

## ANNEX

### SUMMARY TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

#### NAME OF THE GEOGRAPHICAL INDICATION

Dingač

#### CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

#### APPLICANT

Ministarstvo poljoprivrede (Ministry of Agriculture)

Tijelo državne uprave (State administrative body)

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#### PROTECTION IN COUNTRY OF ORIGIN

15.12.2010 Legal reference: NN 141/2010

16\_03\_2011 Legal reference: NN 31/2011

78 08 07 2011: NN 78/2011

31 10 2012 Legal reference: NN 120/2012

#### DESCRIPTION OF PRODUCT

Wines with the 'Dingač' PDO are crystalline and dark ruby-red in colour. Depending on the production method and how the wine is stored they can have light purplish highlights or weak and lighter-shaded, brown-tinted highlights. They have a rich and characteristic bouquet. Depending on the production method and how the wine is stored, this may be the strong bouquet of a young and cheery wine, or the rich bouquet of wines partially aged in wooden casks with mild spice components. Or they may have the recognisable bouquet of wines made from the Plavac mali crni grape variety, matured in wooden casks, with sustained aromas of plums and dried figs, and aromas on the back of the throat of freshly baked bread. These wines are full-bodied, smooth, and mild, with a markedly fresh flavour. Depending on the length of the maturation period, they become well-rounded, harmonious, balanced and supple. After 24 months of maturation, they take on a full and supple flavour with a hint of bitterness, with a balanced and consistent integration of the residual sugar.

Additional indications that may be used for the 'Dingač' PDO are:

Klasiko (classic) – conventional technology is used. This involves alcoholic fermentation and maceration of the must as well as maturation of the wine for at least 12 months, 9 months of which in wooden casks and at least 3 months in bottles.

Riserva (réserve) – the best vintage is matured for at least 24 months, 18 months of which are in wooden casks and at least 6 months in bottles.

The 'Dingač' PDO may be used for wine.

The main analytical parameters are indicated in Annex 1 of this specification.

## **CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The Dingač PDO region is located on hills that stretch along the south coast of the central part of the Pelješac peninsula. The ridge of these hills runs smoothly from Trstenik to the Jelin valley. The slope of the hills faces southwest with an incline of between 10° to 60°, and it is surrounded by the Čučine and Sv. Jure mountains. According to the land register, the wine-growing area is located in the municipalities of Pijavičino, Podobuče, Potomje and Trstenik.

It has a total area of 7.58 km<sup>2</sup> and is 8 070m long. It is 552m wide at its narrowest point and 1 386m wide at its broadest point.

In the Dingač PDO region, there are currently 78.5 hectares of vines.

The eastern boundaries of the 'Dingač' PDO region are as indicated by the coordinates below:

1. 42° 54.76' N 17° 23.50' E
2. 42° 55.00' N 17° 23.47' E
3. 42° 55.23' N 17° 22.96' E

The western boundaries of the 'Dingač' PDO region are as indicated by the coordinates below:

1. 42° 56.51' N 17° 18.25' E
2. 42° 56.81' N 17° 18.20' E
3. 42° 57.05' N 17° 18.72' E

## **LINK WITH THE GEOGRAPHICAL AREA**

### **Detailed quality information**

The colour of the wine is mainly determined by the grape variety. Wines with the 'Dingač' PDO are unique and differ from other wines made with the plavac mali crni (small black Plavac) grape variety by their lively and deep red colour. Dingač is an example that warrants the traditional term 'red wine'.

The grapes have a high sugar content, which makes for wines that are high in alcohol, but this alcohol does not create a burning sensation. The structure of alcohols produced by fermentation always contains a large amount of ethanol, a primary alcohol, which is sharp, and can stand out if it is on its own, creating a sharp and burning sensation. However, 'Dignac' PDO wines are not intrusively harsh. Apart from ethanol, a number of other alcohols are synthesised during fermentation. One of them is glycerol, which is particularly important for the organoleptic

experience of the wine. These wines are very rich in glycerol (up to 14g/litre). As a high-density higher alcohol, and in comparison with other alcohols, glycerol has a particularly sweet flavour. It gives fullness and an additional sweet sensation to this wine.

In general, these wines belong to the category of dry wines and contain almost no residual sugar or only contain a few grammes. If the sugars from the grapes are not fully fermented, exceptional quality semi-dry wine is also produced. The sugar content of these wines does not hide possible flaws - a harsh flavour and a flavour of unripe tannins or an unbalanced acidity; on the contrary this is the result of the exceptionally high sugar content of the grapes.

The grape-production conditions in the Dingač PDO region; the yield (which is measured in decagrammes for each vine); and the vintages (which according to their sugar content may be classified as 'jewels of the south') make for wines that are rich in extracts. The minimum extract quantity in dry red wine is defined by law (20 g/l). Although the extract content of superior red wines is usually between 23 and 25 g/l, wines from the 'Dingač' PDO region usually contain more than 30 g/l of extract. The oldest monitoring of the composition of these wines - and in this context the six-year monitoring conducted for the 'Dingač - čuveno dalmatinsko vino' ('Dingač - a renowned Dalmatian wine') study in 1964 should be noted - show that neither the simplest technological approach nor the modern wine schools of today have had enough of an influence to alter the nature and character of this wine.

A sensation of astringency may also contribute significantly to a feeling of fullness in the wine. The relationship that is most important for the balance of flavours in red wines is the relationship between the factors for sugar content, acid composition, and phenol composition - tannins first of all. As a grape variety, Plavac mali crni is very rich in tannins, and it is up to each grower to demonstrate their know-how to produce a wine in which they won't be too overpowering. Apart from an intense bouquet and a tannic flavour, young 'Dignac' PDO wines, and particularly those which were stored in wooden casks, produce a sensation of astringency that is dominating and fills out the palate. This changes during the ageing of the wine. Mature wines become harmonious, with soft tannins and a full-bodied, rounded flavour.

The complexity of the wine's bouquet shows the origin and aroma of the grape variety. Fresh notes of red fruit dominate, but there is also a noble aroma of dried berries that is unmistakably characteristic of the 'Dignac' PDO grapes.

Upon reaching maturity, the subtle youth, and expressive freshness and fruitiness are rounded off by honeyed notes and aromas of the most delicate candies, morellos and plums. The part of the ageing period that takes place under wood affects each wine. The quality of the wood, the dimensions of the casks, and the intensity of the cask toasting (bousinage) have an impact on the wine's aromatic profile. 'Dingač' PDO wines are themselves noble wines, but ageing under wood enriches them, gives them a new and more delicate vanilla note, intensifies the hints of spice, and strengthens the element of ripe-fruit.

### **Detailed information on the product's reputation**

Dingač wine acquired its reputation for excellence in the 15th century, when it fetched a price three-to-four times greater than other wines from the production area, construed in both narrow and broad terms. Historically, there were no defined

conditions for the ageing and marketing of wines, and Dalmatian wines - which were also used as a means of payment - were assessed almost exclusively in terms of their alcoholic strength by volume. In spite of this, Dingač wine always fetched a considerably higher price than other quality Dalmatian red wines. According to data on trade from the Pelješac peninsula, the price of a hectolitre in the period from 1900 to 1960 was as follows:

Year	Currency	Wine		
		Dingač	Plavac (12.5 % vol.)	Red (11 % vol.)
1900	Forint	7	2	1.5
1910	Crown	19	9	7
1920	Crown	1 400	400	300
1930	Dinar	400	100	80
1940	Dinar	1 000	300	200
1950	Dinar	6 000	4 000	3 000
1960	Dinar	25 000	7 400	5 000

For centuries, unfair competition has made improper use of the ‘Dingač’ designation. In order to protect themselves from abuse, the wine-growers of Potomje asked that the designation and origin of Dingač wine be protected.

Under the federal wine law, which was adopted in 1957, the ‘Dingač’ designation is protected by Order No 1252/2 of 19 September 1961 of the Secretariat of the Federal Executive Council for Agriculture and Forests of the Federative People’s Republic of Yugoslavia.

An application for international protection was also submitted for the ‘Dingač’ designation and brand at the United International Bureaux for the Protection of Intellectual Property (BIRPI) in Geneva (WIPO). The protection came into force on 13 May 1964 under Certificate No 283600.

Many studies and works have been published on the subject of Dingač wine, among which should be mentioned in particular: ‘Dingač: čuveno dalmatinsko vino’ (‘Dingač : A Renowned Dalmatian wine’), by authors A. Gazzari and K. Pešut-Gligo (1964), and the monograph ‘Dingač: priča o velikom hrvatskom vinu’ (‘Dingač : History of a Great Croatian Wine’), by the authors Prof. Nikola Mirošević, Prof. Tomislav Ladan, Branka Mihaljević, Dr Frano Glavina, Dr. Ljiljana Gašparec-Skočić, Prof. Vladimir Jelaska, Ivo Kirigijja, Prof. Stanka Herjavec, Dr. Ivana Alpeza, Dr. Ignac Kulier, Božica Brkan, writer, and Ivanka Čelar, (2008).

Dingač won many prestigious awards at many fairs, among which should be highlighted the ‘Grand Prize with Gold Medal’, which was awarded for Dingač wine to Trstenik’s Miličić family at the Paris International Fair in 1930.

Description of the causal interaction between the geographical area, and the quality, reputation and other characteristics [Regulation (EC) No 607/2009, Article 7(2)(c)]:

The 'Dingač' PDO region has a long and rich tradition of viticulture and oenology, which is the largest agricultural sector, and was formerly synonymous with life in the region.

Thanks to the influence of a mild Mediterranean climate, very favourable geological and pedological conditions, and the specific sunny locations of the vineyards that form wonderful landscapes where the vines combine with the blue of the sea, near-perfect conditions have been created for vine cultivation.

Climatic conditions have a significant influence on the overall development of the plants, on the speed of ripening, and finally on the quality of the grapes, i.e. the wine.

In conclusion, the geological and pedological conditions in the 'Dingač' PDO region, and first of all a high concentration of potassium in the soil, are major factors in the quality and uniqueness of this region's wines. In addition, the quality is also influenced by the structure of the soil, the composition of which is very favourable, and by the pale colour of the topsoil.

All of the region's flora differ significantly from the flora of the rest of Dalmatia. And because of climatic, geological and pedological characteristics, the region's plants have a significantly more intense aroma.

The microflora of these vineyards plays an important role in the aroma, although the specific characteristic of this wine is connected to its location. The natural conditions in which the 'Dingač' PDO wine-grapes grow allow for the achievement of a higher quality. The favourable climatic and microclimatic conditions, the soil composition, the particular flora of the region, and the favourable orientation of the land have considerable influence.

#### **SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)**

##### **Additional labelling provisions**

The designations of the vine sites in the 'Dingač' PDO region (minor geographical units) may be used for labelling if 85 % of the grapes come from that region. The characters used to identify the minor administrative units must be at least 50 % smaller than the size of those used to indicate the 'Dingač' PDO designation.

The additional indications that may be used for the 'Dingač' PDO are:

Klasiko (classic) – conventional technology is used. This involves alcoholic fermentation and maceration of the must as well as maturation of the wine for at least 12 months, 9 months of which are in wooden casks and at least 3 months in bottles.

Riserva (reserve) – the best vintage is aged for at least 24 months, of which at least 18 months are in wooden casks and at least 6 months in bottles.

Wine with the 'Dingač' PDO may only be placed on the market in dark-green or dark-brown coloured glass bottles of 0.375 l, 0.5 l, 0.75 l, 1.5 l, 3 l, 4.5 l, 6 l, 9 l, 12 l and 18 l.

**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS**

The competent authority which systematically monitors the PDOs is:

Hrvatski centar za poljoprivredu, hranu i selo, Zavod za vinogradarstvo i vinarstvo, Jandrićeva 42, 10000 Zagreb (Croatian Centre for Agriculture, Food and Rural Affairs, Institute of Viticulture and Enology, Jandrićeva 42, 10 000 Zagreb): [www.hcphs.hr](http://www.hcphs.hr)