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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/2024/4523)

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

'Vicenza'

PDO-IT-A0476-AM04

Date of communication: 17 April 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Introduction of a 'Pinot Grigio Superiore' type

Description:

Introduction of a new 'Pinot Grigio Superiore' [superior] type

Reasons:

The purpose of the proposed amendment is to make the Vicenza designation more competitive on the market, seizing a great commercial opportunity currently presenting itself to enter new markets and consolidate existing ones while discouraging wineries from reclassifying Vicenza Pinot Grigio PDO under another designation comprising the 'Pinot Grigio Superiore' type.

The amendment concerns Articles 1, 4 and 6 of the product specification and point 4 (Description of the wines) of the single document.

2. Change in the name of the 'Vicenza Pinot Grigio' type

Description:

The name of the 'Vicenza Pinot Grigio' type has been changed to 'Vicenza Pinot Grigio / Pinot Grigio Rosato [rosé] / Pinot Grigio Ramato [copper]'.

Reasons:

Seizing the commercial opportunity to enter new markets and consolidate existing ones while discouraging wineries from reclassifying Vicenza Pinot Grigio PDO under another designation comprising the 'Pinot Grigio Rosato / Ramato' type.

The amendment concerns Articles 1, 4, 6 and 7 of the product specification and point 4 (Description of the wines) of the single document.

3. Introduction of the term 'Rosé' on the labelling

Description:

For the Pinot Grigio Rosato / Pinot Grigio Ramato type, it has been made possible to also use the term 'Rosé'.

Reasons:

Seizing the commercial opportunity to enter new markets and consolidate existing ones.

The amendment concerns Article 7 of the product specification and point 9 (Further conditions) of the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

4. **Amendment to the consumption characteristics of the ‘Vicenza Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’ type**

Description:

For the ‘Vicenza Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’ type, the consumption characteristics have been amended as regards colour and taste.

Reasons:

As implied by the change in name of the ‘Vicenza Pinot Grigio’ type to ‘Vicenza Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’, the description of the colour also changes, from ‘from straw yellow to golden yellow, sometimes with hints of pink’ to ‘from straw yellow to golden yellow, pink or copper’. With respect to taste, the word ‘velvety’ is replaced by the more correct term ‘flavourful’.

The amendment concerns Article 6 of the product specification and point 4 (Description of the wines) of the single document.

5. **Amended minimum natural alcoholic strength by volume of grapes to be used in the production of the ‘Vicenza Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’ type**

Description:

The minimum natural alcoholic strength by volume of grapes to be used in the production of the ‘Vicenza Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’ type has been reduced from 10,0 % to 9,5 %.

Reasons:

It was considered appropriate to adapt the minimum natural alcoholic strength by volume of grapes to be used in the production of the ‘Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’ type to that of other designations in the area that also include the Pinot Grigio type, to make it easier for operators of wineries producing Pinot Grigio under various designations to manage any reclassification.

The amendment concerns Article 4 of the product specification.

6. **Amended minimum total acidity of the ‘Vicenza Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’ type**

Description:

The minimum total acidity required for the ‘Vicenza Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’ type has been reduced from 5,0 g/l to 4,5 g/l.

Reasons:

It was considered appropriate to adapt the minimum total acidity required for the ‘Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato’ type to that of other designations in the area that also include the Pinot Grigio type, to make it easier for operators of wineries producing Pinot Grigio under various designations to manage any reclassification.

The amendment concerns Article 6 of the product specification and point 4 (Description of the wines) of the single document.

7. **Formal correction**

Description:

In Articles 3 and 8 of the product specification the words ‘controlled [designation] of origin’ have been deleted as they were repeated by mistake.

Reasons:

Correction of an error.

The amendment concerns Articles 3 and 8 of the product specification.

SINGLE DOCUMENT

1. **Name(s)**

Vicenza

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of wine products**

1. Wine
5. Quality sparkling wine
6. Quality aromatic sparkling wine
8. Semi-sparkling wine

4. **Description of the wines**

1. *Vicenza Bianco [white]*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow to deep straw yellow; Aroma: fruity, intense, sometimes slightly aromatic; Taste: dry, fresh, harmonious; Minimum total alcoholic strength by volume: 10,50 %; 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

2. *Vicenza Bianco Frizzante [white semi-sparkling]*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow; Aroma: delicate, fruity, sometimes slightly aromatic with floral notes; Taste: from dry to medium sweet, fresh; Minimum total alcoholic strength by volume: 10,50 %; Minimum sugar-free extract: 14,0 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

3. *Vicenza Bianco Spumante [white sparkling]*

CONCISE TEXTUAL DESCRIPTION

Foam: subtle, finely textured and long-lasting; Colour: bright straw yellow of varying intensity; Aroma: delicate, fruity, sometimes slightly aromatic with floral notes; Taste: from dry to sweet, fruity; Minimum total alcoholic strength by volume: 11,00 %; 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: 5,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

4. *Vicenza Bianco Passito [white raisined]*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden yellow; Aroma: characteristic of Passito, fine; Taste: medium sweet or sweet, harmonious; Minimum total alcoholic strength by volume: 16,00 %; Minimum sugar-free extract: 18,0 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): -

5. *Vicenza Rosso [red]*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity; Aroma: intense and long-lasting with notes of red berries; Taste: fresh, dry, harmonious; Minimum total alcoholic strength by volume: 11,00 %; Minimum sugar-free extract: 18,0 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): -

6. *Vicenza Rosso Novello [red new]*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red, sometimes with hints of violet; Aroma: intense with spicy notes and notes of red berries; Taste: round, flavourful, soft; Minimum total alcoholic strength by volume: 11,00 %; Minimum sugar-free extract: 18,0 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): -

7. *Vicenza Rosso Riserva [red reserve]*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity; Aroma: intense and long-lasting with notes of red berries; Taste: dry, harmonious, robust, pleasantly tannic; Minimum total alcoholic strength by volume: 12,50 %; Minimum sugar-free extract: 22,0 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): -

8. *Vicenza Rosato [rosé]*

CONCISE TEXTUAL DESCRIPTION

Colour: pink of varying intensity; Aroma: delicate, floral; Taste: from dry to medium sweet; Minimum total alcoholic strength by volume: 10,50 %; 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

9. *Vicenza Rosato Frizzante [rosé semi-sparkling]*

CONCISE TEXTUAL DESCRIPTION

Colour: pink of varying intensity; Aroma: delicate, floral; Taste: from dry to medium sweet, fresh, lively; Minimum total alcoholic strength by volume: 10,50 %; 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

10. *Vicenza Moscato Spumante*

CONCISE TEXTUAL DESCRIPTION

Foam: subtle, finely textured and long-lasting; Colour: bright straw yellow; Aroma: intense, characteristic of the variety; Taste: from dry to sweet, characteristic of the variety; Minimum total alcoholic strength by volume: 11,00 %; Minimum sugar-free extract: 13,0 g/l. The following types are produced: 'extra brut', 'brut', 'extra dry', 'dry', 'demi sec'. 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

11. *Vicenza Chardonnay*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow with greenish hints; Aroma: fine with notes of ripe white fruit; Taste: dry, harmonious; Minimum total alcoholic strength by volume: 11,00 %; 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

12. *Vicenza Garganega*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow; Aroma: delicate with notes of white flowers and ripe white fruit; Taste: dry and harmonious with a slight bitter note; Minimum total alcoholic strength by volume: 10,50 %; Minimum sugar-free extract: 14,0 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

13. *Vicenza Riesling*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow with greenish hints; Aroma: intense with notes of peaches and exotic fruit; Taste: dry, fruity
Minimum total alcoholic strength by volume: 11,00 %; 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: 5,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

14. *Vicenza Sauvignon*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity; Aroma: delicate with notes of peaches and exotic fruit; Taste: fresh, harmonious; Minimum total alcoholic strength by volume: 11,00 %; 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: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

15. *Vicenza Manzoni Bianco*

CONCISE TEXTUAL DESCRIPTION

Colour: pale straw yellow with greenish hints; Aroma: fruity with notes of white flowers; Taste: fresh, harmonious, full; Minimum total alcoholic strength by volume: 11,00 %; 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: 5,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

16. *Vicenza Pinot Bianco*

CONCISE TEXTUAL DESCRIPTION

Colour: pale straw yellow; Aroma: floral with hints of exotic fruit; Taste: fresh, harmonious, fruity; Minimum total alcoholic strength by volume: 11,00 %; 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

17. *Vicenza Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden yellow, pink or copper; Aroma: intense, fruity, sometimes slightly aromatic with floral notes; Taste: dry, fresh, flavourful; Minimum total alcoholic strength by volume: 11,00 %; 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: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

18. *Vicenza Cabernet*

CONCISE TEXTUAL DESCRIPTION

Colour: deep ruby red; Aroma: intense aroma of red fruit, sometimes with a slightly grassy note; Taste: dry and long-lasting; Minimum total alcoholic strength by volume: 11,00 %; Minimum sugar-free extract: 18,0 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): -

19. *Vicenza Cabernet Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: deep ruby red, sometimes tending to garnet; Aroma: fruity, sometimes with spicy notes; Taste: dry with just the right amount of tannins; Minimum total alcoholic strength by volume: 12,00 %; Minimum sugar-free extract: 22,0 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): -

20. *Vicenza Cabernet Sauvignon*

CONCISE TEXTUAL DESCRIPTION

Colour: deep ruby red; Aroma: intense with notes of red fruit; Taste: dry, harmonious; Minimum total alcoholic strength by volume: 11,00 %; Minimum sugar-free extract: 18,0 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): -

21. Vicenza Cabernet Sauvignon Riserva

CONCISE TEXTUAL DESCRIPTION

Colour: deep ruby red, sometimes tending to garnet; Aroma: complex aroma of red berries; Taste: dry, full, slightly tannic; Minimum total alcoholic strength by volume: 12,00 %; Minimum sugar-free extract: 22,0 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): -

22. Vicenza Merlot

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red; Aroma: intense with hints of cherry and red berries; Taste: fresh, soft; Minimum total alcoholic strength by volume: 11,00 %; Minimum sugar-free extract: 18,0 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): -

23. Vicenza Merlot Riserva

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red, sometimes tending to garnet; Aroma: complex with hints of cherry and other red berries; Taste: full, soft, long-lasting; Minimum total alcoholic strength by volume: 12,00 %; Minimum sugar-free extract: 22,0 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): -

24. Vicenza Pinot Nero

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red; Aroma: powerful, pleasant; Taste: dry, flavourful; Minimum total alcoholic strength by volume: 11,00 %; Minimum sugar-free extract: 18,0 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

25. Vicenza Pinot Nero Riserva

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red, sometimes tending to garnet; Aroma: powerful, complex; Taste: full, velvety, long-lasting; Minimum total alcoholic strength by volume: 12,00 %; Minimum sugar-free extract: 22,0 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

26. Vicenza Raboso

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity, sometimes with hints of violet; Aroma: vinous and intense with notes of marasca cherries; Taste: fresh, harmonious, flavourful; Minimum total alcoholic strength by volume: 10,50 %; Minimum sugar-free extract: 20,0 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

27. *Vicenza Raboso Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity, sometimes tending to garnet; Aroma: intense and complex with notes of marasca cherries; Taste: fresh, robust, long-lasting; Minimum total alcoholic strength by volume: 11,50 %; Minimum sugar-free extract: 22,0 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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): -
- Maximum total sulphur dioxide (in milligrams per litre): -

28. *Vicenza Pinot Grigio Superiore*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden yellow, sometimes with hints of pink; Aroma: distinctive, harmonious; Taste: dry, fresh, distinctive; Minimum total alcoholic strength by volume: 11,5 %; Minimum sugar-free extract: 18 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): -

5. **Wine-making practices**5.1. *Specific oenological practices*

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5.2. *Maximum yields*

1. Garganega
18 000 kilograms of grapes per hectare
2. Manzoni Bianco
14 000 kilograms of grapes per hectare
3. Merlot, Merlot Riserva
16 000 kilograms of grapes per hectare
4. Moscato, Pinot Nero, Pinot Nero Riserva
13 000 kilograms of grapes per hectare
5. Bianco, Bianco Frizzante, Bianco Spumante
18 000 kilograms of grapes per hectare

6. Bianco Passito
 - 14 400 kilograms of grapes per hectare
7. Rosso, Rosso Novello, Rosso Riserva, Rosato, Rosato Frizzante
 - 16 000 kilograms of grapes per hectare
8. Moscato Spumante
 - 13 000 kilograms of grapes per hectare
9. Cabernet, Cabernet Riserva, Cabernet Sauvignon Riserva, Chardonnay, Pinot Bianco, Pinot Grigio / Pinot Grigio Rosato / Pinot Grigio Ramato, Raboso, Raboso Riserva, Riesling
 - 15 000 kilograms of grapes per hectare
10. Sauvignon, Cabernet Sauvignon
 - 15 000 kilograms of grapes per hectare
11. Pinot Grigio Superiore
 - 13 500 kilograms of grapes per hectare

6. **Demarcated geographical area**

The production area for the 'Vicenza' PDO wines referred to in Article 1 is defined as follows:

(a) It comprises the entire territory of the following municipalities:

Albettono, Alonte, Altavilla Vicentina, Arcugnano, Arzignano, Asigliano Veneto, Barbarano Vicentino, Breganze, Brendola, Cassola, Carrè, Cartigliano, Castegnero, Castelgomberto, Chiuppano, Creazzo, Fara Vicentina, Gambellara, Gambugliano, Grancona, Lonigo, Longare, Malo, Marano Vicentino, Marostica, Mason Vicentino, Molvena, Montebello Vicentino, Montecchio Maggiore, Montecchio Precalcino, Montegalda, Montegaldella, Monteviale, Montorso Vicentino, Mossano, Mussolente, Nanto, Nove, Orgiano, Pianezze, Rosà, Rossano Veneto, Salcedo, Sandrigo, San Germano dei Berici, San Vito di Leguzzano, Sarego, Sarcedo, Schiavon, Sossano, Sovizzo, Tezze sul Brenta, Thiene, Villaga, Zanè, Zermeghedo, Zovencedo and Zugliano,

and part of the territory of the following municipalities:

Agugliaro, Bassano del Grappa, Brogliano, Caltrano, Calvene, Chiampo, Costabissara, Cogollo del Cengio, Campiglia dei Berici, Costabissara, Cornedo, Dueville, Grumolo delle Abbadesse, Isola Vicentina, Lugo Vicentino, Monte di Malo, Nogarole Vicentino, Piovene Rocchette, Pove del Grappa, Poiana Maggiore, Romano d'Ezzelino, Quinto Vicentino, Schio, Santorso, Torri di Quartesolo, Trissino, Vicenza and Villaverla.

The boundary of this area is defined as follows:

Where state highway 46 (del Pasubio) ends at Albera in the municipality of Vicenza, it turns left into Viale Diaz and then continues along Viale del Verme as far as Via Cricoli. From there it continues eastwards along Via Ragazzi del 99 as far as the junction with Via Quadri, following that road south-eastwards as far as the junction with the Strada Bertesina. It then continues eastwards until it joins Via Quintarello, continuing as far as the bridge over the Valdastico motorway, which it follows until it joins the provincial road of Cà Balbi. It then crosses the bridge over the Tesina river and from there turns immediately left through Marola, continuing along Via Stradone as far as the bridge over the Tergola river, which it follows southwards as far as Tribolo. At the bridge it turns into the Abbadesse provincial road, following it as far as Vancimuglio. From there it continues along Via Longare, crossing the Settimo river marking the border between Grumolo delle Abbadesse and Longare. It continues along the municipal border of Montegalda with Grisignano di Zocco as far as the border with the Province of Padua. It follows the provincial border as far as Punta di Vò and from there the road to Agugliaro known as Via Punta as far as the junction with Via Roma, which it follows westwards for approximately 50 metres before it turns right into Via Mottarelle, continuing as far as the junction with Via Finale. It follows Via Finale westwards until it joins Via Ponte Alto, where it turns left, following state highway 247 (Riviera) for 50 metres before turning right and continuing along Via Giotto until it crosses the municipal border of Agugliaro, entering the municipality of Campiglia dei Berici. At the junction with Via Galileo Galilei it then turns left and runs along Via Crocetta until it joins the border with the municipality of Noventa Vicentina, which it follows as far as the junction with the Alonte canal. It continues southwards along the Alonte canal, crossing the San Feliciano provincial road at Ponte Murello and then the Poianese provincial road at Ponte Cazzola, continuing as far as the Ronchetto canal, which it follows south-eastwards for about 100 metres until it meets the municipal border between Poiana Maggiore and Noventa Vicentina, which it follows as far as the Ronengo canal. It then runs north-westwards along the Ronengo canal as far

as the municipal border with Asigliano Veneto. From there the demarcation line runs along the Vicenza provincial border past the villages of Spessa, Bagnolo di Lonigo and Lobia Vicentina until it meets state highway 11 (Padana Superiore) at Torri di Confine in the municipality of Gambellara. It follows the municipal border of Gambellara along the provincial border with Verona past Sarmazza, continuing along the provincial border as far as Calderina (elevation 45 m), Cavaggoni (348 m) and Monte Segan (504 m). It continues further along the inter-provincial border, past the elevation point of 608 m, as far as Rubeldi. From there it follows the road to Motti as far as Maglio di Chiampo, and from the village of Sgargeri runs along the road through the town of Nogarole. It continues along this road as far as Selva di Trissino and on the Selva di Trissino road arrives at Capitello just after the 543 m elevation point, where it turns left into the path leading to the aqueduct. It runs along this path through Pizi until, at an elevation of 530 m, it joins the road to Cornedo Vicentino, which it follows through Pellizzari and Duello as far as the junction with the municipal road leading to Caliani, Stella, Savegnago and Ambrosi, passing the village of Grigio before it again joins the provincial road to Cornedo. In Cornedo it joins state highway 246, which it follows nearly as far as the Nori bridge before turning eastwards on the municipal road that runs past Colombara, Bastianci, Muzolon and Milani (elevation 547 m). From there it then follows the cart road in a north-easterly direction as far as Crestani (elevation 532 m). It then runs along the municipal road leading to Mieghi, Milani (elevation 626 m), Casare di Sopra, Casare di Sotto and Godeghe as far as the Monte di Malo-Monte Magrè municipal road, which it follows as far as Monte Magrè. From there it follows the road to Magrè up to an elevation of 294 m, continues north-westwards to an elevation of 218 m, runs along the Valfreda road as far as Raga (elevation 414 m), and then continues as far as the municipal border between Schio and Torrebelvicino, which it follows as far as the 216 m elevation point. From there it follows the Leogra stream as far as the bridge on state highway 46. It runs along state highway 46 to Poleo and then continues north-eastwards to Folgare (elevation 287 m), San Martino (273 m), Sessegolo (289 m) and Timonchio (226 m). From Timonchio it follows the municipal road past Murello, Grimola, Santorso (elevation 292 m) and Inderle on the border between Santorso and Piovene Rocchette until it meets the Astico stream, which it follows upstream to an elevation of 150 m. From there it runs along the municipal road to Cogollo del Cengio via Scalzanella, and from Cogollo del Cengio it follows the municipal road leading to Falon and then to Mosson (elevation 302 m) as far as the centre of Caltrano. It then joins the Caltrano-Calvene provincial road, passing through Camisino and La Costa to reach the town of Calvene, from where it takes the municipal road to Mortisa, Lore and Capitello delle Mare in the municipality of Lugo Vicentino (elevation 416 m). From there it runs along the municipal border between Salcedo and Lusiana as far as Ponte (elevation 493 m), where that border meets the Breganze-Lusiana provincial road. It continues along the municipal border as far as Laverda (elevation 229 m, 346 m, 410 m and 510 m), reaching the road to Crosara which it follows as far as the centre. From there it runs along Via Pianari as far as Erta (elevation 456 m) before it continues eastwards and descends towards Capo di Sopra and Piazzette (263 m). It then follows the provincial road from Valle San Floriano to Valrovina and Caluga (elevation 388 m) as far as the hamlet of Vallison (285 m), and from there runs along the Vallison stream down to the confluence with the Brenta river. From the confluence of the Vallison stream with the Brenta river it follows the Brenta river upstream as far as the Campese bridge. It passes through the villages of Albertoni, Zanchetta Pove del Grappa and Rivagge before it continues towards the north-east along the Pove del Grappa-Romano d'Ezzelino municipal border to Signori (elevation 342 and 250 m), reaching state highway 141, which it follows as far as the provincial border (elevation 236 and 217 m). It follows the provincial border between Vicenza and Treviso until it joins the provincial border with Padua and continues westwards as far as the Brenta river. It follows the river as far as San Michele, Scaldaferrero and Bassanese on the municipal border with Sandrigo and then southwards as far as Salvetti, where it joins and follows the municipal border northwards as far as Rozzola. It runs along the municipal road to Povolaro past Le Buse and the centre of Dueville as far as Villanova, where it joins the municipal border of Dueville, following it southwards until it joins the municipal border of Villaverla on the Timonchio stream. From there it runs along the municipal border of Villaverla until it meets the municipal border of Isola Vicentina. Continuing southwards along that border it joins the municipal road and reaches the village of Ponte, where it joins state highway 46 and continues as far as Vicenza.

7. **Wine grape varieties**

Cabernet Franc N - Cabernet
Cabernet Sauvignon N - Cabernet
Chardonnay B
Garganega B
Manzoni Bianco B - Incrocio Manzoni 6.0.13 B
Merlot N
Moscato Bianco B - Moscato
Pinot Bianco B. - Pinot Blanc
Pinot Grigio
Pinot Nero N
Raboso Piave N - Raboso
Raboso Veronese N - Raboso
Riesling Italico B - Riesling
Sauvignon B

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

8.1. *'Vicenza' – all categories of grapevine product*

Natural factors:

The area owes its particular suitability for winegrowing to its geographical location, with the mountain ridge to the north protecting it from the cold winds of winter and the Berici hills to the south mitigating the warm air currents from the Po valley. Vicenza also benefits from a very good hydrographic network, which is crucial for the development of winegrowing as well as all other farming activity.

Thanks to the favourable exposure of the slopes, the wine-growing area enjoys a specific climate characterised by mild springs, moderately hot summers and mild autumns. The average temperature in summer is 22,9 °C with the highest temperatures reached in July, and in autumn there are strong variations between day and night temperatures. It rains mainly from April to September, and the rainfall is fairly evenly distributed.

In terms of geology the production area has different types of substrate, ranging from predominantly volcanic basalt in the western hills and in the north, to sedimentary marine limestone in particular in the central and southern parts and in the Berici hills. The characteristics of the land, which is generally well drained due to the loose texture of the soil, are taken into account in selecting the varieties used. This allows the vines to develop correctly and achieve balanced vegetative and productive growth, which in turn ensures quality production.

At the time of harvest the grapes have an average sugar content and total acidity that varies with the weather conditions during harvest season but is always sufficient to produce very fresh wines.

Historical and human factors:

The Vicenza PDO designation dates back to 2000 and covers a vast area stretching from the Berico area to the south of the city of Vicenza to the foothills in the north-eastern part of Vicenza Province. Vicenza's modern wine-growing techniques and knowhow are rooted in an age-old wine-making tradition.

Tests conducted by the Conegliano Experimentation Centre, along with training activities and the dissemination of new viticultural and oenological techniques by the institutes of Conegliano and San Michele all'Adige, paved the way for modern viticulture. Local winegrowers have contributed substantially to this by introducing vineyard management processes and methods and innovative wine-making technologies aimed at achieving environmental as well as economic sustainability.

8.2. 'Vicenza' – wine category

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

The white wines of the various types have a colour ranging from straw yellow to golden yellow, sometimes with hints of pink as in the case of Pinot Grigio.

They are light and fresh on the palate with an aromatic profile linked to the grape varieties from which they are made (mainly Chardonnay, the Pinot family, Sauvignon and local varieties such as Garganega). On the nose the white wines are characterised by fruity notes, sometimes with hints of white flowers. On the palate they are dry and harmonious, sometimes with a slightly acidic note.

The main grape varieties used in red Vicenza PDO wines are Cabernet and Merlot or Raboso, a local variety. The wines have a ruby red colour of varying intensity, sometimes tending to garnet in the case of aged wines. On the nose they are intense with hints of red berries, or dynamic in the case of Pinot Nero wines. In general the red wines tend to be fresh with reduced acidity but are often well structured, of moderate alcoholic strength and with a good polyphenol level. The hilly land with mainly calcareous soils, in particular, provides structure, colour and varietal characteristics. When aged, the red wines tend to develop complex aromas, astringency and a good level of tannins.

Rosé wines are generally made from dark-skinned grape varieties (mainly Merlot) and are characterised by a pink colour that varies in intensity in relation to the wine-making process. They are delicate and floral on the nose. The taste is fresh and harmonious, ranging from dry to medium sweet, generally with balanced acidity and moderate alcoholic strength.

Novello wines have a colour varying from light red to ruby red, sometimes with hints of purple. On the nose they tend to have an intense, vinous fragrance along with a notable presence of spicy notes typical of carbonic maceration. On the palate they tend to be round, soft and flavourful.

White Passito wines vary from straw yellow to golden yellow in colour, depending on the grape variety and technique used. The aroma is fine and distinctive with notes of raisined grapes. The taste is harmonious and may vary from medium sweet to sweet.

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

The specific characteristics of 'Vicenza' wines in the wine category are the result of soil and climate conditions in the production area combined with human factors that have had, and continue to have, an impact on the oenological potential of the grapes and on the wine-making technologies.

The production area environment is characterised by mild springs, enabling germination by very early varieties such as Chardonnay and the Pinots, summers that are not too hot, thanks to which the grapes do not ripen too early, and mild autumns allowing certain late varieties, such as Garganega, Cabernet Sauvignon and Raboso, to fully ripen.

The variation in temperature between day and night is closely linked to the formation of certain aromatic compounds (terpenes) that are typical of the varieties used and aromatic precursors of the much appreciated floral notes of the white and rosé wines. This brings out the wines' typical organoleptic and chemical characteristics, including their sometimes intense bouquet, dry taste, good structure and alcoholic strength, and moderate acidity.

A crucial factor here is the winegrowers' professionalism in terms of optimising vineyard management, leaf cover and plant protection, bearing in mind the sensitivity of the grape bunches of the Pinot varieties, among others.

Different wine-making techniques may be used for the various grape varieties, and to bring out their specific organoleptic properties the grapes are generally harvested and made into wine separately.

Finally, the variations in temperature between night and day and the currents of fresh air typical of this climate help preserve the grapes while they are being dried in drying lodges. These dried grapes thus have a high concentration of substances and are ideal for making Bianco Passito wines, whose colour varies according to the grape variety and wine-making technique used.

8.3. *'Vicenza' categories: quality sparkling wine, quality aromatic sparkling wine, semi-sparkling wine*

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

'Vicenza' wines of the quality sparkling, quality aromatic sparkling and semi-sparkling types generally have a straw yellow colour of varying intensity, whereas the semi-sparkling rosés have a characteristic pinkish tone.

The quality of the sparkling wines is closely linked to the restricted range of vine varieties from which they can be made.

The sparkling wines have fine, long-lasting foam.

Bianco Spumante wines are fruity on the nose with hints of apple and peach or other white-flesh fruit; their aroma is delicate, with possible notes of white flowers and nuts, as a result of tank fermentation.

Moscato Spumante wine is made from the Moscato Giallo grape variety, whose aromatic notes are enhanced in a gentle ageing process aided by the sub-alpine climate. It is intense on the nose with characteristic muscat notes typical of the variety.

The semi-sparkling wines, whether white or rosé, are distinguished by a delicate freshness, linked to a moderate release of carbon dioxide.

Both the sparkling and the semi-sparkling wines have a harmonious taste with fresh notes and balanced acidity. Their sugar content ranges from dry to sweet for 'Vicenza' Bianco Spumante and 'Vicenza' Moscato Spumante, and from dry to medium dry for 'Vicenza' Bianco Frizzante and 'Vicenza' Rosato Frizzante.

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

The specific characteristics of the quality sparkling, quality aromatic sparkling and semi-sparkling wines described above derive from the combined action of the soil and climate conditions of the production area and human factors which have had an impact on the oenological potential of the grapes and the processing technologies in the past and up to the present day.

The quality of the wines of the quality sparkling, quality aromatic sparkling and semi-sparkling types is linked to the availability of raw materials originating from areas growing grapes with just the right quality characteristics for producing such wines. These quality characteristics consist, in particular, of the grapes' ability to maintain a balanced sugar to acidity ratio, helped by the variation in temperature between day and night during their final stage of ripening, which is what gives the wines their distinguished fine fragrances.

The contribution made by operators in how they manage the vineyard, from the choice of rootstock to the training method, and from managing the foliage to regulating the water supply, is crucial. All these aspects are essential in order to obtain the appropriate grapes for the cuvée which, at the following stage, will be made into quality sparkling wine, quality aromatic sparkling wine or semi-sparkling wine with the required organoleptic characteristics of freshness and fine aromas.

The grapes are usually harvested earlier than those intended for the production of 'still' wines to ensure the right balance between sugars and acidity required to make quality sparkling wine. The wine is usually made from a single variety, with any other components blended in at the stage of making the cuvée.

'Vicenza' quality sparkling, quality aromatic sparkling and semi-sparkling wines are also the result of technological innovation in the tank fermentation processes, which has helped make the yeast transformation process more efficient, thus improving the aromatic profile of the wines produced and making them even more pleasing. This further enhances the wines' organoleptic uniqueness, particularly by bringing out the freshness and floral notes that mainly come from the grapes, reflecting the fact that the local area provides the ideal environment for making Vicenza wines. The unique and distinct characteristics of quality sparkling, quality aromatic sparkling and semi-sparkling wine from the Vicenza PDO area are thus the result of an acidity and pH balance that enhances the wines' pleasant aromas and thus their general elegance, which is the final result of appropriate wine-making processes.

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

Specific rules on packaging

Legal framework:

EU legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

Additional provisions relating to containers:

For 'Vicenza' PDO wines placed on the market in containers of up to 5 litres, a traditional glass bottle closed with a cork or a screw cap must be used.

For volumes from 5 to 20 litres, alternative containers may be used of a material other than glass, consisting of a wine skin of polyethylene or polyester multi-layered plastic enclosed in a box made of cardboard or any other rigid material.

These alternative containers may not be used for types with the Riserva indication.

The stoppers used for sparkling wines must comply with the legislation in force. A screw cap may be used for semi-sparkling wines.

The Riserva version of Vicenza PDOI wines must be placed on the market in glass bottles of no more than 9 litres, closed with a cork. It is therefore not permitted to use 'carboys' or 'demijohns'.

Labelling requirements

Legal framework:

EU legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

For the Pinot Grigio Rosato and Pinot Grigio Ramato types, the term 'Rosé' may also be used.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/21132>