

OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2007/C 152/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 (1). Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006 'ACETO BALSAMICO DI MODENA'**EC No: IT/PGI/005/0430/18.11.2004 PDO () PGI (X)**

This summary sets out the main elements of the product specification for information purposes.

1. *Responsible department in the Member State:*

Name: Ministero delle politiche agricole alimentari e forestali

Address: Via XX Settembre, 20 I-00187 Roma

Tel.: (39) 06 481 99 68

Fax: (39) 06 42 01 31 26

e-mail: qualita@politicheagricole.it2. *Applicant group:*

Name: Consorzio Aceto Balsamico di Modena Soc. Coop. a r.l — Consorzio Produzione Certificata Aceto Balsamico Modenese — Comitato Produttori Indipendenti Aceto Balsamico di Modena

Address: c/o C.C.I.A.A.

Via Ganaceto, 134 I-41100 Modena

Tel.: —

Fax: —

e-mail: —

Composition: Producers/processors (X) other ()

3. *Type of product:*

Group 1.8.: Other Annex I products — vinegar

4. *Specification:*

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

1¹) OJ L 93, 31.3.2006 p. 12.

4.1 Name: 'Aceto Balsamico di Modena'

4.2 Description:

Analytical:

- Density at 20 °C no less than 1.06 for the refined product;
- Actual alcohol strength no more than 1,5 % by volume;
- Total acidity no less than 6 %;
- Total sulphur anhydride no more than 100 mg/litre;
- Ash: no less than 2,5 per thousand;
- Net dry extract no less than 30g per litre;
- Reducing sugars: no less than 110g/litre;

Organoleptic properties:

- Clarity: clear and bright;
- Colour: deep brown;
- Aroma: persistent, delicate and slightly acidic with woody overtones;
- Taste: bitter-sweet, balanced.

4.3 Geographical area: 'Aceto *Balsamico di Modena*' must be produced within the provinces of Modena and Reggio Emilia.

4.4 Proof of origin: Each stage of the production process must be monitored by the inspection body according to the monitoring plan, with all inputs and outputs recorded. This, along with the compilation of specific lists managed by the inspection body of the land registry parcels in which the vine growing and growers, must producers, processors and bottlers are located, and timely notification to the inspection body of the quantities produced, packaged and labelled ensures product traceability. All natural and legal persons recorded in the lists may be subject to checks by the inspection body, according to the terms of the production specification and the corresponding monitoring plan.

4.5 Method of production: *Aceto Balsamico di Modena* is obtained from grape must that is partially fermented and/or boiled and/or concentrated by adding a quantity of vinegar aged for at least 10 years and with the addition of at least 10 % of vinegar produced from the acidification of wine only. The percentage of boiled and/or concentrated grape must should not be less than 20 % of the volume sent for processing. The concentration increases until the initial amount of must attains a density of no less than 1,240 at a temperature of 20 °C.

In order to ensure that *Aceto Balsamico di Modena* acquires the properties described in Article 2, the grape must shall be produced from the following vine varieties: Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana and Montuni and it must have the following characteristics:

- minimum total acidity: 8g/kg (only for boiled and concentrated must)
- minimum dry extract content: 55g/kg (only for boiled and concentrated must)

A maximum of 2 % by volume of end product of caramel may be added for colour stability. No other substance may be added. Production of '*Aceto Balsamico di Modena*' must follow the customary method of acidification using selected bacterial colonies or using the well-established method of slow acidification with wood chippings, followed by refining. In any case, acidification and refining take place in high-quality wood receptacles, such as sessile oak, chestnut, oak, mulberry or juniper, within a minimum period of 60 days from the date at which the raw materials are assembled and ready for the preparation period. The receptacles in which '*Aceto Balsamico di Modena*' is released for direct consumption must be made of glass, wood, ceramic or terracotta with the following capacity: 0,25 litres; 0,50 litres; 0,75 litres; 1 litre; 2 litres; 3 litres or 5 litres; and in single-dose sachets of a maximum capacity of 25 ml made of plastic or composite materials, bearing the same wording as that on the labels of bottles. The following stages must take place in the geographical area of origin: assembly of raw materials, processing, refining and/or ageing in wood receptacles.

- 4.6 Link: *Aceto Balsamico di Modena* has a very high reputation on both national and international markets, amply demonstrated by the frequent use of the product in many recipes and the volume of references to it on the internet, in the press and in the media. This reputation helps consumers immediately recognise the uniqueness and authenticity of the product in question.

Aceto Balsamico di Modena has for a long time represented the culture and history of Modena and its worldwide reputation is undeniable. The product is closely linked to the knowledge, traditions and skills of the local population, which has created an exclusive and distinctive local product. *Aceto Balsamico di Modena* has become part of the social and economic fabric of this area, becoming the source of income for many operators and an integral part of culinary tradition, given the key role it plays in countless regional recipes. Dedicated festivals and events have taken place for many years stemming from time-honoured traditions. Local producers attend, also as an opportunity to compare their produce, which perpetuates local methods. As a specific and unusual product, *Aceto Balsamico di Modena* has built its reputation and appreciation over the years to achieve worldwide acclaim, and consumers make the ideal connection between the product 'experience' and the image of culinary quality in the area of the two provinces of Emilia-Romagna.

- 4.7 Inspection body:

Name: CSQA Certificazioni srl

Address: Via S. Gaetano, 74 I-
36016 Thiene (VI)

Tel.: (39) 0445 31 30 11

Fax: (39) 0445 31 30 70

e-mail: csqa@csqa.it

- 4.8 Labelling: The packaging must bear the name of the designation '*Aceto Balsamico di Modena*' along with the wording '*Indicazione Geografica Protetta*' written in full or abbreviated, in Italian and/or in the language of the country of destination. Only the wording '*invecchiato*' (aged) without any further additions may also appear, provided that the product is aged for a period of no less than three years in casks, barrels or other wooden receptacles.