



C/2025/298

10.1.2025

Publication of an application for the approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(4) first subparagraph in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2025/298)

Within 3 months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council ⁽¹⁾, an opposition procedure with the Commission.

APPLICATION TO APPROVE UNION AMENDMENT

'Fiano di Avellino'

PDO-IT-A0232-AM03

Date of application: 3.1.2022

AMENDMENT

Applicant and legitimate interest

Consorzio di Tutela dei vini d'Irpinia [Protection association for Irpinia wines]

Consorzio Tutela Vini DOC e DOCG (DOC and DOCG wine protection association)

Description of and reasons for the amendment

1. ADDITION OF THE SPARKLING WINE CATEGORY FOR THE SPUMANTE AND SPUMANTE RISERVA TYPES

Description: Category 4 ('Sparkling wine') has been added for the new 'Fiano di Avellino' Spumante and 'Fiano di Avellino' Spumante Riserva types. All articles have therefore been adapted to include the distinguishing details of the categories of grapevine products.

Reason: This amendment seeks to better protect and promote the 'Fiano di Avellino' PDO, by highlighting its specific potential for being made into sparkling wine. Given the sparkling wine tradition in the local area, the two Spumante wine types have been added to allow the area, the Fiano grape variety and the designation to be better represented.

Parts affected by the amendment: Articles 1, 2, 4, 5, 6, 7 and 8 of the specification; the sections 'Description of the wine(s)', 'Specific oenological practices', 'Maximum yields', 'Link with the geographical area' and 'Further conditions' of the single document.

2. AGEING OF SPUMANTE (SPARKLING) WINE IN THE SAME GEOGRAPHICAL AREA

Description: The word 'ageing' has been added to specify that this stage must also take place in the same geographical area as the wine-making and processing stages.

Reason: As sparkling wine made using the traditional method has been added, it is necessary to specify that the ageing stage must also take place in the same geographical area as the wine-making and processing stages.

Parts affected by the amendment: Article 5 of the specification; the 'Specific oenological practices' section of the single document.

⁽¹⁾ Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: <http://data.europa.eu/eli/reg/2024/1143/oj>).

3. PRODUCTION METHOD AND AGEING PERIOD FOR SPUMANTE AND SPUMANTE RISERVA TYPES

Description: Information has been added on the method used to make sparkling wines. For the Riserva version, it is specified that only the traditional method may be used.

Reason: As the Spumante types have been added with the intention that only the secondary fermentation in the bottle method may be used, a paragraph has been added to specify this. The reason for this amendment is to protect the 'Fiano di Avellino' PDO. In view of the excellent quality of sparkling wine made using Fiano grapes in this area, the intention is to ensure the new type added consists of quality products, to be able raise their profile and better promote them.

Description: Information has been added on the minimum ageing periods (at least 18 months) for sparkling wines.

Reason: Following technical assessments on sparkling wine trials carried out in the area, it has been deemed appropriate to age the wine for at least 18 months after tirage (bottling), in order to maximise quality. The organoleptic characteristics of this esteemed sparkling wine evolve accordingly, acquiring more complex aromas and an elegant and perfectly balanced taste.

Description: Information has been added on the minimum ageing periods (at least 36 months) for Spumante Riserva wines.

Reason: As a Spumante Riserva version has also been added, a distinction must be made between the minimum ageing periods for the two sparkling wine versions, with a longer minimum ageing period required for Riserva wines. As the sparkling wines are made using the method of secondary fermentation in the bottle and given the local production customs, it has been deemed opportune to specify a minimum ageing period of 36 months from the date of tirage (bottling). This ensures that the organoleptic properties of this particular Riserva version of the sparkling wine type meet high standards of quality and are more elegant and complex than the ordinary sparkling wine version.

Parts affected by the amendment: Article 5 of the specification; the 'Specific oenological practices' section of the single document.

4. INCLUSION OF ANALYTICAL AND ORGANOLEPTIC CHARACTERISTICS FOR SPUMANTE AND SPUMANTE RISERVA

Description: The chemico-physical and organoleptic characteristics on consumption of the new 'Fiano di Avellino' Spumante wine category have been added.

Reason: As the new 'Fiano di Avellino' Spumante type of wine has been added, it was necessary to define its chemico-physical and organoleptic characteristics on consumption. Having been carefully considered, the data and descriptions refer to a high-quality product with medium ageing in the cellar.

Description: The chemico-physical and organoleptic characteristics on consumption of the new 'Fiano di Avellino' Spumante Riserva wine category have been added below.

Reason: As the new 'Fiano di Avellino' Spumante Riserva type of wine has been added, it was necessary to define its chemico-physical and organoleptic characteristics on consumption. Having been carefully considered, the data and descriptions refer to a high-quality product with long ageing in the cellar.

Parts affected by the amendment: Article 6 of the specification; the 'Description of the wine(s)' section of the single document.

5. ADDITION OF LABELLING REQUIREMENTS FOR SPUMANTE AND SPUMANTE RISERVA

Description: Wording has been added to specify that the year of the vintage does not have to be indicated for sparkling wines. Therefore, the words 'with the exception of the sparkling wine types' have been added to the description stating that wine bottles covered by the 'Fiano di Avellino' PDO must indicate the year in which the grapes were produced.

Reason: The addition of the new 'Fiano di Avellino' sparkling wine type, for which the year in which the grapes are harvested is not indicated on the label, required that wording be added to specify that the vintage year – which is mandatory in the case of still wines – does not have to be indicated for this type of wine.

Description: Wording has been added to specify that standard stoppers may not be used for the sparkling wine type. The description on the containers therefore states: 'In the case of sparkling wines, the glass bottles must be closed with mushroom-shaped stoppers and plastic must not be used for nominal volumes in excess of 0,200 litres'.

Reason: This amendment is a result of a technical requirement for stoppers. As sparkling wines are bottled under pressure, they cannot be sealed with the standard stoppers specified for the still wines category.

Parts affected by the amendment: Article 7 of the specification; the 'Further conditions' section of the single document.

6. UPDATE OF THE DESCRIPTION OF THE LINK WITH THE GEOGRAPHICAL AREA

Description: The link with the environment has been updated following the addition of the new 'Sparkling wine' category.

Reason: The sections on the link with the environment, i.e. 'Information on the characteristics of the product essentially attributable to the geographical environment' and 'Description of the causal interaction between the characteristics of the environment and the quality of the product' needed to be updated to include references to the new 'Sparkling wine' category.

Parts affected by the amendment: Article 8 of the specification; the 'Link with the geographical area' section of the single document.

SINGLE DOCUMENT

1. **Name of the product**

Fiano di Avellino

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
4. Sparkling 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 wine(s)**

1. *'Fiano di Avellino'*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity;

Aroma: pleasant, intense, fine, distinctive;

Taste: dry, fresh, harmonious;

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

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 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

2. *'Fiano di Avellino' Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity;

Aroma: pleasant, intense, fine;

Taste: dry, fresh, harmonious;

minimum total alcoholic strength by volume: 12,00 %;

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

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

General analytical characteristics

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

3. *'Fiano di Avellino' Spumante made using the traditional method*

CONCISE TEXTUAL DESCRIPTION

Foam: fine and lasting;

Colour: straw yellow of varying intensity with pale green highlights;

Aroma: distinctive, pleasant, with a delicate hint of yeast;

Taste: fine and harmonious, from zero dosage to sweet;

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

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.

4. *General analytical characteristics*

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): —
- Minimum total acidity: 6 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

5. *'Fiano di Avellino' Spumante Riserva made using the traditional method*

CONCISE TEXTUAL DESCRIPTION

Foam: fine and lasting;

Colour: straw yellow of varying intensity;

Aroma: distinctive, pleasant, with a delicate hint of yeast;

Taste: fine and harmonious, from zero dosage to sweet;

Minimum total alcoholic strength by volume: 12 00 %;

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: 6 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. *'Fiano di Avellino' Riserva - minimum ageing period*

Specific oenological practice

For the *'Fiano di Avellino' Riserva* type, the minimum ageing period shall be 12 months.

2. *'Fiano di Avellino' Spumante - aged in the bottle*

Specific oenological practice

Production of sparkling wines using the method of secondary fermentation in the bottle (traditional method) and ageing in the bottle for at least 18 months after tirage.

3. *'Fiano di Avellino' Spumante Riserva - aged in the bottle*

Specific oenological practice

Production of sparkling wines using the method of secondary fermentation in the bottle (traditional method) and ageing in the bottle for at least 36 months after tirage.

5.2. *Maximum yields*1. *'Fiano di Avellino', 'Fiano di Avellino' Riserva, 'Fiano di Avellino' Spumante and 'Fiano di Avellino' Spumante Riserva*

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The production area for the *'Fiano di Avellino'* PDO is located around Avellino. It extends as far as the boundary with Benevento province, and comprises the western area of the province. The area comprises 26 municipalities: Atripalda, Avellino, Cesinali, Aiello del Sabato, Santo Stefano del Sole, Sorbo Serpico, Salza Irpina, Parolise, San Potito Ultra, Candida, Manocalzati, Pratola Serra, Montefredane, Grottolella, Capriglia Irpina, Sant'Angelo a Scala, Summonte, Mercogliano, Forino, Contrada, Lapio, Monteforte Irpino, Ospedaletto d'Alpinolo, San Michele di Serino, Santa Lucia di Serino and Montefalcione, all of which are in the province of Avellino, covering a total area of 276 km².

7. **Wine grape varieties**

Coda di Volpe Bianca B. - Coda di Volpe

Fiano B.

Greco B.

Trebbiano Toscano B. - Trebbiano

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

8.1. *'Fiano di Avellino' PDO - Details of the geographical area*

Wine (1) and Sparkling wine (4) categories

Natural factors:

The demarcated area for the 'Fiano di Avellino' PDO is located between the Calore and Sabato valleys, the slopes of Monte Partenio and the hills surrounding the Lauro valley. In terms of relief, the landscape mostly consists of vast expanses of hilly terrain in between mountain slopes. Together with the predominantly south-east/south-west exposure of the vineyards, situated in areas that are exceptionally well suited to vine cultivation, this creates a suitably breezy and bright environment that provides the plant with ideal growing conditions.

The considerable size of the area also means that it presents major geological variations. While there are some soils with a lime-clay substrate and volcanic traces, other locations feature hard, compact rocks or mostly clay compounds.

Historical and human factors:

Vines have been grown in the area since ancient times. This is linked to the presence of the Sabato river which cuts across the area's hilly terrain. Its name is derived from the Sabines, named after Sabus or the Sabatini, a Samnite tribe that settled in the Sabatus river basin.

Historical sources have traced the origin of the term 'Apiano' to wine produced in the agricultural area formerly known as 'Apia' – the present-day municipality of Lapio – located in the hills east of Avellino at an altitude of 590 m above sea level. The word 'Apiano' may also be derived from 'Api' (bees), given that they tend to swarm around the grape bunches, lured by the sweetness of the grapes.

The Royal School of Winegrowing and Oenology (Regia Scuola di Viticoltura e Enologia) in Avellino has helped to make the area one of the most important wine-growing centres in Italy, promoting the cultivation of the Fiano grape variety in the production area and throughout the middle valley of the Sabato river.

The School of Winegrowing has been a catalyst for socio-economic development and this has resulted in the wine-growing sector in Avellino becoming one of the leading Italian provinces in the production and export of wine.

On a scientific level, the technical and economic soundness of 'Fiano di Avellino' wines has been acknowledged in all of the vine variety and oenology studies conducted to date.

The 'Fiano di Avellino' PDO represents the excellence of white wines in southern Italy: known for their characteristic freshness, finesse and pleasing minerality, the fact that they age well means Riserva versions are also produced.

The combination of the natural factors described above with the inveterate tradition of winegrowing in this area of the province of Avellino and the continuous technical and scientific contributions that have had a major impact on the crops and technology has helped to improve quality and raise the profile of 'Fiano di Avellino' PDO wines on the domestic and international markets.

8.2. *'Fiano di Avellino' PDO — Information on the characteristics of the product essentially attributable to the geographical environment*

Category: Wine (1)

The hilly topography of the production area and the predominantly south-east/south-west exposure of the vineyards, situated in areas that are exceptionally well suited to vine cultivation, creates a suitably breezy and bright environment that provides the plant with ideal growing conditions.

Numerous manuscripts and historical sources attest to the age-old history of winegrowing in the area where 'Fiano di Avellino' is produced, beginning in ancient times and becoming a socio-economic activity in its own right during the Roman Empire. This provides crucial proof of the close link and interplay between human factors, quality and the specific characteristics of 'Fiano di Avellino' wine.

It bears witness to the way in which people in this area have, over the centuries, passed down the technical wine-growing traditions and oenological skills, which have been refined and honed in modern times thanks to the inexorable process of scientific and technological advancement.

Category: Sparkling wine (4)

The above-mentioned characteristics of the topography, soil composition and specific features of the climate in the production area, and the growing conditions, are ideal for growing grapes that are well suited to sparkling wine production.

Grapes of the Fiano variety grown in this environment and harvested at the right time produce base wines for sparkling wines with a perfect balance between malic acid and tartaric acid, with intense fresh, floral and fruity notes and strong flavour.

Moreover, there is a well-established tradition in the area covered by the 'Fiano di Avellino' PDO of producing sparkling wines using the method of secondary fermentation in autoclaves and in the bottle. For these wines, it is customary in the area to carry out secondary fermentation with different ageing periods, sometimes delaying the release for consumption of the wine so that it can develop specific characteristics, such as broader and more complex notes, fine and lasting bubbles or a more balanced flavour, typical of Riserva versions.

In the last 10 years, the production of sparkling wines from Fiano grapes has become more widespread in Avellino province, with more producers and products being registered in the sparkling wine category.

8.3. *'Fiano di Avellino' PDO - Description of the causal interaction between the characteristics of the environment and the quality of the product*

Category: Wine (1)

From an analytical and organoleptic point of view, the wines covered by this specification have very evident and distinctive characteristics that can clearly be linked to the soil and climate in the area.

To be more specific, all types of 'Fiano di Avellino' wines have balanced chemico-physical characteristics. The taste and aroma include harmonious and pleasant notes of the grape variety from which they are made and of the respective wine-growing techniques, which proves the interplay between the vines, the environment and human factors.

Four select terroirs in which the varietal characteristics of Fiano grapes are expressed can be distinguished for 'Fiano di Avellino'. Though linked by a common thread, they each have their own accents and hues depending on the altitude, exposure and soil composition.

Lapio: The resulting wines are rich and well structured, expressing unusual acidity and minerality. The intense aromas also mean that the 'Fiano di Avellino' wines produced in these areas often resemble mountain wines.

Summonte: The land is difficult to till. The wines are concentrated and powerful with notes that are high in fruitiness and low in minerality. The wines are powerful and noticeably fruity.

Montefredane: Hilly terrain with clayey, chalky soil that brings out the mineral notes typical of wines that age well, as now demonstrated.

This hilly area to the east of Avellino cannot be narrowed down to a single municipality, as there are many wine-producing settlements. The sandy soils here confer notes that are typical of toasted hazelnuts, redolent of a smokiness of non-mineral origin.

Category: Sparkling wine (4)

The hilly topography of the production area, the exposure and altitude of the vineyards and the area's particular suitability to winegrowing combine to create an environment that provides the plant with ideal growing conditions.

The distinctively hilly – and in some cases, almost mountainous – type of vineyards in the area mean that the grapes meet qualitative requirements that are also ideal for early harvesting for the purposes of producing base wines for sparkling wines.

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

'Fiano di Avellino', 'Fiano di Avellino' Riserva, 'Fiano di Avellino' Spumante and 'Fiano di Avellino' Spumante Riserva

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The year in which the grapes were grown must always be indicated on the bottles or other containers used for 'Fiano di Avellino' PDO wine, with the exception of sparkling types not labelled as 'Millesimato'.

Wines covered by the 'Fiano di Avellino' PDO must only be released for consumption in bottles or other glass containers of a capacity not exceeding 6 litres, bearing the markings required for DOCG wines.

With the exception of the sparkling wine categories, the containers referred to in the previous paragraph must be sealed with standard stoppers made of the materials allowed under the applicable legislation. The use of all suitable closure systems allowed under the applicable legislation is permitted for volumes of up to 0,187 litres.

In the case of sparkling wines, the glass bottles must be closed with mushroom-shaped stoppers and plastic must not be used for nominal volumes in excess of 0,200 litres.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/17531>