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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/2024/6323)

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

‘Terre di Pisa’

PDO-IT-A1495-AM03

Date of communication: 24 July 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Addition of new wine types

Description:

The following new wine types have been added: Terre di Pisa Bianco [white], Terre di Pisa Rosso Riserva [red reserve], Terre di Pisa Rosato [rosé] and Terre di Pisa Vermentino.

Reasons:

The Terre di Pisa PDO comprising only the Terre di Pisa Rosso and Terre di Pisa Sangiovese types does not allow the typical characteristics that are present in the area nowadays to be fully expressed and represented. It is therefore necessary to add the new types, the typical characteristics of which have been fully proven by the oenological tests performed and by the wines' success on the market.

The amendment concerns Articles 1, 2, 4, 5, 6, 8 and 9 of the product specification and the 'Description of the wines', 'Wine-making practices', 'Wine grape varieties' and 'Further Conditions' sections of the single document.

2. Correction of administrative units

Description:

The names of some administrative units included in the grape production area have been corrected.

Reasons:

The amendment was necessary following the adoption of two specific regional laws, which provided for the merger of a number of municipalities in the production area and thus a change in the names of those municipalities.

The amendment concerns Articles 3 and 9 of and Annex A to the product specification, and the 'Demarcated geographical area' section of the single document.

3. Deletion of the reference to excluded areas

Description:

The description of the areas suitable for the vineyards located in them to be included in the vineyard register has been reworded. The phrase 'all areas on valley floors and damp lowlands that are not sufficiently sunny are excluded' has been deleted.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Reasons:

The deleted sentence describes soil and climate characteristics that are not defined by precise parameters. They can therefore not be objectively assessed for the purpose of checking the suitability of vineyards intended for the production of wines under the designation.

The amendment concerns only Article 4(2) of the product specification.

4. **Correction of the date set for planting density requirements**

Description:

The paragraph on the mandatory minimum planting density requirements has been reworded to include a specific reference to the national decree approving the product specification.

Reasons:

The reference date needed to be specified more clearly.

The amendment concerns only Article 4(5) of the product specification.

5. **Amendment of yields**

Description:

The maximum production of grapes allowed for the Terre di Pisa Rosso and Terre di Pisa Sangiovese types has been increased from 8,5 to 9,0 tonnes per hectare and the yields in terms of tonnes of grapes per hectare have been added for all the newly added types. A new paragraph has also been added clarifying that the yield per hectare of mixed-crop vineyards must be calculated in relation to the actual area under vines.

Reasons:

The amendments were necessary due to the introduction of the new types and the need to make the procedure for calculating yields clearer. As regards the increase in the yield for the Terre di Pisa Rosso and Terre di Pisa Sangiovese types, it was necessary to bring the new quality standards into line with the requirements for less alcoholic wines.

The amendment concerns Article 4(6) and the new Article 4(7) of the product specification and the 'Maximum yields' section of the single document.

6. **Amendment concerning grape surpluses**

Description:

A separate paragraph has been created on grape surpluses, specifying that wines made from such surpluses, up to a maximum limit of 20 %, are not entitled to use the PDO, and that surpluses of more than 20 % lead to PDO entitlement being lost for the entire batch of wine.

Reasons:

The amendment was necessary to make the procedure clearer.

The amendment concerns only Article 4(6) and the new Article 4(8) of the product specification.

7. **Update to references to legislation**

Description:

The reference to Article 8 of Regulation (EC) No 607/2009 has been replaced by a reference to Article 4 of Regulation (EU) 2019/33, and the reference to Article 6(8) of Legislative Decree No 61 of 8 April 2010 has been replaced by a reference to Article 31(10) of Law No 230 of 12 December 2016.

Reasons:

The references to legislation needed to be updated to reflect the legislation currently in force.

The amendment concerns only Articles 5(1) and 7(5) of the product specification.

8. **Amendment to the minimum ageing period and the addition of ageing information for the Terre di Pisa Rosso type with the Riserva indication**

Description:

The minimum ageing period for the Terre di Pisa Sangiovese type has been increased from 16 months to 18 months, while that of the Terre di Pisa Rosso type has been reduced from 16 months to 12 months. A specific paragraph has also been inserted to set out the minimum ageing times for wine with the Riserva indication.

Reasons:

The Terre di Pisa Sangiovese type needs a further ageing period of two months in order to achieve the highest quality standards, while the Terre di Pisa Rosso type is able to meet the quality standards required by the product specification after only 12 months. The addition of the new paragraph was necessary following the inclusion of the new Terre di Pisa Rosso Riserva type.

The amendment concerns Article 5(3), the new Article 5(4) and the new Article 5(5) of the product specification and the 'Specific oenological practices' section of the single document.

9. **Release for consumption**

Description:

A specific paragraph has been inserted setting out the periods in which the Terre di Pisa Vermentino, Terre di Pisa Rosato and Terre di Pisa Bianco types may be released for consumption.

Reasons:

The amendment was necessary following the inclusion of the new types.

The amendment concerns the new Article 5(6) of the product specification and the 'Further conditions' section of the single document.

10. **Amendment to characteristics on consumption**

Description:

The characteristics on consumption have been expanded upon for the Terre di Pisa Sangiovese type and the characteristics on consumption have been added for all of the newly introduced types. It has also been specified that wines stored in wooden containers may have a slight woody taste.

Reasons:

The amendment was necessary following the inclusion of the new types.

The amendment concerns Article 6 of the product specification and the 'Description of the wines' section of the single document.

11. **Addition of specific requirements for labelling where the name of the grape variety or the term 'Vigna' are used**

Description:

Specific requirements have been added relating to the description of wines bearing the name of the grape variety or the term 'Vigna', and the paragraph banning the addition of descriptors other than those provided for in the specification has been reworded.

Reasons:

It was considered necessary to specify more clearly the rules to be followed in the description and presentation of the wines.

The amendment concerns Article 7(1), Article 7(4) and Article 7(5) of the product specification and the 'Further conditions' section of the single document.

12. **Addition of the possibility to use the broader geographical name**

Description:

The option to use the broader geographical term 'Toscana' [Tuscany] on the label has been added and the rules for its use have been laid down.

Reasons:

The term 'Toscana' will help consumers identify the product more quickly without detracting at all from the Terre di Pisa designation; on the contrary, it will further strengthen the link with the region of origin, making use of the evocative trademark it conjures in the minds of consumers.

The amendment concerns Article 7(2) of the product specification and the 'Further conditions' section of the single document.

13. **Amendment to the article on packaging**

Description:

The article on packaging has been reworded to allow containers with a higher capacity, to exclude, besides Tuscan *fiasco* baskets, also carboys and demijohns, and to add specific requirements on closures for the Riserva type.

Reasons:

The amendment was necessary as companies want to use large bottle formats as a promotional tool and not just for commercial purposes. These formats are often of interest to collectors or the catering sector (for example for display in bars, restaurants and other venues, where they visually communicate the name of the Terre di Pisa PDO). The purpose of excluding carboys and demijohns, and using only standard corks for the Riserva type is to ensure packaging is limited to only those containers commonly recognised as suitable for quality wines.

This amendment concerns Article 8 of the product specification and the 'Further conditions' section of the single document.

14. **Replacement of the inspection body**

Description:

The references to the inspection body have been updated.

Reasons:

The amendment was necessary following the replacement of the inspection body.

The amendment concerns only Article 10 of the product specification.

15. **Changes to the wording of the link with the geographical environment**

Description:

The article on the link with the geographical environment has been reworded following the correction of administrative units.

Reasons:

The correction of administrative units meant it was necessary to update the article on the link with the geographical environment; the rewording of the article has not invalidated the link itself. It was also considered necessary to rewrite the 'Link with the geographical area' section of the single document in order to bring it into line with the product specification. The rewrite therefore concerns only the form of the text.

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

SINGLE DOCUMENT

1. **Name(s)**

Terre di Pisa

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

2204 - Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

4. **Description of the wines**

1. Terre di Pisa Rosso [red]

CONCISE TEXTUAL DESCRIPTION

Colour: from ruby red to garnet;

Aroma: fine, distinctive;

Taste: dry, harmonious;

Minimum total alcoholic strength by volume (% vol.): 12,50;

Minimum sugar-free extract (g/l): 24,00.

Wines stored in wooden containers may have a slightly woody taste.

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: 4,50 grams per litre expressed as tartaric acid

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

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

2. Terre di Pisa Sangiovese

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red tending to garnet;

Aroma: fine, distinctive, sometimes with fruity notes of cherry and violet;

Taste: dry, harmonious, pleasantly tannic;

Minimum total alcoholic strength by volume (% vol.): 12,50;

Minimum sugar-free extract (g/l): 24,00.

Wines stored in wooden containers may have a slightly woody taste.

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): —

3. Terre di Pisa Rosso Riserva

CONCISE TEXTUAL DESCRIPTION

Colour: from intense red to garnet;

Aroma: fruity and sometimes spicy, intense and distinctive aroma that matures as the wine ages;

Taste: dry, full-bodied, harmonious;

Minimum total alcoholic strength by volume (% vol.): 12,50;

Minimum sugar-free extract (g/l): 24,00.

Wines stored in wooden containers may have a slightly woody taste.

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

General analytical characteristics

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): —
- Minimum total acidity: 4,5 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

4. Terre di Pisa Rosato [rosé]

CONCISE TEXTUAL DESCRIPTION

Colour: pink of varying intensity, occasionally with ruby tints;

Aroma: fruity, distinctive;

Taste: dry, fresh, pleasantly acidic, harmonious;

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

Minimum sugar-free extract (g/l): 18,00.

Wines stored in wooden containers may have a slightly woody taste.

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. Terre di Pisa Vermentino

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow, occasionally with greenish tints;

Aroma: fruity, distinctive;

Taste: dry, soft, distinctive;

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

Minimum sugar-free extract (g/l): 17,00.

Wines stored in wooden containers may have a slightly woody taste.

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. Terre di Pisa Bianco [white]

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow, occasionally with greenish tints;

Aroma: fruity, delicate, distinctive;

Taste: dry, fresh;

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

Minimum sugar-free extract (g/l): 17,00.

Wines stored in wooden containers may have a slightly woody taste.

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**5.1. *Specific oenological practices*

1. Ageing

Specific oenological practice

Terre di Pisa Rosso PDO wines may not be released for consumption until they have been aged for at least 12 months starting from 1 November of the year in which the grapes were produced.

Terre di Pisa Sangiovese PDO wines may not be released for consumption until they have been aged for at least 18 months starting from 1 November of the year in which the grapes were produced.

Terre di Pisa Rosso PDO wines may be entitled to use the term 'Riserva' on the label if they have been aged for at least 2 years calculated from 1 November of the year following the year in which the grapes were produced.

5.2. *Maximum yields*

1. Terre di Pisa Sangiovese, Terre di Pisa Rosso, Terre di Pisa Rosso Riserva

9 000 kilograms of grapes per hectare

2. Terre di Pisa Vermentino, Terre di Pisa Bianco, Terre di Pisa Rosato

12 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The production area for grapes of the 'Terre di Pisa' protected designation of origin is located within the administrative territory of the province of Pisa, in the municipalities of Fauglia, Crespina Lorenzana, Chianni, Capannoli, Palaia, Peccioli, Terricciola, Casciana Terme Lari, Ponsacco, Pontedera, Montopoli in Val d'Arno, Lajatico, San Miniato, Orciano Pisano and Santa Luce.

7. **Wine grape varieties**

Cabernet sauvignon R. - Cabernet

Merlot N.

Sangiovese N. - Sangiovese

Syrah N. - Shiraz

Trebbiano Toscano B. - Trebbiano

Vermentino B.

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

Terre di Pisa – all types

A1) Natural factors relevant to the link

The demarcated geographical area comprises the hilly and flat parts of the municipalities of Fauglia, Crespina Lorenzana, Chianni, Capannoli, Palaia, Peccioli, Terricciola, Casciana Terme Lari, Ponsacco, Pontedera, Montopoli in Val d'Arno, San Miniato, Orciano Pisano and Santa Luce. In terms of overall climate, there is no substantial difference between the data for this area and those for central Tuscany, other than the greater mitigating effect of the Tyrrhenian coast, especially in the western municipalities. Temperatures average around 15 degrees, with an average of + 6 °C in winter and + 24 °C in summer: The average total annual rainfall does not exceed 780 mm, with rainfall concentrated in autumn/winter (around 60 % of rainfall) and the rest in spring/summer (around 30 % in spring and 10 % in summer). The climatic conditions in the area are such as to create an environment that is particularly suited to quality winegrowing. Temperatures are never particularly hostile; on the contrary, the mild temperatures in spring favour balanced plant growth, optimal flowering and fruit set. Summer temperatures and sunshine always ensure excellent ripeness and the achievement of optimal maturity index values for all vine cultivars grown. Particularly damaging weather conditions such as spring frosts and prolonged droughts occur only very rarely. Morphologically the area is characterised by low rolling hills, with the highest points being 400 m above sea level and a prevailing average elevation of 250 m above sea level. From a geological point of view, the area has very heterogeneous characteristics, with a prevalence of limestone and clay/schist formations. The soils are predominantly clay loam and silt loam in texture, deriving from the limestone formations, and they are generally medium-depth. There are also soils originating from the sands and clays of the Pliocene. The characteristics of the farmland throughout the area are highly favourable to vine cultivation, with very close similarities to the most typical conditions in the central and hilly parts of Tuscany. The texture has granulometric fractions of loam, sandy

loam and clay loam. The soil reaction is essentially subalkaline, sometimes neutral pH, and to a lesser extent alkaline. The amount of organic matter and the total nitrogen content are generally below average. On the other hand, levels of available phosphorus are good and those of available potassium are sometimes very high. The water capacity of the soils is high in general, so irrigation is only used in rare cases, and in any case always as an emergency measure.

A2) Human factors relevant to the link

The 1883 publication *Viticoltura e enologia* [Winegrowing and oenology] by Pollacci mentions Baron Ricasoli and Toscanelli as originators and promoters of wine sales in Tuscany, the rest of Italy and abroad, in cooperation with the traders Gianfanelli in Livorno, the Conti brothers and Carlo Mantelli in Florence and Luigi Laborel Merini in Florence.

Following the creation of an initial foreign and home market model, a need emerged to advertise their products in their native land. Thus, the records of the meeting of the agricultural committee of Pisa, held in 1884, contain the decision to appoint a representative of each municipality of the province of Pisa together with the local agricultural committees – at the invitation of the Prefect of Pisa – in order to organise the first fair of wines and oils from Pisa in 1885.

In 1891, the register of winegrowers and traders in the Tuscany Region listed the following: *Cavaliere* Antonio Cancellieri (Cecina), Count Giacinto Cotanti (Pisa), Cesare Cioni (Lari), Mario and Filippo Corani (Lusingano), Antonio D'acchiardi (Pisa), Francesco Del Frate (Palaia), Demetrio Feroci (lawyer) (Usigliano di Lari), Gioacchino Marini (Cecina), Count Francesco Mastioni-Brunicci (Pisa), Emilio Norci (Cavoli), Vittorio Rocuh (Terricciola), Duke Scipione Salviati (Vecchiano), Prince Antonio Salviati (Pisa), Commander Giuseppe Toscanelli (Pontedera).

The above is to demonstrate how developed oenological activity already was in the province of Pisa. In the 1897 book *I pregiudizi nella coltivazione della vite in Toscana* [Prejudices concerning growing vines in Tuscany], Sirio Martini writes: '(...) one of the main causes of the inferiority of our wines is that we do not know very well how to adapt the grape variety to the various conditions. The market too has its requirements and must always be recognised as the major regulator of production.'

These words are far from a present-day market analysis but perhaps, in the light of the current situation, they may allow us to reflect on the meaning of the term 'market' as a regulator of production: not only does it match demand and supply but it also keeps track of the constant sociological variants which cannot be overlooked if one is to keep abreast of the situation. Shifting our focus to the wine prices and qualities that were recommended and produced at the time, we must consult the periodical (practical monitor) *La Toscana vinicola e olearia* [Wine and oil in Tuscany], edited by *Cavaliere* Ranieri Pini, of August 1899, which describes the market in Tuscany, specifically in Fauglia: 'The price of wine is rising significantly, both because the number of wineries producing good quality wines is decreasing every day and because of the expected poor harvest. Low-end wines are being sold at between ITL 18 and 24 per quintal (100 kg), and top-quality wines at between ITL 28 and 35.'

Tuscans need to protect their authentic wines because Tuscan-style table wines are starting to be produced for very reasonable prices in every region of Italy.' There are also the records of the meeting of Tuscan winegrowers, which took place in Pistoia from 20 to 23 September 1899,

at which Professor Vannuccio Vannuccini, Director of the Agricultural Institute of Arezzo, spoke. From his speech: 'The most highly recommended Tuscan varieties.'

'Among the black grape varieties, pride of place goes to San Giovato Dolce and San Giovato Grasso. Synonyms of the former are Prugnolo and Morellino; synonyms of the latter are Chiantino and Prugnolino. San Giovato gives average but constant production. Then there is Canaiolo Nero. Among the white grapes, pride of place goes to Malvasia because it produces delicate and aromatic wine and because, together with Canaiolo and San Gioveto, it makes up the true Chianti wine. Then there is Trebbiano, which can replace Malvasia perfectly well. Other excellent white varieties are Bottaio, Greco, Verdea and Colombana. The most highly recommended varieties include: A) Islands and coastal area: Anzonica, Biancone, San Giovato. B) Mainland area: In the hills: San Giovato, Lanaiole Nero, Colorino, Trebbiano, Malvasia, Canaiolo Bianco. In the mountains: San Giovato Dolce, Morellino, Trebbiano.' It is clear from this speech and from studying the magazines and texts on oenology of the time that the types of grape varieties grown were not chosen based on the inspiration or selection of private individuals, but based on the guidelines of common bodies, which supported growers and producers in the difficulties they would have experienced, both of an agricultural and commercial nature. This marked the start of the establishment of many associations and the itinerant teachers of agriculture.

On 1 October 1899, the meeting of winegrowers of the province of Pisa was held with the aim of getting the government to adopt more useful and appropriate measures against phylloxera in the province. According to the records: '[...] Mr Tabler would like to appoint a committee with representatives of the province's agricultural authorities, which can competently and without haste suggest more detailed measures for the protection of local winegrowing. This proposal is rejected and support is given to the proposal of the lawyer Mr Marconi of Lari, who calls for the destructive system in the province as a whole to be completely abandoned and says that the private initiative to promote the establishment of municipal nurseries with American vines should be supported by the government and by the authorities.' With regard to phylloxera, the anti-phylloxera association headed by Oreste Gambini, Guido Cioni Fortuna (lawyer), Count G.B Venerosi-Pesciolini, Giuseppe Ferrini and Italo Fossetti (lawyer) should immediately be mentioned.

The aim of the association in 1908, according to the monthly bulletin *Il Progresso agricolo* [Agricultural Progress] of the itinerant teachers of agriculture, concerned: preventing phylloxera infection, distributing publications on best practice, contributing to the progress of winegrowing, providing members with American wood and anything else they may need to defend and restore vineyards.

The bulletin also states that: '[...] Tuscan wine has now acquired a world-class reputation, but the trade in it is disorganised and unprotected. The winegrowers of the province of Pisa and the members of the anti-phylloxera association have joined the Florence association of winegrowers.'

In 1923, Ottavio Ottavi, in *Enologia teorico-pratica* [Theoretical and Practical Oenology], spoke of developments in trade and summarised them as follows: 'Tuscany sells its wines to all Italian regions and abroad. Wines are shipped in particular from the provinces of Siena, Florence, Arezzo, Pisa and Lucca for red wines.'

The export of bottled wines abroad (Germany, France, Switzerland, Malta, Egypt, Montenegro, European Türkiye, Argentina) increased considerably until the start of the World War.' For the three-year period 1924-1926 on the other hand, there was a brief analysis of the trade in wine in the main countries that import Italian wine in the monthly magazine *Italia Agricola* [Agricultural Italy] in 1928. 'France: all the wines requested by France belong to the category of blending wines. In 1924, it acquired just under 750 000 hectolitres of wine. Brazil: Italy is gaining ground.'

In the illustrated monthly magazine *Italia Agricola*, G. Tedeschini writes: 'Tuscany is the typical region of table wine. It is also the homeland of the pretty *fiasco* basket. The fine characteristics of the Tuscan wines largely come from the grape varieties used, which are dominated by San Giovese, Canaiolo and Trebbiano.' Advancing almost ten years to 1935, the magazine *Il Processo Agricolo* [The Agricultural Process] reveals that during the 2nd Congress of Bartenders, Maitres d'Hotel and Chefs, held in Tuscany in 1933 to provide information on and promote Italian wines, there were complaints regarding the lack of publications aimed at improving knowledge of Italian wines. This led to the Barone Ricasoli winery taking on the responsibility for carrying out such an undertaking. It published the following: *I vini e gli alberghi* [Wines and hotels] by Arturo Marescalchi, *I caratteri di un vino genuino* [The characteristics of an authentic wine] by Giuseppe De Astis and *Dove si trovano i migliori vini italiani* [Where are the best Italian wines found] by Giovanni Dalmasso.

It was a commendable initiative from both an informative and an advertising point of view, considering the economic difficulties of the time and the modernity of the initiative.

Also in 1935, initiatives were launched in the nurseries of the provincial association for winegrowing in Pisa in order to, as described in the press at the time, 'impart knowledge of vines in the educational, ethical and commercial domains, through courses to teach specialised workers about winemaking practices, especially as regards grafting, and study the American grape varieties that are best suited to the various soils in the province for the purpose of replanting vineyards.'

The association's four nurseries were organised with the approval of the Ministry of Agriculture and Forestry. The nurseries were as follows:

- Ospedaletto nursery, for the production of grafted material
- San Miniato nursery, for the production of rooted vines
- Pontedera nursery, for the production of material for grafting from America (cuttings)
- Volterra nursery, for the production of mixed material.

The material supplied to farmers at the Pisa nursery in 1934-35 amounted to:

- Grafted rooted vines 87 742
- Wild rooted vines 19 205
- Cuttings for planting 51 120
- The wild rooted vines, sold at ITL 15 for a hundred, were of various varieties, mostly Riparia Gioire, Riparia Cardifolia and Riparia Rupestris. The grafted rooted vines, sold at ITL 40 for a hundred, consisted of San Gioveto, Trebbiano, Ciliegiole, Lanaiole and Malvasia. They could also be grafted with table grapes: Colombana, Regina, Itala, Zibibbo, Moscato di Terracina and Aurora. The cuttings for planting of various varieties were sold at ITL 4 for a hundred. The wine-growing estates in the province comprised around 789 000 hectares of land under vines, with the number of vines in production being around 75 million.

- B) Information on the quality and characteristics of the product essentially or solely attributable to the geographical environment

The 'Terre di Pisa' protected designation of origin covers the types provided for in the product specification, which have recognisable, distinct and unique analytical and organoleptic characteristics. These characteristics are described in Article 6 of the product specification. They demonstrate that the wines clearly belong to and can be traced back to the geographical environment. The wines are very balanced both in terms of appearance and smell and taste. With ageing and maturing, the wines develop more intense and stronger aromas and flavours, further bringing out in the wines the potential of the area and the soil and climate environment in which the grapes are grown. The whole process of producing the grapes and making them into wine is based on the pursuit of quality and improving the expression of the typical characteristics that derive from the geographical environment.

- C) Description of the causal interaction between the factors referred to in point A) and those referred to in point B)

Together, the particular soil and climate conditions of the area and the optimal exposure of the vineyards create an environment in which the most important natural elements are beneficial to all the growth and productive functions of the plants and ensure that the bunches of grapes ripen perfectly. When choosing the land on which to locate a vineyard, preference is given to areas with a good exposure and position, which make them suitable for producing fine, high-quality wines. The age-old wine-making history of the area where the 'Terre di Pisa' PDO is made is proof of the close connection and interaction between human factors and the quality and unique characteristics of the wines covered by this designation.

Over the centuries people have passed down traditional vine cultivation and oenological techniques. Thanks to scientific and technological progress, these have been further improved and refined in modern times, resulting in the current renowned wines.

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

Derogation for wine-making

Legal framework:

EU legislation

Type of further condition:

Derogation on the production in the demarcated geographical area

Description of the condition:

The wine-making, maturing, ageing and bottling of wines with the Terre di Pisa PDO must be carried out in the administrative territory of the municipalities of the grape production area. However, such operations may be carried out anywhere within the administrative territory of the province of Pisa.

Release for consumption

Legal framework:

National legislation

Type of further condition:

Additional provisions on labelling

Description of the condition:

Terre di Pisa Vermentino, Terre di Pisa Rosato and Terre di Pisa Bianco PDO wines may not be released for consumption before 1 January of the year following the year in which the grapes were produced.

Use of the broader geographical name

Legal framework:

National legislation

Type of further condition:

Additional provisions on labelling

Description of the condition:

The broader geographical name 'Toscana' [Tuscany] may be used in the labelling and presentation of Terre di Pisa PDO wines. The broader geographical name 'Toscana' must follow the name 'Terre di Pisa' and appear below the specific traditional term *denominazione di origine controllata* (controlled designation of origin) or the EU wording *denominazione di origine protetta* (protected designation of origin), in the following order:

- Terre di Pisa
- *Denominazione di origine controllata* or *Denominazione di origine protetta* (or the acronym DOC or D.O.C.)
- Toscana

The font size for the name 'Toscana' must be smaller than that of the 'Terre di Pisa' designation and the same font, style, spacing, prominence, colour and colorimetric intensity must be used for both.

All the information listed must appear on a uniform background.

Complementary varieties in the combination of grape varieties

Legal framework:

EU legislation

Type of further condition:

Additional provisions on labelling

Description of the condition:

For the 'Terre di Pisa' Sangiovese type, in addition to the main grape variety (Sangiovese, minimum 95 %), other red grape varieties suitable for cultivation in the Tuscany Region and present in the vineyards may be used in its production, up to a maximum of 5 %.

For the 'Terre di Pisa' Rosso type, in addition to the main grape varieties (Sangiovese, Cabernet Sauvignon, Merlot and Syrah, alone or in combination, minimum 70 %), other red grape varieties suitable for cultivation in the Tuscany Region and present in the vineyards may be used in its production, up to a maximum of 30 %.

For the 'Terre di Pisa' Rosato type, in addition to the main grape variety (Sangiovese, minimum 50 %), other red grape varieties suitable for cultivation in the Tuscany Region and present in the vineyards may be used in its production, up to a maximum of 50 %.

For the 'Terre di Pisa' Vermentino type, in addition to the main grape variety (Vermentino, minimum 85 %), other white grape varieties suitable for cultivation in the Tuscany Region and present in the vineyards may be used in its production, up to a maximum of 15 %.

For the 'Terre di Pisa' Bianco type, in addition to the main grape varieties (Vermentino and Trebbiano Toscano, minimum 70 %), other white grape varieties suitable for cultivation in the Tuscany Region and present in the vineyards may be used in its production, up to a maximum of 30 %.

Link to the product specification

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/21641>
