

**TECHNICAL SPECIFICATIONS FOR
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

NAME OF GEOGRAPHICAL INDICATION

Chianti

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

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PROTECTION IN COUNTRY OF ORIGIN

Date of Protection in the European Union: 18/09/1973

Date of protection in the Member State and reference to national decision: 30/08/1967

- DPR 09/08/1967 published in GURI (Official Journal of the Italian Republic) n. 217 – 30/08/1967

PRODUCT DESCRIPTION

• **Raw Material**

- CESANESE D'AFFILE N
- Canaiolo nero n.
- CABERNET SAUVIGNON N.
- CABERNET FRANC N.
- BARBERA N.
- ANCELLOTTA N.
- ALICANTE N.
- ALEATICO N.
- TREBBIANO TOSCANO
- SANGIOVESE N.
- RIESLING ITALICO B.
- Sauvignon B
- Colombana Nera N
- Colorino N
- Roussane B
- Bracciola Nera N
- Clairette B
- Greco B
- Grechetto B

- Viogner B
- Albarola B
- Ansonica B
- Foglia Tonda N
- Abrusco N
- Refosco dal Peduncolo Rosso N
- Chardonnay B
- Incrocio Bruni 54 B
- Riesling Italico B
- Riesling B
- Fiano B
- Teroldego N
- Tempranillo N
- Moscato Bianco B
- Montepulciano N
- Verdicchio Bianco B
- Pinot Bianco B
- Biancone B
- Rebo N
- Livornese Bianca B
- Vermentino B
- Petit Verdot N
- Lambrusco Maestri N
- Carignano N
- Carmenere N
- Bonamico N
- Mazzese N
- Calabrese N
- Malvasia Nera di Lecce N
- Malvasia Nera di Brindisi N
- Malvasia N
- Malvasia Istriana B
- Vernaccia di S. Gimignano B
- Manzoni Bianco B
- Muller-Thurgau B
- Pollera Nera N
- Syrah N
- Canina Nera N
- Canaiolo Bianco B
- Pinot Grigio G
- Prugnolo Gentile N
- Verdello B
- Marsanne B
- Mammolo N
- Vermentino Nero N
- Durella B
- Malvasia Bianca di Candia B
- Barsaglina N
- Sémillon B
- Merlot N
- Malbech N
- Malvasia Bianca Lunga B
- Pinot Nero N
- Verdea B
- Caloria N

- Albana B
- Gropello Gentile N
- Gropello di S. Stefano N
- Gamay N
- Sagrantino N
- Traminer Aromatico Rs
- Schiava Gentile N
- Alicante Bouschet N
- Sanforte
- Orpicchio
- Petit manseng B.
- Riesling renano B.

- **Alcohol content:**

	Chianti	Chianti - Riserva	Chianti 'Colli Aretini'	Chianti 'Colli Aretini' - Riserva	Chianti 'Colli Fiorentini'
<i>Minimum alcoholic strength by volume (%)</i>	11.5	12	11.5	12.5	12
	Chianti 'Colli Fiorentini' - Riserva	Chianti 'Colli Senesi'	Chianti 'Colli Senesi' - Riserva	Chianti 'Colline Pisane'	Chianti 'Colline Pisane' - Riserva
	12.5	12	13	11.5	12.5
	Chianti 'Montalbano'	Chianti 'Montalbano' - Riserva	Chianti 'Montespertoli'	Chianti 'Montespertoli' - Riserva	Chianti 'Rufina'
	11.5	12.5	12	12.5	12
	Chianti 'Rufina' - Riserva	Chianti Superiore			
	12.5	12			

- **Physical Appearance**

- bright ruby red, tending towards garnet with ageing

DESCRIPTION OF THE GEOGRAPHICAL AREA

- Arezzo, and in particular the municipalities of Arezzo, Bucine, Capolona, Castelfranco di sopra, Castiglion Fibocchi, Cavriglia, Civitella in val di Chiana, Foiano della Chiana, Laterina, Loro Ciuffenna, Lucignano, Monte San Savino, Montevarchi, Pergine Valdarno, Pian di Sco', San Giovanni Valdarno, Subbiano, Talla and Terranuova Bracciolini;

- Florence, and in particular the municipalities of Florence, Bagno a Ripoli, Barberino V. Elsa, Capraia e Limite, Castelfiorentino, Cerreto Guidi, Certaldo, Dicomano, Empoli, Fiesole, Figline Valdarno, Fucecchio, Gambassi Terme, Impruneta, Incisa in Val d'Arno, Lastra a Signa, Londa, Montaione, Montelupo Fiorentino, Montepertoli, Pelago, Pontassieve, Reggello, Rignano sull'Arno, Rufina, San Casciano in Val di Pesa, Scandicci, Tavarnelle Val di Pesa, Vicchio and Vinci;
- Prato, and in particular the municipalities of Carmignano, Montemurlo and Poggio a Caiano;
- Pistoia, and in particular the municipalities of Pistoia, Lamporecchio, Larciano, Monsummano Terme, Montale, Pieve a Nievole, Quarrata and Serravalle Pistoiese;
- Pisa, and in particular the municipalities of Capannoli Val d'Era, Casciana Terme, Chianni, Crespina, Fauglia, Laiatico, Lari, Lorenzana, Montopoli in Val d'Arno, Palaia, Peccioli, Ponsacco, Pontedera, San Miniato, Santa Luce and Terricciola;
- Siena, and in particular the municipalities of Siena, Asciano, Casole d'Elsa, Casteluovo Berardenga, Cetona, Chianciano Terme, Chiusi, Colle Val d'Elsa, Montalcino, Montepulciano, Monteriggioni, Monteroni d'Arbia, Murlo, Pienza, Poggibonsi, Rapolano Terme, San Casciano dei Bagni, San Gimignano, Sarteano, Sinalunga, Sovicille, Torrita Siena and Trequanda.

LINK WITH GEOGRAPHICAL AREA

a.1) Natural factors relevant to the link:

The defined geographical area is situated in central Tuscany, and partially consists of the hilly areas of the Provinces of Arezzo, Florence, Pistoia, Pisa, Prato and Siena close to the Apennine range.

Geology: Chianti is grown in an area which is highly homogeneous, located south of the Apennines and between the latitudes which encompass Florence and Siena.

One band begins in the north, from the Mugello area to Rufina and Pontassieve, and continues along the Chianti hills until it surrounds the municipality of Cetona. The other begins on the Montalbano and extends to the Pesa Valley towards San Gimignano and Montalcino. The centre is surrounded by foothills linked to the hills of Aretino, Siena, Pistoia, Pisa and Prato. These two outer bands are linked by cross-bands.

In particular, from the geological point of view, the Chianti area, due to its sheer size, may be subdivided into four systems in descending order of age of formation: the Mio-Eocene pre-Appennine ridge, the Pliocene hills, the intermontane basin of the Upper Valdarno with its Pleistocene deposits, and the alluvial deposits.

The altitude of the hilly areas where the vines are grown averages between 200 and 400 metres above sea level, with appropriate vine arrangement and orientation. However, the production specification (Article 4) states that the maximum altitude for vine growing is 700 metres above sea level.

The area's climate forms part of the 'climate complex' of the Tuscan interior hills.

a.2) Human factors relevant to the link:

The human factors linked to the production area are of vital importance, as their consolidated, traditional methods have contributed to the production of Chianti wine. Although historians disagree whether it was the Etruscans who introduced winegrowing to the Chianti area, the fact that fossilized vines have been found dating tens of millions of years leads some to think that the origins of this region's most renowned crop may lie even further back in time.

Through the centuries winegrowing has maintained its role as the main crop and indeed the area's reference point, around which other agricultural sectors revolved, until the early 1970s, when the sharecropping tenure system was replaced by the 'direct account'. This epochal change led to the migration of many primary sector workers to non-agricultural activities such as construction and industry, resulting in land being abandoned due to urbanization.

This forced growers to create a new tenure system, the 'direct account', which in turn meant that the old areas, often in the form of mixed cultivation, with vines growing on live supports, had to be transformed into modern, specialized, easily mechanized vineyards, thanks also to the financial support of the various EAGGF programmes.

The Consorzio Vino Chianti [Chianti Wine Consortium] was created in 1927, born of the innovative and entrepreneurial spirit of the Florentine wine-growers, and aims to protect the 'typical' Chianti wine as regards both its domestic trade and its export.

A Ministerial Decree of 31 July 1932, which sought to actively protect typical Italian wines, defined the area where the 'typical' Chianti wine was to be produced, consisting of seven production zones.

Chianti wine was granted Controlled Designation of Origin (DOC) status in a Presidential Decree of 9 August 1967, with the approval of the production specifications, which added to the production zones listed in the 1932 Ministerial Decree the neighbouring areas in the Provinces of Arezzo, Florence, Pisa, Pistoia, Prato and Siena.

The know-how of the wine-growers and the activism of the sector's industry have enabled Chianti wine to achieve its current huge popularity and distribution in both the Italian and international markets. Due to its quality and the fact that it has helped make Italy and its products better known worldwide, Chianti wine, with its entrepreneurs at the forefront, was granted Guaranteed Registered Designation of Origin (DOCG) status in a Presidential Decree of 2 July 1984.

The human factors for this sector, as well as for other agricultural sectors such as olive-growing, are related in particular to the precise definition of the following technical and manufacturing aspects, which are an integral part of the current product specification:

- ampelographic base of the vineyards: the varieties suitable for producing the wine in question are essentially those traditionally grown in the geographical area concerned, as indicated in Article 2 of the specification. In particular, the main variety is Sangiovese N, the proportion of which can vary from 70% to 100%.

- types of growing, planting distance and pruning systems: as regards the types of growing, there are no particular limitations, except that the form chosen must not change the special characteristics of the grape and the wine; however, any form of horizontal growing is completely forbidden. New vineyards must have at least 4 000 plants per hectare. The pruning systems must not change the special characteristics of the grape and the wine. No kind of forcing is allowed, whereas emergency irrigation is permitted.

- practices related to vinification: those traditionally established in the area for producing still red wines, properly differentiated for the basic, Riserva and Superiore types, the latter referring to more structured red wines. There are special rules for ageing in barrels for the Riserva and Superiore types.

SPECIFIC LABELLING RULES (IF ANY)

'Chianti', also with reference to the Colli Aretini, Colli Fiorentini, Colline Pisane, Montalbano, Montespertoli and Rufina subzones, and to Chianti Superiore: Sangiovese N. from 70% to 100%.

'Chianti' with reference to the Colli Senesi subzone: Sangiovese N. from 75% to 100%.

CONTROL BODY

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