

PDO (X) PGI ()
National file No: 85

1. COMPETENT SERVICE OF THE MEMBER STATE:
NAME: MINISTERO DELLE RISORSE AGRICOLE, ALIMENTARI E FORESTALI
TEL.: 06/46655108 FAX: 06/4825815
2. APPLICANT GROUP:
(a) NAME: Associazioni olivicole di Napoli
(b) ADDRESS: via Caccioppoli, 25 NAPLES
(c) COMPOSITION: PRODUCER/PROCESSOR (X) OTHER ()
3. NAME OF PRODUCT: "Penisola Sorrentina" Extra Virgin Olive Oil, Controlled Designation of Origin
4. TYPE OF PRODUCT: (see list in annex vi) Extra virgin olive oil
5. DESCRIPTION OF PRODUCT: summary of requirements under Art. 4(2)
(a) NAME: see (3) "Penisola Sorrentina" extra virgin olive oil

(b) DESCRIPTION:
Extra virgin olive oil with the following chemical and organoleptic characteristics:
- Acidity: max. 0.80%
- Peroxides: ≤ 12 MeqO₂/kg
- Colour: from green to yellow
- Aroma: fruity
- Flavour: fruity, with a hint of a pungent, bitter taste.
Other chemico-physical parameters are in conformity with current EU regulations.

(c) GEOGRAPHICAL AREA:
The production area of "Penisola Sorrentina" controlled designation of origin oil includes part of the administrative area of the province of Naples, i.e. the area within the Sorrento peninsula.

(d) EVIDENCE OF ORIGIN:
The growing of olives in the peninsula of Sorrento goes back to very ancient times, when the entire area was consecrated to the worship of the goddess Minerva (the entire peninsula was in fact called "Cape Minerva"). Pilgrims coming from the Greek colonies came to fulfil their vows in the temple (*delubrum*) which had been built by the Focesi in honour of Minerva in what is now the commune of Massa Lubrense. The growing of olives along the Dragone river (possibly the river now called the Sarno) up to the tip of the peninsula was also justified by the fact that

pilgrims bought oil to be burned on the goddess's altar. The current practice of growing olives together with citrus fruits goes back to the 16th century, when the Aragonese deported Jewish families to the peninsula. These Jews brought citrus trees and planted them in the plains areas, while the olive groves were in the hilly areas.

(e) ACQUISITION:

"Penisola Sorrento" extra virgin olive oil is produced from healthy olives, harvested by December 31 of each year. The per hectare yield of olives may not exceed 9,000 kg/ha in the specialized olive groves, with a maximum oil yield of 20%. The only extraction methods permitted are those physical and mechanical processes which most faithfully preserve the particular and original characteristics of the fruit.

(f) LINK:

The particular qualities of "Penisola Sorrentina" extra virgin olive oil go back to ancient times, as it is derived from varieties (mainly "Minucciola") introduced in Campania by the Greeks. These varieties, from which many ecotypes have been selected during the 2000 years they have been grown, are found only in the Sorrento peninsula, proving to be not very adaptable to other environments. It is the "Minucciola" variety, called an "oil" olive and grown in this area only, which gives "Penisola Sorrentina" oil its particular characteristics. Olive trees are an essential element of the area, the culture and the environment, and over the centuries the olive has become a part of daily life in these communities.

(g) CONTROL:

NAME: Ministero delle Risorse Agricole Alimentari e Forestali. Ispettorato
Generale Repressione Frodi

ADDRESS: Via XX Settembre, 20 - 00187 Rome

(h) LABELLING:

"Penisola Sorrentina" Extra Virgin Olive Oil
Controlled Designation of Origin

(i) NATIONAL LEGISLATIVE REQUIREMENTS (where applicable):

EEC No: G/IT/01546/94.01.25
Date of receipt of dossier: 4.12.97