicant and legitimate interest**

Consorzio di Tutela vini DOC Montello e Colli Asolani [Protection association for Montello and Colli Asolani DOC wines]

Producer group for the PDO in question

2. Heading in the product specification affected by the amendment(s)

- Name of product
- Category of the grapevine product
- Link
- Marketing restrictions

3. Description and reasons for amendment**3.1. Amendment to name of designation**

Heading in the product specification affected by the amendment(s)

Articles 1, 2, 3, 4, 5, 6, 7, 8 and 9

Description and reasons

The amendment involves a change to the name of the PDO from 'Montello – Colli Asolani' to 'Asolo Montello'/ 'Montello Asolo'.

The existing name 'Colli Asolani' has been shortened to the geographical name 'Asolo' followed by the geographical name 'Montello', which remains unchanged. This will be the fully name of the designation 'Montello Asolo' and there will also be the option of using the alternative name 'Asolo Montello'.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

The partial amendment in question does not affect the geographical identity of the designation or the boundaries of the respective production area, which remains unchanged.

'Asolo' is the geographical name of the historical town and present-day commune located in Treviso province, which used to be – and indeed, still is – the economic and cultural centre of reference for the part of the hilly territory where the production area for the wine in question is located. The geographical name 'Asolo' is therefore ideal for identifying this part of the territory that used to be referred to as the 'Colli Asolani'.

In that regard, the intention behind the new name for the PDO, 'Asolo Montello', or the alternative version 'Montello Asolo', is to underline the link between this wine designation and the adjoining demarcated geographical territory which is known for the historical town of Asolo and the Montello hills.

Moreover, as the two above-mentioned adjoining geographical areas that together make up the production area have the same soil characteristics, climate and cultural history, the intention behind the alternative name for the PDO 'Asolo Montello'/'Montello Asolo' is to exclude any possibility of one of the geographical names being considered more important than the other.

This amendment concerns the entire product specification and the entire single document, each time the designation name is referred to.

SINGLE DOCUMENT

1. Name of product

Asolo Montello

Montello Asolo

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine

5. Quality sparkling wine

4. Description of the wine(s)

'Asolo Montello'/'Montello Asolo' Bianco (wine category)

Colour: straw yellow with pale green tints;

Aroma: slightly fruity;

Taste: harmonious, fresh, fine with ageing;

Minimum total alcoholic strength by volume: 11,50 % 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)	
Minimum total acidity	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Chardonnay, Pinot bianco, Pinot grigio (wine categories)

Colour: golden yellow of varying intensity for the Chardonnay; straw yellow for the Pinot Bianco; straw yellow with hints of gold for the Pinot Grigio;

Aroma: fruity, distinctive for the Chardonnay; delicate, fine, distinctive for the Pinot Bianco; exotic fruits and sometimes slightly spicy for the Pinot Grigio;

Taste: fruity, subtle, delicate to intense for the Chardonnay; fresh, sapid, elegant for the Pinot Bianco; warm, rich, velvety for the Pinot Grigio;

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

Minimum sugar-free extract: 16,0 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Bianchetta (wine category)

Colour: straw yellow, occasionally deep, with pale green tints;

Aroma: ranging from apple to exotic fruits and hazelnut with ageing;

Taste: fresh, sapid, with slight hints of tannin;

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

Minimum sugar-free extract: 16,0 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	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Manzoni Bianco (wine category)

Colour: straw yellow, occasionally with pale green tints;

Aroma: fruity, distinctive;

Taste: fresh, rich, sapid, velvety;

Minimum total alcoholic strength by volume: 12 % 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Chardonnay, Pinot bianco spumante (quality sparkling wine category)

Colour: bright straw yellow, with lasting foam for the Chardonnay; bright straw yellow, with lasting foam for the Pinot Bianco;

Aroma: fruity, delicate for the Chardonnay; fine, distinctive for the Pinot Bianco;

Taste: sapid, distinctive, from extra brut to dry for the Chardonnay; distinctive, full-bodied, from extra brut to dry for the Pinot Bianco;

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

Minimum sugar-free extract: 16,0 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	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Rosso (wine category)

Colour: ruby red, tending to garnet with age;

Aroma: intense, distinctive, pleasant, tending to ethereal with age;

Taste: sapid, robust, slightly herbaceous, harmonious;

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

Minimum sugar-free extract: 21,0 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Merlot (wine category)

Colour: ruby red, tending towards pomegranate with ageing;

Aroma: vinous, intense, distinctive when young, more delicate, ethereal and pleasant when aged;

Taste: sapid, full-bodied, with hints of tannin, harmonious;

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

Minimum sugar-free extract: 21,0 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)	4,5
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Cabernet, Cabernet Sauvignon; Cabernet Franc (wine category)

Colour: Ruby red, almost garnet with ageing for the Cabernet and Cabernet Sauvignon; ruby red with violet tints tending to garnet with age for the Cabernet Franc;

Aroma: vinous, intense, distinctive for the Cabernet and Cabernet Sauvignon vinous, slightly herbaceous, ethereal when aged for the Cabernet Franc;

Taste: sapid, full-bodied, slightly herbaceous, slight hints of tannins, harmonious, distinctive for the Cabernet; full-bodied, with good structure, harmonious for the Cabernet Sauvignon; dry, sapid, full-bodied, slightly herbaceous, slight hints of tannins, harmonious and distinctive for the Cabernet Franc;

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

Minimum sugar-free extract: 21,0 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Venegazzù and Venegazzù Superiore (wine categories)

Colour: intense ruby red or garnet;

Aroma: vinous, intense and ethereal;

Taste: robust, full-bodied, harmonious, well-structured;

Minimum total alcoholic strength by volume: 12,50 % vol.; (13,00 % for the Superior version)

Minimum sugar-free extract: 23 g/l (25 g/l for the Superior version).

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)	

'Asolo Montello'/'Montello Asolo' Carmenère (wine category)

Colour: ruby red, tending to garnet depending on the stage of evolution of the wine;

Aroma: nuances of a slightly herbaceous aroma progressing to ripe red fruits;

Taste: smooth, well-balanced and long-lasting;

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

Minimum sugar-free extract: 21,0 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

'Asolo Montello'/'Montello Asolo' Recantina (wine category)

Colour: violet red, tending to garnet with age;

Aroma: intense, distinctive, tending to ethereal with age;

Taste: dry, spicy, sapid, robust, harmonious;

Minimum total alcoholic strength by volume: 11,50 % 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)	
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. Wine-making practices

a. Specific oenological practices

None

b. Maximum yields

Venegazzù

70 hectolitres per hectare

Merlot, Bianchetta, Chardonnay, Glera, Pinot bianco

84 hectolitres per hectare

Cabernet Franc, Cabernet Sauvignon, Carmenere, Recantina, Manzoni Bianco, Pinot grigio

77 hectolitres per hectare

6. Demarcated geographical area

- (A) The production area for the grapes used to make 'Asolo Montello'/'Montello Asolo' wines covers the entire territory of the municipalities of Castelcuoco, Cornuda and Monfumo and part of the territory of the following municipalities: Asolo, Borso del Grappa, Caerano S. Marco, Cavaso del Tomba, Crespano del Grappa, Crocetta del Montello, Fonte, Giavera del Montello, Maser, Montebelluna, Nervesa della Battaglia, Paderno del Grappa, Pederobba, Possagno, S. Zenone degli Ezzelini and Volpago del Montello.

The boundary of this area is defined as follows: From the locality of Ciano in the municipality of Crocetta del Montello the boundary continues eastward along the 'Panoramica del Montello' provincial road as far as the exit point at the intersection of the 'transversale del Montello' road with No 14. From the intersection it follows a vertical line with respect to the 'Panoramica' until it reaches the edge of the hill which overlooks the Piave river. From there the boundary continues eastward along the upper section of the Montello slope which runs alongside the Piave as far as the locality of Case Saccardo in the municipality of Nervesa della Battaglia. It then turns south-eastward along the border between the municipalities of Nervesa and Susegana and along the Piave coast road which passes by the tide gauge and leads to the village of Nervesa, from where it turns westward along State road No 248 'Schiavonesca Marosticana' which runs to the border between the provinces of Treviso and Vicenza, at about the 42 500 km mark in the commune of S. Zenone degli Ezzelini.

From there it turns northward from the border between the provinces of Treviso and Vicenza where in the municipality of Borso del Grappa it follows the contour line corresponding to 400 m above sea level. From then on, the boundary continues to follow the above contour line in the same direction, passing villages belonging to the municipalities of Borso del Grappa, Crespano del Grappa, Possagno, Cavaso del Tomba and Pederobba. Once it reaches the municipality of Pederobba, it continues southward from the point at 400 m above sea level where it meets the Calpiana road, which, to the south-east, leads to the 'Pedemontana del Grappa' provincial road past the Pedemontana estate.

Going down that road, it joins the 'Pedemontana del Grappa', running along that road until its intersection with State road No 348 'Feltrina' after the village of Pederobba.

It then follows the State road to Onigo di Pederobba, from where it turns eastward along the road to Covolo as far as Pieve, and Rive. Then it follows the Brentella canal as far as the 160 point and then swings north-eastward towards Covolo, passing through and entering Barche, where it reaches the point of 146 m above sea level in the vicinity of the Piave river. From the 146 point, it then continues southward along that road until its intersection with the road to Crocetta del Montello at about the 27 800 km point.

The boundary then continues southward along that road as far as the locality of Fornace, where it turns south-eastward onto the road leading to Rivasecca, passing through and continuing south-eastward on the road that runs alongside the Castelviero canal, until it reaches the locality of Ciano from where the delineation started.

- (B) The production area for the grapes used to produce 'Asolo Montello'/'Montello Asolo' Sottozona Venegazzù wine includes part of the territory of the municipality of Volpago del Montello and more specifically the part of the Venegazzù section that corresponds to cadastral sheet No 16.

The boundary of this area is defined as follows:

Starting out at exactly the 65 000 km point of State road No 248 'Schiavonesca Marosticana' (referred to as 'Via Jacopo Gasparini' here) in front of the monumental 'Spineda Loredan' Palladian villa, it continues eastward as far as the cadastral boundaries of the subdivision of Venegazzù (represented by the border between cadastral sheets Nos 16 and 21 belonging to the municipality of Volpago del Montello). Then it turns left towards the north, following the cadastral boundaries of the subdivision of Venegazzù as far as the Via Frà Giocondo at the 'Case Semezin' point. It then turns left again towards the West, all the while following the cadastral boundaries of the

subdivision of Venegazzù (border between cadastral sheet 16 and cadastral sheets 13 and 12). It runs along the Via Fra Giocondo, following the Brentella canal from the Montello forest to the administrative boundaries of the municipalities of Volpago del Montello and Montebelluna (marked by the continuous dots (...) on the technical maps for the region). Having passed the Brunetta estate (115 m above sea level), it continues along the administrative boundaries of the municipality of Volpago del Montello as far as State road No 248 'Schiavonesca Marosticana' (at the 63 730 km point), from where it follows the State road as far as the 65 000 km point, thus returning to the point of departure.

The description of the production area for the Venegazzù type refers to the following elements on the Regional Technical Map: element N. 105 024 Volpago del Montello and the administrative boundaries of the municipality of Volpago del Montello.

7. **Wine grapes variety(ies)**

Cabernet Franc N. – Cabernet

Pinot Bianco B. – Pinot Blanc

Pinot Grigio – Pinot Gris

Pinot Grigio – Ruländer

Glera Lunga B. – Glera

Recantina N.

Carmenère N. – Cabernet

Merlot N.

Chardonnay B.

Carmenère N. – Cabernet Italiano

Pinot Grigio – Pinot

Pinot Bianco B. – Pinot

Carmenère N. – Cabernet Nostrano

Carmenère N.

Manzoni Bianco B. – Incrocio Manzoni 6.0.13 B [Manzoni hybrid].

Bianchetta Trevigiana B. – Bianchetta

Cabernet Sauvignon N. – Cabernet

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

'Asolo Montello'/'Montello Asolo' – Category: Wine; Quality sparkling wine

Natural factors

The production area for 'Asolo Montello'/'Montello Asolo' wine is located in the Veneto region north of Venice, in Treviso province, below the hillsides of Montello and the Colli Asolani in the foothills of the Dolomites, between Nervesa della Battaglia in the east and the village of Fonte in the west. These two almost vertical hill systems, separated by a deep incision spanning almost a kilometre long, form a single geological entity. Ranging in altitude between 100 and 450 metres above sea level, they form a distinctive landscape with strong features and a layout with gentle, harmonious slopes and curves. The hills consist of large formations of hard aggregate consisting of cemented rock and covered in marly-loamy or marly-sandy soil that is well-suited to tillage and prone to loosening when exposed to the elements. Its characteristically red colouring is evidence of its ancient origin. The soils are decarbonated and acidic, of medium depth, with good capacity for water storage and considerable mineral content. As they have not undergone any major disturbances, their original characteristics have been preserved. The stratigraphy has been kept intact and the texture has not been shattered. There is a high degree of microbiological activity in the organic substance, which ensures the ready availability of nutrients. The aggregate mass is often prone to more or less vertical cracks that promote the circulation of water underground and the formation of karstic features, such as some 2 000 'dolines' or sinkholes, especially in Montello. These holes in the ground of varying sizes form a perfect system for underground drainage. The specific climate in the territory consists of mild springs, summers that are not excessively hot and autumns that are again mild due to the south-facing slopes covered in vines and the layout of the relief with orthogonal sections exposed to the cooler winds from the North-East. The average temperature in summer is 22,6 °C and the highest temperatures are reached in July. The autumns are hot and dry.

Rainfall is about 700 mm from April to September and fairly evenly distributed. This precipitation falls on the soil slopes so excess water is easily drained off and the loose texture of the soil means that it is rapidly assimilated.

Historical factors

Vineyards were first planted and developed on the Colli Asolani and Montello hillsides by Benedictine monks and later by the Venetian Republic. The Benedictine monks settled in the area around the year 1000 A.D., in particular at the monastery of Santa Bona in Vidor and the charterhouse of Montello in Nervesa. Their work had a profound impact on the area's farming and winegrowing history and helped shape a culture centred on vine cultivation and wine that is still very much alive today. In the second half of the fourteenth century, when the area passed into Venetian hands, the Colli Asolani and Montello hills were rapidly identified as an important winegrowing area. Its wines were being exported as early as the year 1400. In the sixteenth century, the area became renowned for the aristocratic pursuits of seeking out the beauty and goodness to be found in the winegrowing and winemaking traditions. The area was admired by the most prestigious public figures and the wine a sought-after product putting Venice on a par with the wine brought in from Greece.

Human factors

For 'Asolo Montello'/'Montello Asolo', the ancient family-run farms where wine was an important part of the everyday diet and the local economy, formed a landscape that has remained largely unchanged. The original soils have been preserved and are therefore very suitable for tillage. The non-invasive vines share the land with other crops today.

The strong Venetian civilisation gave rise to lively, dynamic entrepreneurship in the area. The Conegliano School of Oenology founded in 1876 and the Centre for Research into Viticulture located a few kilometres away have enabled the operators to evolve and specialise. The result is a flourishing winegrowing culture which makes the most of the splendid natural vocation of the territory.

These factors combine to create invaluable wealth which significantly contributes towards the varietal and oenological wealth of the Asolo Montello area.

The hillside areas are particularly suited to producing perfumed and highly sapid white wines, featuring fruity and spicy notes. In this environment, the cold currents mean the grapes have a higher content in organic acids, particularly malic acid. These grapes are ideal for sparkling wines, which are characteristically elegant and aromatic.

The valley and plain areas, on the other hand, with their deeper and more fertile soils, are suited to producing smooth, aristocratic wines, with the high phenolic and aromatic composition needed for red wines. They feature grassy and ripe fruit notes, together with a good balance of sugars and acids and a full-bodied structure. The age-old native Bianchetta and Recantina varieties add originality to the range of wines.

'Asolo Montello'/'Montello Asolo' – Quality sparkling wines category

Information on the quality/characteristics of the wine essentially attributable to the geographical environment:

The wines of the 'Asolo Montello'/'Montello Asolo' designation in the 'quality sparkling wines' category are straw yellow in colour ranging from pale to bright in intensity, with the lingering bubbles that are typical of the quality sparkling wine category.

The organoleptic tests on the quality sparkling version of 'Asolo Montello'/'Montello Asolo' designation wines reveal citrus notes and aromas of flowers, fruit and dried fruit, enhanced by a freshly acidic taste and elegant body.

Causal interaction between the elements of the geographical area and the quality and characteristics of the product essentially attributable to the geographical environment:

The organoleptic properties of 'Asolo Montello'/'Montello Asolo' designation wines in the quality sparkling wines category described above are due to the effects of the soil and climate conditions in the production area combined with the human factors that have influenced technological innovation in the production process for these sparkling wines.

The rainfall and the hillside location of the soils mean that vineyard workers have to carry out much of their work by hand and this has an impact on the balanced growth of the vines. The skill of the winegrowers and the loose texture of the soil enables water to be rapidly absorbed into the subsoil. This means that the vine varieties used for the quality sparkling wine category of the 'Asolo Montello'/'Montello Asolo' designation grow at a pace that is vigorous yet at the same time measured and well-balanced. This in turn protects the grape bunches and preserves the substances that give them their distinctive and delicately fruity aroma.

Combined with the developments and innovations in the winegrowing techniques over the years, the acidic nature of the soils enables the plants to absorb a higher number of microelements than they would in neutral soils, allowing the vines to achieve balanced vegetative and productive growth.

The soil particle size and composition are such that the roots have access to a regular water supply, which is essential in achieving vines with fresh, acidic aromas.

These characteristics are enhanced by the technological innovation of the autoclave processes, a technology which is efficient in transforming the yeasts and therefore enhancing the fruit and citrus notes.

'Asolo Montello'/'Montello Asolo' – wine category

Information on the quality/characteristics of the wine essentially attributable to the geographical environment:

The wines from the 'Asolo Montello'/'Montello Asolo' designation in the 'Wine' category are ruby red in colour, tending to garnet with age in the case of red wines and straw yellow to golden yellow of varying intensity in the case of white wines.

The aroma of the red wines tends to be sapid, harmonious, slightly tannic and slightly herbaceous with a soft feel.

The white wines, on the other hand, have a fresh, sapid, fruity and harmonious aroma.

In the nose, the red wines are intensely vinous, with good, well-balanced structure and a diversified aromatic composition.

The white wines, on the other hand, have intensely floral and fruity aromas in the nose with notes of citrus and fresh fruits, enhanced by a fresh acidity.

Causal interaction between the elements of the geographical area and the quality and characteristics of the product essentially attributable to the geographical environment:

The distinctiveness of the 'Asolo Montello'/'Montello Asolo' red wines in the 'wine' category is the result of the combination of the climate conditions in the production area, the human factors that have had an impact on the potential of the grapes for winemaking and the winegrowing technologies used in the past and to the present day.

In particular, the geographical environment in the production area is characterised by slopes which are exposed to the sun and protected from the cold winds from the north. This favours mild conditions in autumn.

This, combined with the age-old expertise of the winegrowers in training and growing vigorous vines that are well adapted to the characteristics of the soils in the production area, allows for a long ripening period that over time mellows out the coarse and herbaceous notes, leaving space for the maturing of the sugar and phenolic compounds producing smooth, aristocratic wines.

Particularly where the soils contain a thin layer of marl, the red wines have a high phenolic content, diverse aromas and a good balance between sugars and acids. This is what determines the ruby red colour which tends to garnet with ageing and the aromas with notes ranging from slightly herbaceous to fully ripe red fruit. The harmonious, full-bodied taste has good structure and can be sapid, slightly tannic, smooth, spicy and slightly herbaceous.

On the other hand, the white 'Asolo Montello'/'Montello Asolo' wines in the 'wine' category are the result of the mild summers which prevent the grapes from ripening too soon, with low acidic levels and very sweet and exotic aromatic notes.

The combination of the winegrowers' expertise in managing the vines (from selecting the stocks and deciding on the growing method to managing the growth of the vines) with the very fertile soils and significant temperature variations favours the synthesis of the terpenes and benzene compounds which are responsible for the citrus, floral and fresh fruit notes enhanced with a fresh acidic taste and elegant body.

9. Specific further requirements (packaging, labelling, other requirements)

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Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/15006>
