

ANNEX

SUMMARY TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Valpolicella

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

APPLICANT

Consorzio per la Tutela dei vini Valpolicella [Consortium for the Protection of Valpolicella Wines]
57 Valpolicella
37029 San Pietro In Cariano (VR)
Italy

PROTECTION IN COUNTRY OF ORIGIN

Legal basis: Ministerial Decree of 24 March 2010 and Ministerial Decree of 30 November 2011

DESCRIPTION OF PRODUCT

Analytical characteristics:

The minimum parameters for the various types are as follows: minimum actual alcoholic strength by volume: 11.00 % vol.; minimum total acidity: 5.0 g/l; minimum sugar-free extract: 18.0 g/l.

Organoleptic characteristics:

Young 'Valpolicella' from the vintage year concerned is a fine ruby-red-coloured wine with a distinctive, subtle aroma, cherry and rose tones, and a fresh, dry or somewhat soft taste which is pleasantly tannic, slightly bitter and lively.

After ageing the red colour tends to garnet and the wine becomes full-bodied with an odour which is sometimes reminiscent of bitter almonds.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

1) The production area of the 'Valpolicella' controlled designation of origin comprises all or part of the municipalities of Marano, Fumane, Negrar, S. Ambrogio, S. Pietro in Cariano, Dolcè, Verona, S. Martino Buon Albergo, Lavagno, Mezzane, Tregnago, Illasi, Colognola ai Colli, Cazzano di Tramigna, Grezzana, Pescantina, Cerro Veronese S. Mauro di Saline and Montecchia di Crosara.

2) the production area for the grapes used to produce wines of the 'Valpolicella' controlled designation of origin eligible for designation with the geographical indication 'Valpantena' comprises all or part of the municipalities and areas defined in detail in the product specification.

3) the production area for the grapes used to produce wines of the ‘Valpolicella’ controlled designation of origin eligible for designation with the indication ‘Classico’ comprises all or part of the municipalities of Negrar, Marano, Fumane, Sant’Ambrogio and S. Pietro in Cariano.

The above areas are defined in detail in the product specification.

LINK WITH THE GEOGRAPHICAL AREA

The mild and not excessively rainy climate, with warmer summers and autumns, results in a fairly steady ripening of the grapes, with a good range of sugars and phenolic components. This gives ‘Valpolicella’ wine from the valley floor a limited alcoholic content in favour of a balanced odour with floral notes and a delicate colour.

The low and medium-sized hills, which do not rise to more than 300 metres above sea level, are characterised by sandy/stony clay soils, which produce grapes with a high sugar content, medium acidity and a high malic acid content; for this reason, ‘Valpolicella’ wine usually has a moderate alcohol content and a good level of anthocyanins. The sensory profiles are also complex and characteristic.

The soil types and good exposure of vineyards on the slopes allow a very balanced ‘Valpolicella’ to be obtained in terms of its technological and phenolic maturity. In terms of polyphenols, the wine has a broad and harmonious sensory profile, above all because of the native ‘Rondinella’ component.

The calcareous soils of the south-facing slopes and hilltops provide good conditions for the ‘Valpolicella’ grapes to mature, giving them a good sugar content, low acidity and high anthocyanin and polyphenol levels with good cellular maturity.

‘Valpolicella’ has a medium alcohol content and high total dry extract, polyphenol and anthocyanin values. In terms of its taste profile, ‘Valpolicella’ has interesting fruity and floral notes.

The marly limestone (Biancone and Scaglia) of the higher slopes of the ‘Valpolicella’ production area give rise to excellent sugar values, both before and after harvesting. This high suitability for the production of ‘Valpolicella’ is confirmed by the progression of acidity and phenolic maturity in the grapes.

Indeed, both the grapes and the ‘Valpolicella’ wine are intensely coloured and have high total polyphenol values. The values for tannins extractable from the grape pips and the maturity of skins are good. In sensory terms, intense floral notes and hints of red fruits are perceptible.

SPECIFIC RULES CONCERNING LABELLING AND USE (IF ANY)

In addition to the main varieties referred to in point 6, grapes from the varieties approved for cultivation in the Province of Verona, as listed in the national register of vine varieties approved by the Ministerial Decree of 7 May 2004 (Official Gazette No 242 of 14 October 2004) and subsequent updates (Annex 1), may also be used to produce ‘Valpolicella’ up to a proportion of 25 %:

- non-aromatic red grapes, up to a maximum of 15 %, with a maximum limit of 10 % for each individual variety used;

- Italian native red-grape varieties, as listed in Article 2 of Law No. 82/06, for the remaining quantity of 10 % in total.

In accordance with Article 8 of Regulation (EC) No 607/2009, bottling must take place in the Province of Verona, as stipulated in Article 5 of the specification, in order to safeguard quality and ensure effective controls.

CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING COMPLIANCE WITH THE PRODUCT SPECIFICATIONS