

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 ()

PDO () PGI (X)

National application No: 109

1. **Responsible department in the Member State:**

Name: Ministry of Agricultural, Food and Forestry Resources
Directorate-General for National Agricultural and Agri-industrial Policies
Division VI

Address: Via XX Settembre 20
Rome

Tel: 00 39 6 46655113 Fax: 00 39 6 4825815

2. **Applicant group:**

(a) Name: UNAPOA, UIAPOA, UNAPRO and COVOER

(b) Address: Via delle Milizie 16
00100 Rome

(b) Composition : producer/processor (X) other ()

3. **Name of product:** Peaches and nectarines from Emilia Romagna

4. **Type of product:** (see list in Annex VI)

5. **Specification:**

(a) name: (see 3)

Peaches and nectarines from Emilia Romagna

(b) description:

Peaches and nectarines of the following varieties:

Peaches (yellow fleshed) Dixired, Elegant Lady, Fayette, Flavorcrest, Glohaven, Maycrest, Merrill Gem Free 1, Red Haven, Spring Lady, Springbell, Springcrest, Suncrest; (white fleshed) Duchessa d'Este, Iris Rosso, Maria Bianca, Rossa di S. Carlo

Nectarines (yellow fleshed) Early Sungrand, Fantasia, Flavortop, Independence, Maria Aurelia, Maria Emilia, Maria Laura, May Grand, Nectaross, Sprin Red, Stark Redgold, Venus, Weinberger; (white fleshed) Coldesi 2000.

(c) geographical area:

The production area is the part of Emilia Romagna suitable for the cultivation of peaches and nectarines and defined in Article 3 of the rules of production.

(d) proof of origin:

The first historical references go back to the beginning of the fourteenth-century. Peaches and nectarines were grown in this area during the following centuries, well before the rest of Italy, where the trees grew naturally.

(e) method of production:

Traditional environmentally-friendly techniques. The trees must be pruned to produce a high-quality product. At least three harvests are required and the fruit must not be spoiled or bruised. The maximum limits are 2 000 trees per hectare and 35 000 kg per hectare. The cultivation

techniques are "Palmetta", "Fusetto", "Vaso" and "Vasetto ritardato."

(f) link:

The special features of the soil and climate and the skills of growers result in peaches and nectarines with both physical and chemical and organoleptic features which are sold both on the national market and elsewhere in Europe as typical of Emilia Romagna. The area has a typical plains climate but is influenced by the nearby Adriatic. The area of production is the part of the region which has the highest average temperature and virtually no spring frosts, which could affect the fruit. The area is so suitable for the production of peaches and nectarines that it accounts for almost one quarter of the Italian crop.

(g) inspection body:

Ministry of Agricultural, Food and Forestry Resources, which may consult a producers' consortium as laid down in Article 10 of Regulation (EEC) No 2081/92.

(h) labelling:

The product is marketed using appropriate wrapping as set out in the production rules. This includes trays, baskets and boxes. Subject to compliance with the rules in force, the wrapping should bear the words "Pesca di Romagna" or "Nettarina di Romagna" - Indicazione Geografica Protetta and details of the name, business name, address of packer, commercial category and size.

(i) national requirements: (if any)

TO BE COMPLETED BY THE COMMISSION

EC No: G/IT/01535/94.01.25

Date of receipt of the full application: 13/6/1997