

**TECHNICAL SPECIFICATIONS FOR  
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION**

Sicilia

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

Italy

**APPLICANT**

Coldiretti Sicilia, Confagricoltura Sicilia, CIA Sicilia, Legacoop Sicilia, Confcooperative Sicilia, AGCI Sicilia, Associazione Vitivinicoltori della Sicilia c/o Assessorato Regionale delle Risorse Agricole e Alimentari – Dipartimento Regionale degli Interventi Strutturali per l'Agricoltura Servizio IV Unità Operativa No 36

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**PROTECTION IN COUNTRY OF ORIGIN**

*Date of protection in the European Union: 19/02/1999*

*Date of protection in the Member State and reference to national decision: 17/11/1995*

*- D.M. 10/10/1995, published in GURI (Official Journal of the Italian Republic) n. 269 – 17/11/1995*

**PRODUCT DESCRIPTION**

Wine, sparkling wine

• **Raw Material**

GLERA B.

PINOT NERO N.

PINOT GRIGIO G.

PINOT BIANCO B.

PETIT VERDOT N.

Nerello Cappuccio

MULLER THURGAU B.

MOSCATO GIALLO

MOSCATO BIANCO B.

MONTEPULCIANO N.

MERLOT N.  
MANZONI BIANCO B.  
GRILLO  
Gaglioppo  
FIANO B.  
CILIEGIOLO N.  
Chardonnay  
CESANESE D'AFFILE N  
CESANESE COMUNE N  
Carignano N.  
CABERNET SAUVIGNON N..  
**CABERNET FRANC N.**  
**BARBERA N.**  
**ANCELOTTA N.**  
**ALICANTE N.**  
**AGLIANICO**  
**Vernaccia di S Gimignano b.**  
**Vermentino B.**  
**TREBBIANO TOSCANO**  
**TRAMINER AROMATICO Rs.**  
**TEMPRANILLO N.**  
**SYRAH N.**  
**SEMILLON B.**  
**SAUVIGNON B.**  
**SANGIOVESE N.**  
**Grecanico Dorato B**  
**Nerello Mascalese N**  
**Corinto Nero N**  
**Vioigner B**  
**Ansonica B**  
**Frappato N**  
**Riesling B**  
**Montonico Bianco B**  
**Carricante B**  
**Catanese Nero N**  
**Calabrese N**  
**Perricone N**

**Minnella Bianca B**

**Malbech N**

**Malvasia Bianca B**

**Tannat N**

**Malvasia di Lipari B**

**Albanello B**

**Damaschino B**

**Zibibbo**

**Nocera N**

**Alicante Bouschet N**

**Chenin B.**

**Mondeuse N.**

**Petit manseng B.**

- **Alcohol content** : 'Sicilia' bianco: at least 11.50% by volume; 'Sicilia' bianco vendemmia tardiva: at least 15.00% by volume; 'Sicilia' rosso: at least 12.00% by volume; 'Sicilia' rosso riserva, at least 12.50% by volume; 'Sicilia' rosso vendemmia tardiva: at least 15.00% by volume; 'Sicilia' rosato: at least 12.00% by volume; 'Sicilia' Spumante bianco: at least 10.50% by volume; 'Sicilia' Spumante Rosato: at least 10.50% by volume; 'Sicilia' Inzolia: at least 11.50% by volume; 'Sicilia' Grillo: at least 11.50% by volume; 'Sicilia' Chardonnay: at least 11.50% by volume; 'Sicilia' Catarratto: at least 11.50% by volume; 'Sicilia' Carricante: at least 11.50% by volume; 'Sicilia' Grecanico: at least 11.50% by volume; 'Sicilia' Fiano: at least 11.50% by volume; 'Sicilia' Damaschino: at least 11.50% by volume; 'Sicilia' Viogner: at least 11.50% by volume; 'Sicilia' Muller Thurgau: at least 12.00% by volume; 'Sicilia' Sauvignon: at least 12.00% by volume; 'Sicilia' Pinot Grigio: at least 12.00% by volume; 'Sicilia' Nero d'Avola: at least 12.00% by volume; 'Sicilia' Perricone: at least 12.00% by volume; 'Sicilia' Nerello Cappuccio: at least 12.00% by volume; 'Sicilia' Frappato: at least 12.00% by volume; 'Sicilia' Nerello Mascalese: at least 12.00% by volume; 'Sicilia' Cabernet franc: at least 12.00% by volume; 'Sicilia' Merlot: at least 12.00% by volume; 'Sicilia' Cabernet sauvignon: at least 12.00% by volume; 'Sicilia' Syrah: at least 12.00% by volume; 'Sicilia' Pinot Nero: at least 12.00% by volume; 'Sicilia' Nocera: at least 12.00% by volume; 'Sicilia' Mondeuse: at least 12.00% by volume; 'Sicilia' Carignano: at least 12.00% by volume; 'Sicilia' Alicante: at least 12.00% by volume.
- **Physical Appearance**

'Sicilia' bianco: pale yellow of varying intensity; 'Sicilia' bianco vendemmia tardiva: from pale yellow to golden; 'Sicilia' rosso: ruby red of varying intensity; 'Sicilia' rosso riserva: ruby red, tending towards pomegranate with age; 'Sicilia' rosso vendemmia tardiva: ruby red, tending towards pomegranate with age; 'Sicilia' rosato: pink of varying intensity; 'Sicilia' Spumante bianco: slight and long-lasting sparkle, pale yellow colour of varying intensity; 'Sicilia' Spumante Rosato: slight and long-lasting sparkle, pink colour of varying intensity; 'Sicilia' Inzolia: pale yellow of varying intensity; 'Sicilia' Grillo: pale yellow of varying intensity; 'Sicilia' Chardonnay: pale yellow of varying intensity; 'Sicilia' Catarratto: pale yellow of varying intensity; 'Sicilia' Carricante: pale yellow; 'Sicilia' Grecanico: pale yellow of varying intensity; 'Sicilia' Fiano: pale yellow of varying intensity; 'Sicilia' Damaschino: pale yellow of varying intensity; 'Sicilia' Viogner: pale yellow of varying intensity; 'Sicilia' Muller Thurgau: pale yellow of varying intensity, sometimes with golden tints; 'Sicilia' Sauvignon: pale yellow with light-green tints; 'Sicilia' Pinot Grigio: pale yellow of varying intensity; 'Sicilia' Nero d'Avola: ruby red – sometimes intense – colour; 'Sicilia' Perricone: intense ruby red; 'Sicilia' Nerello Cappuccio: ruby red of varying intensity; 'Sicilia' Frappato: ruby red; 'Sicilia' Nerello

Mascalese: pale ruby red; 'Sicilia' Cabernet franc: ruby red of varying intensity; 'Sicilia' Merlot: ruby red of varying intensity; 'Sicilia' Cabernet sauvignon: ruby red of varying intensity; 'Sicilia' Syrah: intense ruby red; 'Sicilia' Pinot Nero: ruby red – sometimes intense – colour; 'Sicilia' Nocera: ruby red of varying intensity; 'Sicilia' Mondeuse: red of varying intensity with purplish tints; 'Sicilia' Carignano: red of varying intensity; 'Sicilia' Alicante: ruby red of varying intensity.

## **DESCRIPTION OF GEOGRAPHICAL AREA**

The production area of grapes for the production of *Denominazione di Origine Controllata* [designation of origin, DOC] 'Sicilia' wines comprises the entire administrative area of the region of Sicily.

## **LINK WITH GEOGRAPHICAL AREA**

The link between 'Sicilia' DOC and the defined geographical area is demonstrated as follows in the specification:

- the defined geographical area's specific soil, terrain and climate characteristics.

The predominantly hilly terrain of the production area and the favourable exposure of the vineyards, which are located in areas that are particularly suited to growing vines, create a well-ventilated and bright environment that is ideal for the growth and fruit production of the plants. Every aspect of the region's climate and environment makes it suitable for high-quality wine growing.

- the particular mix of vine varieties, the specific growing systems, the planting distances, the pruning methods and the wine growing techniques used in the vineyards.

The varieties suitable for the production of 'Sicilia' DOC wines are traditional in the area. The growing systems, planting distances, pruning methods and growing techniques are traditional in the area and definitely contribute to producing the characteristic qualities of the grapes and wines. New vineyards must have a plant density of at least 3 200 vines per hectare and only the espalier, bush or similar growing systems may be used.

Any form of forcing is banned except for irrigation in cases of emergency.

## **SPECIFIC LABELLING RULES (IF ANY)**

bianco, including Vendemmia tardiva: at least 50% Inzolia, Catarratto, Grillo, Grecanico, used on their own or in combination;

red, including Vendemmia tardiva and riserva: at least 50% Nero d'Avola, Frappato, Nerello mascalese and Perricone, used on their own or in combination;

rosato: at least 50% Nero d'Avola, Frappato, Nerello mascalese and Perricone, used on their own or in combination;

Spumante bianco: at least 50% Catarratto, Inzolia, Chardonnay, Grecanico, Grillo, Carricante, Pinot nero, Moscato bianco and Zibibbo, used on their own or in combination;

Spumante rosato: at least 50% Nerello Mascalese, Nero d'Avola, Pinot nero and Frappato, used on their own or in combination;

labels specifying one of the following varieties: Inzolia, Grillo, Chardonnay, Catarratto, Carricante, Grecanico, Fiano, Damaschino, Viogner, Muller thurgau, Sauvignon blanc, Pinot grigio, Nero d'Avola, Perricone, Nerello cappuccio, Frappato, Nerello mascalese, Cabernet franc, Merlot, Cabernet sauvignon, Syrah, Pinot nero Nocera, Mondeuse, Carignano and Alicante: at least 85% of the variety concerned;

labels indicating two varieties listed under Article 1 of the product specification: in accordance with specific EU rules.

## **CONTROL BODY**

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