



# *Ministry of Agriculture, Food and Forests*

DEPARTMENT OF COMPETITIVE POLICIES,  
FOOD QUALITY, HORSE RACING AND FISHING  
DIRECTORATE GENERAL FOR THE PROMOTION OF FOOD QUALITY  
AND HORSE RACING  
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## **Specification of wine production with Denomination of Controlled Origin “*delle Venezie*”, or in Slovenian “*Beneških okolišev*”.**

### Article 1

#### Denominations and Wines

The denomination of controlled origin “*delle Venezie*”, or in Slovenian “*Beneških okolišev*”, is reserved for wines that comply with the conditions and requirements prescribed by this specification of production, for the following typologies:

- Pinot grigio, also in its sparkling type,
- Pinot grigio *spumante* (V.S. and V.S.Q. categories)
- white.

### Article 2

#### Ampelographic base.

1. The wines with denomination of controlled origin “*delle Venezie*” of Pinot grigio type, together with the *spumante* and sparkling types must be produced from grapes grown in vineyards located on the winery property with the following ampelographic composition:

- Pinot grigio 85% minimum;
- grapes of Chardonnay, *Pinot Bianco*, *Muller Thurgau*, *Garganega*, *Verduzzo* (*Verduzzo Friulano and/or Verduzzo Trevigiano*) and *Tocai Friulano* can be used alone or combined up to a maximum of 15%. However, as an exception, for a period of ten years from the date of entry into force of this production specification, the grapes of other white non-aromatic grape varieties, including *Sauvignon b.*, suitable for cultivation in the Autonomous Province of Trento and the Friuli Venezia Giulia and Veneto regions, registered in the national register of vine varieties for wine grapes approved by D.M. 7 May 2004 and subsequent updates, as set out in Annex 1 of this specification, may also be used.

2. The wines with denomination of controlled origin “*delle Venezie*” of white type must be produced from grapes grown in vineyards located on the winery property with the following ampelographic composition:

- *Chardonnay, Pinot bianco, Muller Thurgau, Garganega, Verduzzo (Verduzzo Friulano and/or Verduzzo Trevigiano)* and *Tocai friulano*, alone or combined, with minimum of 50%;
- the grapes of other white grape varieties suitable for cultivation in the Autonomous Province of Trento and the Friuli Venezia Giulia and Veneto regions, registered in the national register of vine varieties for wine grapes approved by D.M. 7 May 2004 and subsequent updates, as set out in Annex 1 of this specification, may also be used

### Article 3

#### Grape production area.

1. The grape production area intended for the production of wines with denomination of controlled origin “*delle Venezie*” is comprised of the Autonomous Province of Trento and the Friuli Venezia Giulia and Veneto regions.

### Article 4.

#### Viticulture standards.

1. The environmental and cultivation conditions of the vineyards for the production of wines referred to in article 1 must be those which are considered typical of the production area, and suitable to give the grapes and wines the required characteristics of quality. Excessively wet or insufficiently sunny areas are to be excluded.

2. Vine spacing, training systems and pruning techniques shall be those generally practiced and, in any event, they shall not alter the characteristics of the grapes and wine. In the case of *Pergola* or *Pergoletta Veronese*, traditional dormant and summer pruning is required to ensure adequate air flow of the vegetation between the rows.

Expansive training systems such as flat roof canopies (*tendoni*) or radial ones (*Bellussi*) are excluded. However, vineyards, if planted before the date of entry into force of this specification, may contribute towards the production of the denomination for a transient period of maximum 15 years, provided that it is achieved with traditional pruning with a maximum load of 50 000 buds per hectare.

3. The Autonomous Province of Trento and the Regions of Friuli Venezia Giulia and Veneto and as proposed by the Consortium for the protection of the denomination, after consulting with the trade associations that might be interested, by way of their own provisions to be adopted in conjunction with univocal technical-administrative criteria, can establish limitations, even temporary, to the registration of vineyards in the vine register in respect of the eligibility of any claim to the denomination of grapes. The above-mentioned authorities are required to notify the Ministry for Agricultural and Food Policies about any such adopted provisions.

4. No forced growing is permitted. Emergency irrigation is allowed.

5. For all wines referred to in art. 1, the maximum grape production shall not exceed 18 tons per hectare in single-variety vineyards. In good years the amounts of harvested grapes to be used for the production of wines with the controlled and guaranteed denomination of origin “*delle Venezie*” must be kept within the aforesaid limit, notwithstanding the possibility of excess overall production within 20% of the said amount. Beyond said limit entitlement to the denomination of controlled origin shall cease for the entire batch.

6. Pursuant to article 14, paragraph 10 and 11 of d.lgs n. 61/2010 and before harvest, the Autonomous Province of Trento and the Regions of Friuli Venezia Giulia and Veneto and as proposed by the Consortium for the protection of the denomination, after consulting with the trade associations that might be interested, by way of specific provisions to be adopted in conjunction with univocal technical-administrative criteria, are permitted to:

- establish a maximum yield of grapes per hectare to be used for the production of wines with the denomination of controlled origin “*delle Venezie*” lower than set forth in this specification;

- adopt other provisions to improve or stabilize the functioning of the wine and must market, including the grapes used for their production, or to overcome unfavourable conjunctures.

The Autonomous Province of Trento and the Regions of Friuli Venezia Giulia and Veneto shall notify the Ministry for Agricultural and Food Policies and the relevant Certification Body about any such adopted provisions.

7. In the case of an unfavourable vintage, also with reference to individual geographical areas, the Autonomous Province of Trento and the Regions Friuli Venezia Giulia and Veneto can establish lower yields than set forth in this specification, also differentiating within the area of production referred to in art . 3, in accordance with the provisions adopted by the aforementioned Authorities.

8. In exceptionally favourable years and before the harvest, the Autonomous Province of Trento and the Regions of Friuli Venezia Giulia and Veneto and as proposed by the Consortium for the protection of the denomination, after consulting with the trade associations that might be interested, by way of specific provisions to be adopted in conjunction with univocal technical-administrative criteria, can increase, even for a specific type, the highest yield per hectare up to a maximum of 20%, to be set aside as harvest reserve, provided the maximum limit set forth in point 5 second paragraph is complied with, beyond which no further excess is permitted.

The use of musts and wines referred to in the preceding article shall be regulated according to the conditions laid down in article 5, paragraph 5

The Autonomous Province of Trento and the Regions of Friuli Venezia Giulia and Veneto shall notify the Ministry for Agricultural and Food Policies and the relevant Certification Body about any such adopted provisions.

9. The grapes to be processed for the production of wines with denomination of controlled origin “*delle Venezie*” shall reach a natural alcoholic strength by volume of minimum 9.5%. The grapes to be pressed for the production of wines with denomination of controlled origin “*delle Venezie*” *spumante* and sparkling shall reach a natural alcoholic strength by volume of minimum 9.0%, provided the grapes to be processed are clearly specified in the official documents of the wine producer and the annual grapes harvest report.

## Article 5 Vinification standards.

1. Winemaking, processing, including sparkling and *spumante* operations, of the wines referred to in Article 1 must be carried out in the administrative areas of the Autonomous Province of Trento and the Friuli Venezia Giulia and Veneto Regions. In addition, having regard to traditional production practices, it is accepted, pursuant to Article 6 (4) (b) of the EC Regulation n. 607/2009, that such operations be also carried out within the entire administrative area of the Autonomous Province of Bolzano.

2. Only local, appropriate, and consistent oenological procedures capable of giving wines their distinctive qualities, are allowed.

3. In the vinification of the Pinot grigio typology, the addition of musts or white wines of the type "Bianco", also of different vintages belonging to the same denomination "*delle Venezie*", is allowed up to a maximum limit of 15%, provided that the vineyard of the Pinot grigio grapes used in the vinification is cultivated in varietal purity or in any case that the presence of the grapes of the complementary varieties referred to in art. 2, paragraph 1, in addition to those allowed for said practice, does not exceed that percentage.

4. The maximum grape yield in finished wine must not exceed 70% for all wines. Should yield be above said limit but not more than 80%, the surplus will not be entitled to the designation of origin and cannot be denominated with reference to the Pinot grigio typology. Beyond said limit, however, entitlement to the denomination of controlled origin shall cease for the entire batch.

5. The musts and wines obtained from the quantities of grapes exceeding the yield of 18 tonnes, referred to in art. 4, paragraph 8, are locked in bulk and shall not be processed before the regional provisions laid down in the next paragraph.

The Autonomous Province of Trento and the Regions Friuli Venezia Giulia and Veneto, by way of specific provisions, to be adopted in conjunction with univocal technical and administrative criteria, and as proposed by the Consortium for the protection of the denomination, upon verification of the production and market conditions, shall, within the subsequent second grape harvesting, allocate all or part of the quantities of musts and wines referred to in the preceding paragraph to the DOC certification "*delle Venezie*". In the absence of such provisions, all wines and musts in excess of the above yield, or the part of it not covered by the above provisions, shall be labelled as white IGT wine or generic wine.

6. *Spumante "delle Venezie"* Pinot grigio shall be processed exclusively by way of re-fermentation in autoclaves.

## Article 6 Wine characteristics.

1. The wines described in art. 1 must meet, at the time of their release for consumption, the following characteristics:

### Pinot grigio:

- colour: from straw yellow to golden yellow, at times auburn or pinkish;
- aroma: fruity, intense, expressive, at times slightly aromatic;
- taste: fresh and harmonious; from dry to semi-dry;
- minimum total alcohol by volume: 11,00%;
- minimum total acidity: 4,5 g/l;
- minimum non-reducing extract: 15,0 g/l.

### Sparkling Pinot grigio:

- colour: from straw yellow to golden yellow, at times auburn or pinkish;
- Bubbling: fine and evanescent;
- aroma: fruity, intense, expressive, at times slightly aromatic;
- taste: fresh and harmonious; from dry to semi-dry;
- minimum total alcohol by volume: 11,00%;
- minimum total acidity: 4,5 g/l;
- minimum non-reducing extract: 15,0 g/l.

### Pinot grigio - spumante:

- colour: from straw yellow to golden yellow, at times auburn or pinkish;
- Bubbling: fine and persistent;
- aroma: fruity, intense, expressive, at times slightly aromatic;
- taste: fresh and harmonious, available as zero dosage to dry types;
- minimum total alcohol by volume: 11,00%;
- minimum total acidity: 5,0 g/l;
- minimum non-reducing extract: 14,0 g/l.

### white:

- colour: from greenish yellow to golden yellow;
- aroma: fruity, intense, at times slightly aromatic;
- taste: dry, harmonious, expressive;
- minimum total alcohol by volume: 11,00%;

- minimum total acidity: 4,5 g/l;
- minimum non-reducing extract: 14,0 g/l.

#### Article 7

##### Labelling designation and presentation.

1. In designation and presentation of wines with denomination of controlled origin "*delle Venezie*" the use of any qualifier other than those laid down in this production specification, including such adjectives as superior, extra, fine, choice, selected and the like is prohibited.
2. The use of mentions referring to names, winery titles, private brands expressing no quality judgments and unlikely to mislead the consumer is allowed.
3. Terminology to specify the bottler's agricultural activity such as winegrower, farm, estate, small estate, farmhouse and the like is allowed in compliance with the relevant European and national provisions.
4. Reference to a geographical indication or place names of administrative units, villages, areas, zones, localities included in the areas specified under the above art. 3 is prohibited. The optional use of the term "vineyard" followed by the relevant geographical name is allowed.
5. The name of the Pinot grigio vine variety may precede reference to the denomination of controlled origin "*delle Venezie*".

#### Article 8

##### Packaging

1. DOC wines "*delle Venezie*" shall be released for consumption only in glass bottles up to 6 litres of volume and stoppered with a skirt screw top flush with the mouth of the bottle. It is also permissible to use containers other than glass ones composed of multilayer polyethylene and polyester plastic pouches encased in a cardboard box or other rigid material, in volumes from 2 to 6 litres.
2. The wine with denomination of controlled origin "*delle Venezie*" Pinot grigio *spumante* shall be released for consumption only in glass bottles up to 18 litres of volume.  
For wines of type *spumante*, European and national rules governing the matter shall apply, with the exception of plastic cap. However, for bottles of capacity up to 0,200 litre, the use of a screw cap, optionally with a mushroom or plastic pull-off cap, is permitted.

#### Article 9

##### Connection to the geographical environment

###### *Information on the geographical area:*

###### *Natural factors*

The area of the designation of controlled origin "*delle Venezie*" is located in the north eastern part of Italy and is comprised of the administrative areas of the Friuli-Venezia Giulia and Veneto regions and the autonomous province of Trento.

The area features a great variety of "terroirs" that are particularly suited to the production of wines with, however, peculiarities that over the time, since attribution of the IGT *delle Venezie* took place, have characterized this territory for the production of the Pinot Grigio.

The landscape, and in particular the areas where vines are cultivated, comprises soils with varying inclinations - from steep hilly areas to flat ones - and is sheltered to the north by the Mountain Ranges of the Alps and the Dolomites, while to the south it borders the Adriatic sea and the River Po.

The individual "terroirs" that make up the *Triveneto* regions can be considered as the elementary units concerned with viticulture. The description of a viticulture area as wide as *Triveneto* is

possible with reference to the macro-areas exhibiting similarities in relation to the types of their products and consequently to the wine making practices that were developed in each of the macro-areas.

The unique characteristics of the environments that make up the areas dedicated to the cultivation of vine and viticulture specializations was the decisive factor in adopting a larger scale of analysis with which the vineyards under the Denomination of Origin *delle Venezie* have been included in separate groups according to a criterion of proximity and pedo-climatic affinity. This way, the macro-area that has always been identified with the terms "*Trevenezie*", "*Triveneto*" or "*delle Venezie*" can be represented under a univocal interpretation key. The macro-area *delle Venezie* is therefore not defined with reference to a single element of the terroir, but rather to its most significant ones, first of all its geological history and the original materials that have determined the chemical and physical characteristics of the soil. The macro-area therefore groups systems of vineyards exhibiting common elements and a common expressive style of the wine production.

The wide plain ending on the Adriatic Sea and the river Po has been formed as a result of the flooding operated by alpine and pre-alpine rivers, and includes vast alluvial fans and terraced surfaces as well as active river beds. It includes the valley floors of the main alpine rivers (Adige, Brenta, Piave, Tagliamento and Isonzo) as well as some important tributaries. These areas were created by the deposition of both calcareous and coarse materials, as well as gravel and sand. Their origin is recent, depths vary from medium to very high, drainage is generally good and the skeleton content is generally always present.

The range of hills extends from Garda to Collio, and also includes isolated outcrops, the most important ones with respect to wine production being the Berici Hills and the Euganean Hills. There is a significant presence of marl, calcareous and conglomerate soils, as well as karst phenomena.

The alluvial plains - Padano-Venetian, Friulia and Upper Friulia - have been formed thanks to the materials deposited by the main alpine rivers such as Po, Adige, Brenta, Piave, Tagliamento and Isonzo. Its distinctive feature is the wide range of grain sizes of sediments in the upper parts, with instead soils of the lower section consist predominantly of gravel with a sandy matrix. Deposits are primarily ancient sediments.

The climate is characterized by average annual temperatures of 10-12 to 13-14 ° C. December and January are the coldest months (average temperatures from 1 to 4 ° C) during which temperatures may drop below zero (average from -1 to -5 ° C), while July and August are the hottest ones with an average temperature of between 20 and 25 ° C. In mountainous areas and valley bottoms, temperature ranges drop by one or two degrees while rainfall is higher. The average annual rainfall is around 700-1300 mm, rising from west to east. In the Treviso-Upper Friuli area - in the proximity of the Lower Alps - rainfall can be as high as 1500-2000 mm. May, October and November are generally the wettest months, with rainfall at this time in the Lower Alpine and Friuli areas often totalling 150 mm. Despite the high precipitation levels in many areas, soils have adequate drainage capacity. Thanks to rainfall precipitations and the overall good water availability, soils are generally not affected by water deficits.

#### *Human and historical factors*

The earliest vineyards of the area date back at least to the time of the Etruscan power, between the 7<sup>th</sup> and 5<sup>th</sup> century AD. There were important wine-growing activities in the Roman period, as evidenced by the prestige of such wines as "*retico*" and "*Acinatico*", mentioned by Virgilio, Strabone Ulpiano Domizio, and important finds in Trentino, whose testimonies cross several epochs (Prehistoric, roman, medieval, etc.). Likewise, very ancient proofs of wine growing can be found in Friuli, whose name comes from Forum Julii, the town of Cividale where Julius Cesar built the forum and market, thus giving the whole area its present day name. Further evidence from Pliny shows, that on the eastern border, towards Trieste, *Pucinum* was produced, regarded as the explanation for Livia Augusta's longevity, and highly praised by the Greeks.

The unifying element in the wine history of the *delle Venezie* regions was the presence of the Republic of Venice, whose activities extended from Istria to the Trento area of Vallagarina. The Lion coat of arms can still be seen on the old entry gates of the cities whose trades were ruled by the Republic of Venice or in the frescoes in the most important palaces. This culture has permeated the lives of the populations of the Venice regions by means of a language that instilled a great sense of belonging and made the population feel like the protagonists of European art, culture and civilization at that time.

From mid 1300s until around 1700 venetian traders controlled almost all the market for quality wine from the eastern Mediterranean to the wealthy regions of the North Atlantic. This historic phase marks the beginning of a period of great changes both in the siting of vineyards and in the typology of the wines produced. From 1300, the great change brought about by the introduction of renting wiped out viticulture from the most peripheral areas, the inner valleys and the highest areas where grape ripening was difficult. These wines were not suitable for long journeys. Viticulture was therefore transferred where it was possible to produce wines with adequate alcohol content and close to the places of embarkation and trading. The offering to the market changed profoundly: wines were no longer distinguished only by their colour (whites or reds) or the name of the grape from which they were produced (*vernacles, ribolle, schiave...*) but by the places they were cultivated. A greater demand for quality wines, many of which were shipped to markets in Northern Europe, gave rise to a growing attention by the producers to the picking times that started to vary according to the types of vines and their areas, often by way of issuing picking bans, the preparation of wooden containers, the technological development of pressing and the preservation and transportation of wine, which became two crucial aspects for the quality of the wine itself.

Current viticulture has gained strength thanks to the activities of important research and training centre that are still the driving force behind the innovative characters of the area: San Michele all'Adige (an institution founded as a school for the training of winemakers and fruit growers in the southern area of Tyrol - then part of the Austro-Hungarian Empire) and Conegliano which is still the centre of excellence for viticulture in Italy. We must not forget the importance of the Poreč school, today part of Croatia, which until the end of the Second World War trained the agricultural workers of the coastal area (this activity started when Istria was still part of the then Austro-Hungarian Empire). Today, one of the main university facilities for the formations of oenologists is located in this area: the university consortium formed by the universities of Udine, Padua, Verona and Trento.

Research and education have had a flywheel effect that has nurtured the development in this area of important wineries, today still considered some of the most important ones in Italy, and the second-ranking district of sparkling wine in Italy. Additionally, the many wine cooperatives have contributed to the development of the wine making sector, this way allowing many small farmers to continue the cultivation of vines and gradually adapt the wine varieties.

The area can be considered as the main terroir in Italy for the cultivation of Pinot and Chardonnay, used mainly for the production of sparkling wines, produced with the method of bottle re-fermentation or autoclave. Out of these varieties, Pinot Grigio has gained much popularity over the last twenty years. This type of wine has found in the wine-growing areas of north-eastern Italy the pre-requisites to establish itself also as a pleasant wine and given rise to a flow of important export activities identified with the geographical name *delle Venezie*.

The geographical indication "*delle Venezie*" has been systematically used by wine growers since 1977, following the EEC Regulation 816/70 and its transposing laws in Italy that have laid down the procedures for the declaration, designation and labelling of wines at the time known as "table wines with geographical indication".

In 1995, with the decree of 21 November, the production specification was subsequently amended and adjusted to adapt it to the market of wines with a typical geographical indication and make it compliant with the European legislation.

*Product Information:*

“*delle Venezie*” is available as Pinot grigio and white, both as a dry wine and also as *spumante* and sparkling with Pinot grigio.

A contribution to the production of the aforementioned wines stems from several wine types that are testimony of the history of the area, including *Garganega, Verduzzo and Tocai Friulano*, as well as foreign wine types such as *Chardonnay, Pinot white* and *Muller Thurgau*, which have found in north eastern Italy the ideal environments for their cultivation.

The combinations of these types, whose cultivation in some cases dates back a long time, makes it possible to produce wines whose characteristics are the result of the inseparable bond between the vineyards and their environment. This is conducive to the production of wines with distinct notes typical of the varieties they are made from.

Pinot Grigio is a quality wine whose varietal unique characteristics are best evidenced in temperate climates. It is best cultivated in light and well drained soils and ventilated areas, where temperature differences between day and night enhance its scents. On the nose flavours of white flowers and scents of pear, green apple and tropical fruit can be perceived. It has a good texture and pleasant freshness.

Pinot Grigio "*delle Venezie*" is processed also as a sparkling wine. It is characterized by a slightly aromatic scent, with fruity and floral aromas, reminiscent of white fruit and wild flowers. The colour is straw yellow but shades varying from auburn to pinkish can at times be evident depending on the fermentation methods.

The taste is fruity, intense, expressive, sometimes slightly aromatic, where the acidic balance plays an important role. It is produced as zero dosage type or Dry type.

*Causal link:*

The fresh and ventilated climate of the alpine chain allows grapes to achieve and maintain a noticeable high level of acidity that is a characteristic of white wines - both still and *spumanti* or sparkling.

The sufficient water availability resulting from an even distribution of rainfall even during summer periods together with generally well drained soils ensures a limited but constant supply of water and determines a regular ripening of grapes. An important role is played by the professional competences of the winegrowers to ensure proper management of vineyards, leaf canopies and above all of pests and diseases given the high susceptibility of the grape of the Pinot Grigio.

Finally, the marked temperature variation between night and day during the ripening of grapes ensures that the aromatic blend of the grapes is enhanced and maintained. These flavours, combined with the acidic level, leads to the production of fresh and harmonious sparkling wines.