Ref. Ares(2019)6583913 - 24/10/2019

Publication of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector.

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

[1] OJ L 347, 20.12.2013, p. 671.

SINGLE DOCUMENT

'DELLE VENEZIE'/ 'BENEŠKIH OKOLIŠEV'

PDO-IT-02360

Date of application: 10.04.2017

1. NAME TO BE REGISTERED

'delle Venezie'/'Beneških okolišev'

2. MEMBER STATE

Italy

3. GEOGRAPHICAL INDICATION TYPE

PDO

4. CATEGORIES OF GRAPEVINE PRODUCTS

1. Wine

4. Sparkling wine

5. Quality sparkling wine

8. Semi-sparkling wine

5. DESCRIPTION OF THE WINE(S)

'delle Venezie'/'Beneških okolišev' Pinot Grigio - Category: Wine

Colour: from straw yellow to golden yellow, occasionally copper or pink;

Aroma: characteristic of Pinot Grigio, which is fruity with hints of white-fleshed fruit, ranging from pear and apple for example to tropical fruit, intense, sometimes with slightly aromatic notes of white flowers;

Taste: fresh and harmonious, from dry to medium dry;

Minimum total alcoholic strength by volume (in % volume): 11%;

Minimum sugar-free extract (g/l): 15 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)	

‘delle Venezie’/‘Beneških okolišev’ Pinot Grigio Frizzante (semi-sparkling wine)

Colour: from straw yellow to golden yellow, occasionally copper or pink;

Foam: fine and evanescent;

Aroma: characteristic of Pinot Grigio, which is fruity with hints of white-fleshed fruit, ranging from pear and apple for example to tropical fruit, intense, sometimes with slightly aromatic notes of white flowers;

Taste: fresh, with a balanced acidic component, harmonious, from dry to medium dry;

Minimum total alcoholic strength by volume (in % volume): 11%;

Minimum sugar-free extract (g/l): 15 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)	

‘delle Venezie’/‘Beneških okolišev’ Pinot Grigio Spumante (sparkling wine)

Colour: from straw yellow to golden yellow, occasionally copper or pink;

Foam: fine and lingering;

Aroma: characteristic of Pinot Grigio, which is fruity with hints of white-fleshed fruit, such as pear and apple, and even tropical fruit, intense, sometimes with slightly aromatic notes of white flowers and nuts due to the autoclave process;

Taste: fresh, with a balanced acidic component, harmonious, in the dosaggio zero to dry versions;

Minimum total alcoholic strength by volume (in % volume): 11.00%;

Minimum sugar-free extract (g/l): 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)	

‘delle Venezie’/‘Beneških okolišev’ Pinot Grigio “Quality sparkling wines”

Colour: from straw yellow to golden yellow, occasionally copper or pink;

Foam: fine and lingering;

Aroma: characteristic of Pinot Grigio, which is fruity with hints of white-fleshed fruit, such as pear and apple, and even tropical fruit, intense, sometimes with slightly aromatic notes of white flowers and nuts due to the autoclave process;

Taste: fresh, with a balanced acidic component, harmonious, in the dosaggio zero to dry versions;

Minimum total alcoholic strength by volume (in % volume): 11.00%;

Minimum sugar-free extract (g/l): 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)	

‘delle Venezie’/‘Beneških okolišev’ Bianco (white) - Category: Wine

Colour: from greenish-yellow to golden yellow;

Aroma: fruity, with hints of white-fleshed and ripe fruit in relation to the varietal composition, intense, sometimes with slightly aromatic notes of white flowers;

Taste: from dry to medium dry, harmonious, structured, sometimes with fresh notes associated with the acidic component;

Minimum total alcoholic strength by volume (in % volume): 11.00%;

Minimum sugar-free extract (g/l): 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	**4.5 grams per litre expressed as tartaric acid**
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

~~Please add a description for ‘delle Venezie’/‘Beneških okolišev’ “Quality sparkling wines”~~

6. WINE MAKING PRACTICES

a. Essential oenological practices

None.

b. Maximum yields

Bianco (Category: Wine); Pinot Grigio (Categories: Wine, Sparkling wine, Quality sparkling wine, Semi-sparkling wine)

18,000 kg of grapes per hectare

Bianco (Category: Wine); Pinot Grigio (Categories: Wine, Sparkling wine, Quality sparkling wine, Semi-sparkling wine)

126 hectolitres per hectare

7. DEMARCATED GEOGRAPHICAL AREA

The demarcated area for the production of ‘delle Venezie’/‘Beneških okolišev’ PDO wines comprises the Autonomous Province of Trento and the Friuli Venezia Giulia and Veneto Regions.

8. MAIN WINE GRAPES VARIETY(IES)

Chardonnay B.

Pinot Bianco B. - Pinot

Garganega B. - Garganego

Müller Thurgau B. - Riesling x Sylvaner

Verduzzo Friulano B. - Verduzzo

Verduzzo Trevigiano B. - Verduzzo

Tocai Friulano B. - Friulano

Tocai Friulano B. - Tai

Pinot Grigio - Pinot

Pinot Grigio - Pinot Gris

9. DESCRIPTION OF THE LINK(S)

‘delle Venezie’/‘Beneških okolišev’ **- Categories: Wine, Sparkling wine, Quality sparkling wine, Semi-sparkling wine**

Natural factors relevant to the link: The area of the ‘delle Venezie’/‘Beneških okolišev’ PDO covers the administrative territories of the Autonomous Province of Trento and of the Friuli Venezia Giulia and Veneto Regions. The territory is characterised by a mountainous arc to the north which surrounds and encloses the production area, protecting it from cold currents from the north and north-east, and is crossed by a number of significant steady-flowing rivers and streams: the cradle of winegrowing. The main rivers are: the Adige, the Brenta, the Piave, the Tagliamento and the Isonzo. The climate is characterised by average annual temperatures of 10-14 °C. The coldest months are December and January, while the warmest are July and August with an average temperature range of 20-25 °C. Average annual rainfall in the area is 700 - 1,300 mm. Despite the high rainfall, the soils have adequate drainage capacity. Thanks to the precipitation and good available water capacity, the area does not have problems of water shortage. Other factors which characterise the climate in the ‘delle Venezie’/‘Beneških okolišev’ PDO territory are the combined action of the mitigating effects from the Alpine region and the Alpine foothills to the north and the Adriatic to the south which has a significant influence on the temperature, alleviating the extremes of summer and winter temperatures. The effect produced by air masses influenced by the Adriatic Sea passing over and the mountain system regulate the flow and thus the resulting precipitation. In particular, the change in direction of the winds throughout the day during the months of August and September produce the optimum temperature fluctuations for the ripening process of the grapes. Therefore, the three components of the Alpine region and Alpine foothills, the Adriatic Sea and the network of rivers crossing the entire area from north to south serve to make the entire demarcated gepgraphical area homogenous.

From the point of view of the soils, the Alpine foothills and hills are mainly composed of calcareous or calcareous-dolomitic formations from the Mesozoic period, with a soil texture suitable for the drainage of water.

The lowland areas are made up of alluvial deposits from the materials carried by various rivers which cross the whole territory and have soils with a texture ranging from sandy loam to sandy silt loam, sometimes with deep clay-silt sediments, characterised overall by good drainage capacity and particularly suited to winegrowing.

Historical and human factors relevant to the link: The first vineyards in the north-east of Italy date back to the seventh and fifth centuries BC. However, the unifying element in the history of growing 'delle Venezie'/'Beneških okolišev' wine is the existence of the Republic of Venice. The origin of modern winegrowing is thanks to the training and dissemination of new winegrowing and oenological techniques on the part of the schools of San Michele all'Adige and Conegliano. The contribution of the winegrowers in the demarcated geographical area, who introduced innovative processes and management methods combining environmental and economic sustainability, has been essential. The existence of land improvement cooperatives, which for a long time have managed important water distribution networks addressing the exceptional rainfall shortages, has also been important.

At the end of the 19th century with the introduction of Chardonnay and the Pinots, the area became the country's principal cultivation and production area for both still wines and semi-sparkling and sparkling wines. In particular, Pinot Grigio has found ideal conditions in the 'delle Venezie'/'Beneških okolišev' area, given that the quality characteristics of the grapes and their specific oenological characteristics are represented at their best in that environment. From 1977 to date, winegrowers have marketed the wines concerned essentially with the geographical indication 'delle Venezie' and the Slovenian minority as 'Beneških okolišev' .

'delle Venezie'/'Beneških okolišev' **- Categories: Sparkling wine (4), Quality sparkling wine (5), Semi-sparkling wine (8)**

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

The colour of the 'delle Venezie' Pinot Grigio wines in the sparkling wine, quality sparkling wine and semi-sparkling wine categories essentially varies from straw yellow to golden yellow, sometimes with coppery to pink reflections (in the typical tone of the variety). The foam in the semi-sparkling wines is essentially fine and evanescent, while in the sparkling wines it is fine and lingering, also in relation to the different pressure.

The aroma of the wine is characteristic of the variety and is fruity, with hints of white-fleshed fruit, such as pear and apple, and even tropical fruit, intense, sometimes with slightly aromatic notes of white flowers and nuts due to the autoclave process.

In terms of taste, both the sparkling and semi-sparkling versions of the wines are harmonious, with fresh notes and a balanced acidic component; furthermore, the sugar content of the wines in the sparkling categories ranges from 'dosaggio zero' to 'dry', while in the semi-sparkling category it ranges from 'dry' to 'medium dry'.

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

The specific characteristics of the sparkling, quality sparkling and semi-sparkling wines described above derive from the combined action of the soil and climate conditions of the

production area and the 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.

In particular, the geographical environment of the production area is characterised by a temperate, fresh and windy climate and well-drained land with sufficient and evenly distributed water supply which enables the bunches of grapes to ripen regularly. Moreover, the marked variation in day and night-time temperatures during the ripening of the bunches brings out and retains the acidic and aromatic structure of the grapes and the resulting freshness of the wines.

Furthermore, the sensitivity of the Pinot Grigio variety to cryptogams as well as to environmental and climatic factors, such as excessive heat and water imbalances, requires a significant commitment from operators in order to obtain grapes that are, first of all, healthy, and that have the right balance between the sugar and aromatic components, taking into account the subsequent processing into sparkling, quality sparkling and semi-sparkling wines with appropriate acidity values. The contribution made by operators in how they manage the vineyard, from the choice of rootstock to the growing method, and from the management of the foliage to the regulation of water supplies, is crucial.

All of this is essential in order to obtain grapes suitable to make up the batches for processing into sparkling, quality sparkling or semi-sparkling wine, with the aim of producing wines with the typical organoleptic characteristics of the variety.

The ‘delle Venezie’/‘Beneških okolišev’ sparkling, quality sparkling and semi-sparkling wines are also the result of technological innovation in the autoclave process, which has helped make the yeast transformation process more efficient, thus enhancing the aromatic profile and pleasant nature of the wines produced. This makes it possible to bring out the wines’ specific organoleptic characteristics, in particular by setting off the fresh and floral notes which derive primarily from the grapes and reflect the ideal environment for the production of Pinot Grigio wines.

The uniqueness and distinctiveness of the sparkling and semi-sparkling Pinot Grigio wines from the DOC area are therefore the result of the pH and acidic balance, which brings out the pleasing aroma and therefore the overall elegance of the wines, which are the final result of suitable winemaking processes.

‘delle Venezie’/‘Beneških okolišev’ **- Category: Wine**

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

The colour of the ‘delle Venezie’/‘Beneških okolišev’ Pinot Grigio wines varies from pale straw yellow to shades which may sometimes have coppery to pink reflections (in the typical tone of the variety) as a result of the fermentation process. The aroma of the wine has the characteristic notes of the variety, with fruity notes that are, among other things, reminiscent of hints of white-fleshed fruit, such as pear and apple, and even tropical fruit, it is intense, sometimes with slightly aromatic notes of white flowers. The taste of the wine is fresh and harmonious, and the versions vary from dry to medium dry; it is distinguished by its pleasant freshness characterised by a note of acidity typical of the variety.

In relation to the soil and climate conditions in the production area, the wines reflect the typical ‘fresh’ notes which are essentially due to the substantial acidic component and the balanced aromatic component of the grapes and thus of the wine produced.

The colour of the ‘delle Venezie’/‘Beneških okolišev’ white wine varies from greenish-yellow to golden yellow. The wine has a fruity aroma and there are hints of white-fleshed and ripe fruit in relation to the varietal composition; the fragrance is intense, sometimes with slightly

aromatic notes of white flowers. The taste is harmonious, varying from dry to medium dry, and the wine is structured, sometimes with fresh notes associated with the acidic component.

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 'delle Venezie'/'Beneških okolišev' Pinot Grigio and Bianco wines described above derive from the combined action of the soil and climate conditions of the production area and the 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.

In particular, the geographical environment of the production area is characterised by a temperate, fresh and windy climate, well-drained land with good and well distributed water supply which enables the bunches of grapes to ripen regularly, thus obtaining grapes with a significant acidity. The marked variation in day and night-time temperatures during the ripening of the bunches brings out and retains the acidic and aromatic structure of the grapes and the resulting freshness of the wines.

In addition, given that the varieties used to produce the wines in question are sensitive to cryptogams and to climatic and environmental factors, the contribution made by operators in how they manage the vineyard, from the choice of rootstock to the growing method, and the management of the foliage, is essential for the final result, so as to obtain healthy grapes and the right balance between the sugar, acidic and aromatic components.

The specific skills of the winegrowers are influential up until the grapes enter the cellar and the winemaking operations are carried out, which are essential to maintain the specific organoleptic properties of the wines, thus producing harmonious wines with typical fresh notes which is the distinctive style of the 'delle Venezie'/'Beneških okolišev' demarcated geographical area's wines.

Pinot Grigio is not a ubiquitous variety; in fact, environments with prolonged high temperatures and water scarcity in the growing season result in the typical organoleptic characteristics of the variety not being fully expressed.

In relation to the specific organoleptic characteristics of the grapes, whether Pinot Grigio or certain other varieties making up the cuveé of the Bianco type, the grape pressing cycles, as well as the temperature and duration of fermentation, are aimed at obtaining wines with the characteristics described above.

In particular, the organoleptic characteristics of 'delle Venezie'/'Beneških okolišev' Pinot Grigio wine, which have now come to represent the reference organoleptic style, and thus the factor that makes it unique and distinct from Pinot Grigios from other areas, are the result of the interaction between these environmental factors and the combination of human factors resulting from the experience and knowledge gained over time by the winegrowers.

Even in the case of the 'delle Venezie'/'Beneških okolišev' Bianco, the specific qualitative and organoleptic characteristics, and balanced acidic and aromatic profile, which bring out the pleasing aroma and therefore the overall elegance of the wines, are the result of the interaction between these environmental factors and the combination of human factors.

10. ESSENTIAL FURTHER CONDITIONS

None.

LINK TO THE PRODUCT SPECIFICATION

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/12853