

REGULATIONS FOR THE PRODUCTION OF CONTROLLED AND AND GUARANTEED DESIGNATION OF ORIGIN “AMARONE DELLA VALPOLICELLA” WINES

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Article 1

1) The controlled and guaranteed designation of origin “Amarone della Valpolicella”, already recognised as DOC by DPR 21 August 1968, is reserved to wines that meet the conditions and requisites established by these production regulations, for the following types:
“Amarone della Valpolicella”, which can also be designated with the indications “classico” and “Valpantena” and with the qualification “riserva”.

Article 2

1) The wines of the “Amarone della Valpolicella” controlled designation of origin must be obtained from grapes produced by vineyards with the following ampelographic composition:

- Corvina Veronese (Cruina or Corvina) and/or Corvinone from 45% to 95%;
- Rondinella from 5 % to 30 %.

The grapes of the vines can contribute to the production of aforementioned wines, up to a maximum of 25% of the total:

- non aromatic red-berry grapes, admitted for cultivation within the province of Verona according to the National Register of vine varieties approved by DM of 7 May 2004 (OJ no. 242 of 14 October 2004) and following updates (attachment 1), up to a maximum of 15% with a maximum limit of 10% for every single vine used;
- red-berry grapes classified as local Italian grapes under law no. 238/2016, article 6, admitted for cultivation in the Province of Verona according to the National Register of vine varieties approved by DM

Translator’s notes:

¹ Ministerial Decree

² Official Journal

³ Ministry for Agricultural, Alimentary and Forestry Policies

⁴ Protected Designation of Origin

⁵ Protected Geographical Indication

⁶ Ministry for Agricultural, Alimentary and Forestry Policies

⁷ Protected Designation of Origin

⁸ Protected Geographical Indication

⁹ Ministry for Agricultural, Alimentary and Forestry Policies

¹⁰ Protected Designation of Origin

¹¹ Protected Geographical Indication

(OJ no. 242 of 14 October 2004) and following updates (attachment 1) for the remaining quantity of 10% of the total.

Article 3

1) The production zone of the controlled and guaranteed designation of origin "Amarone della Valpolicella" includes the whole 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. Said area is delimited as follows: the demarcation lines starts in the north part at the western border of the municipality of Sant'Ambrogio facing Mount Rocca on the cliff above the loop in the River Adige, near Ceraino. It then passes through the wood at an altitude of 410 m. to then join the cart road leading to the village of Monte. It then turns N-E along Via M. Kolbe, following the S-E border of sheet 4 of the municipality of Sant'Ambrogio di Valpolicella. The line then runs along Via Case Sparse Campopian, passes north of Mount Pugna (altitude 740 m) to enter the municipality of Fumane. It then goes straight to Cà Torre and Stravalle in the municipality of Cavalò, ascends Mount Castello (altitude 676 m), and reaches Vaio Pangoni, to then follow this down to Cà Pangoni (altitude 230 m). It then ascends a short stretch of Progno Fumane (progno = stream) until it meets the municipal border of Marano which it follows in the vicinity of Molino Gardane. It rises slightly to Cà Camporal and Mount Per (altitude 630 m) to then descend along the road leading to San Rocco, as far as the entrance to this town. It then touches Località Tonei, and then rises until it meets, and then follows, the cart road to S. Cristina. When this road joins the municipal road to Prun, it meets the municipal border of Negrar, which it immediately leaves, continuing on the road to Prun as far as Pertega. This is where the eastern side of the delimited territory starts. The demarcation line runs along Via A. Aleardi, turns and ascends into Via Albarin, to then descend along Via Mendole and Via Proale and reach the Mazzano - Fane road. It descends this road as far as Proale (altitude 449 m) and then, winding around Largo Mazzano, follows the southern limit of sheet XIII of the municipality of Negrar, section C, which it follows as far as Via Prael, where it touches Casa Prael (altitude 580 m). It continues along Via Palazzina di Villa, touches Palazzina (altitude 534 m) and La Conca buildings, to then follow Via Colombare di Villa. Always descending, it crosses Progno Castello, passes west of Case Antolini, touches Casa sotto Sengia, runs beside Case la Fratta and Siresol, to reach Bertolini. From this point the northern limit of the "Valpolicella" territory follows the 500 m contour line along the mountain sides of Valley Valpantena, from Località Sasso, in the municipality of Negrar, the winds near Località Montecchio and then Volpare, and after following a slight loop to the north, passes near Località Righi and Case Vecchie. It then moves towards Mount Dordera and, going north-westward, passes near Località Salvalaio and Vigo to reach S. Benedetto, on the Vigo-Coda road. From S. Benedetto, it follows Vaio Selsone as far as Progno Valpantena; it then rises along Vaio Sannava, to then join the municipal road to Praole and Rosaro. It continues from this point to Busoni, passing by Vai, Cà Balai and Molini to reach Azzago, following the Cemetery road; it then runs along the cart road at an altitude of 655 m to touch Contrada Valena, then continuing in Vaio Orsaro until it reaches the municipal border between Grezzana and Verona, which it follows as far as Vaio Laraccio; it then follows the municipal road of Pigozzo which it ascends as far as Vaio Bruscara; it then follows Vaio Bruscara until it meets the Morago-Cancello municipal road. It follows the municipal road of S. Vito, touching the village of Moruri; it ascends the road and then enters Vajo Tretto which it follows as far as Progno Mezzane. It ascends Progno Mezzane to Vaio dell'Obbligo, to reach C. Valle at an altitude of 502 m; it then follows the road that passes west of Mount Tormine, arrives at Bettola del Pian, continues eastward along the municipal border between Tregnago and Badia Calavena, until it meets Progno di Illasi, which it descends for a short stretch as far as the ford for Cogollo. It runs through the village, rises along Via Bovi and then turns back southward to enter Via F. S. Zerbato. It reaches Località Carbonari and then continues southward to Località Fonte and Croce del Vento. It passes in the vicinity of Cà Precastio, and then, always running southward, passes east of Vinco and Pandolfi until it reaches the point where municipal borders of Tregnago, Cazzano di Tramigna and Illasi meet; it then follows the northern border of the municipality of Cazzano until it crosses the point where the borders of the three municipalities of Tregnago, Cazzano di Tramigna and S. Giovanni Ilarione meet (where it arrives at the

border of the Soave territory). It descends from this point along the border of the municipality of Cazzano as far as Soraighe; it follows the road from Soraighe beneath the slopes of Mount Bastia, first moving northward and then eastward passing below C. Andriani. It then follows the road to Montecchia di Corsara and then ascends a short stretch of Rio Albo. When it reaches the road from Tolotti, it turns southward at an altitude of 300 m passing below C. Brustoloni, to reach the road at an altitude of 326 m which leads to Dami, and then, at an altitude of 400 m reaches the municipal border of Cazzano south of Mount Bastia. It then descends along the border as far as Colle Beda; just after the Col it continues along the road which joins the Cazzano - Soave provincial road at about altitude 54 m. Continuing eastward across the provincial road, it proceeds in the same direction as that which leads to Cereolo di Sopra, and just before reaching Cereolo di Sopra it follows the road which then crosses Cereolo di Sotto in a south-eastward direction, to reach the centre of S. Vittore. From S. Vittore, it goes westward along the road that crosses Orniano, to then proceed to Colognola ai Colli, running beside the aqueduct for the last stretch. From Colognola ai Colli, the delimitation line continues northward along the road that runs along the side of C. Canesella, touches Ceriani, and again, in this last stretch, runs beside the aqueduct; it then follows the road northward as far as the altitude of C. Brea, and then takes the road westwards towards the said locality for about 350 metres, and then the road northward for Campidello until it just exceeds the altitude of 134 m (Cistern), then turns west for the road leading to S. Giustina, passes the built-up centre and reaches the Illasi stream; it crosses the ford to then proceed westward along the road that touches the localities of Casotti and Contrasti, and about 150 metres before reaching C. Nuova, it turns northwards along the road which then crosses the municipal border of Illasi at the altitude of C. Squarzego. It then continues northward along Via Fienile towards Lione, and when it reaches the altitude of Fienile it turns westward along the road which, after Fienile, leads to Turano where it crosses Prognò di Mezzane, then continues southward along the road that skirts Turano and Val di Mezzo, through Boschetto and S. Pietro to reach an altitude of 56 m. From the altitude of 56 m (Località Monticelli), it follows westward along the road that passes north of S. Giacomo, and reaches, an altitude of 47 m, the municipality of S. Martino Buon Albergo. It then continues northwards and just before reaching Tavolera turns westward along Via Palù which follows a broken line south of Fenilone to reach, at an altitude of 52 m, the road from Marcellise to S. Martino Buon Albergo, until it reaches this latter. The delimitation then follows the course of the River Fibbio, rising up the river as far as Località Spinetta. From said Località, it follows the road for Montorio, goes through the built-up centre and continues along the road to Olmo and then Morin as far as the Florio bridge: it then follows the road for Corte Paroncini and Villa Cometti, and then turns onto the cart road which crosses the road for S. Felice, touches Cà dell'Olmo and meets the Valpantena road, which it ascends as far as Villa Beatrice; it then follows the cart road for Corte Policanta, which it then leaves to take the path to Castel S. Felice. From Castel S. Felice, the delimitation follows the Torricelle road, touching Località Villa Ferrari, Tower no. 1, Tower no. 2 and S. Mattia; from this point, it takes the path for Villa Bottica and descends the valley as far as the road for Avesa in località S. Martino; it follows this road as far as Località Osteria, then takes the road which, passing near the Cemetery of Avesa, arrives in the vicinity of Località Villa and proceeds to the centre of Quinzano; from Quinzano, it follows the road which leads to the State Road no. 12 as far as the cross roads, where it then follows the State Road no. 12 as far as the railway station of Parona. It then leaves the main road to follow the Brennero railway as far as Domegliara station. Here it takes the State Road no. 12 again which it follows as far as Località Paganella. From this Località, it follows the cart road which leads to Fornaci Tosadori south of Volargne, to then ascent the left bank of the River Adige until it almost reaches Ceraino lock, thus reaching the starting point.

2) The production area of the grapes for the production of the controlled and guaranteed designation of origin "Amarone della Valpolicella" wines, which can also be designated with the geographic specification of Valpantena, is delimited as follows: from the north-west border which leaves from S. Benedetto, it follows the border of the Valpolicella zone described above as far as the altitude of 655 m; at this point it moves southward along the road that passes at an altitude of 626 m, to then proceed southwards to Erbino, then ascends along the road leading towards Località Croce di Romagnano. It then continues to Casette, passes below Mount Gazzo at an altitude of 458 m, then, in the vicinity of Corte Gualiva, it continues west of Mount Cucco along the road to Villa Marchiori. From this point, it follows the cart road which passes by Contrada Maroni and joins Via Prove, which it follows southwards as far as C. Squizza to

then reach C. Gazzol, where it turns westward to reach Località Campagnola: it then ascends towards Novaglie and Nesente, and then descends southward and westward to reach C. Maioli, C. Misturin and Poiano and then up the cart road towards C. Zorzi. It then touches the border of the zone and goes up the road to Tower no. 3, Tower no. 4, Villa Fiandin, Villa Tedeschi and Villa Barbesi; it ascends Via San Vincenzo and proceeds along Via Gaspari, which it then leaves to take Via Carbonare.

From this point, it continues along the path below the altitude of 469 m as far as Località Le Case Vecchie, and from this point it reaches the border of the zone near Località Casette, below Mount Dorzera, and then continues to reach the starting point of S. Benedetto.

3) The production area for the grapes for the controlled and guaranteed designation of origin "Amarone della Valpolicella" wines, which can also be classified as Classico, includes the municipalities of Negrar, Marano, Fumane, Sant'Ambrogio and S. Pietro in Cariano, and is delimited as follows:

the northern part of the perimeter leaves the western border of the municipality of Sant'Ambrogio facing Mount Rocca on the cliff above the loop in the River Adige, near Ceraino. It then passes through the wood at an altitude of 410 m. to then join the cart road leading to the village of Monte. It then turns N-E along Via M. Kolbe, following the S-E border of sheet 4 of the municipality of Sant'Ambrogio di Valpolicella. The line then runs along Via Case Sparse Campopian, passes north of Mount Pugna (altitude 740 m) to enter the municipality of Fumane. It then goes straight to Cà Torre and Stravalle in the municipality of Cavalò, ascends Mount Castello (altitude 676 m), and reaches Vaio Pangoni, to then follow this down to Cà Pangoni (altitude 230 m). It then ascends a short stretch of Progno Fumane (progno = stream) until it meets the municipal border of Marano which it follows in the vicinity of Molino Gardane. It rises slightly to Cà Camporal and Mount Per (altitude 630 m) to then descend along the road leading to San Rocco, as far as the entrance to this town. It then touches Località Tonei, and then rises until it meets, and then follows, the cart road to S. Cristina. When this road joins the municipal road to Prun, it meets the municipal border of Negrar, which it immediately leaves, continuing on the road to Prun as far as Pertega. This is where the eastern side of the delimited territory starts. The demarcation line runs along Via A. Aleardi, turns and ascends into Via Albarin, to then descend along Via Mendole and Via Proale and reach the Mazzano - Fane road. It descends this road as far as Proale (altitude 499 m) and then, winding around Largo Mazzano, follows the southern limit of sheet XIII of the municipality of Negrar, section C, which it follows as far as Via Prael, where it touches Casa Prael (altitude 580 m). It continues along Via Palazzina di Villa, touches Palazzina (altitude 534 m) and La Conca buildings, to then follow Via Colombare di Villa.

Always descending, it crosses Progno Castello, passes west of Case Antolini, touches Casa sotto Sengia, runs beside Case la Fratta and Siresol, to reach Bertolini, Prosperi, Campi di Sopra (altitude 410 m) and Case Campi, until it meets the municipal border between Negrar and Verona near La Tenda (altitude 426 m). It then follows this border until arriving below Montericco, at an altitude between 250 and 251 m. The southern border of the territory of the "Valpolicella Classico" wine starts at this point. The demarcation line continues westward continuing to follow the border of Negrar until it approaches Casa Acquilini; it then touches C. Fedrigoni, the church of Arbizzano, Cambroga, Casa Albertini, and Molino where it reaches the contour line of 100 m which delimits most of the southern border of the territory. This altitude marks the net limit of the fluvial terrace of the ice and eocene era and the plain, most of which is irrigated, which slopes down towards the River Adige. Following said curve across Ghetto it reaches the former Verona - Garda railway which it descends for the short stretch to Località Stella; from this point, the demarcation line, proceeding eastward, joins the road which first crosses the Parona - Pedemonte municipal road and then Quar, to reach the 100 m contour line passing through Cà Brusà. Always along the 100 m contour line, it proceeds to Cedrara S. Martino Sotto Corrubio, to reach Progno Fumane after about a kilometre; it then immediately meets the municipal border between S. Pietro in Cariano, Pescantina and Sotto Ceo. It then continues along this border to Progetta Lena (above Cà Cerè) and then the border between Pescantina and S. Ambrogio, touching Cà Sotto Ceo, until it reaches the cart road for Vignega di Sopra which leads to the road for Ospedaletto. After leaving the municipal border, it proceeds as far as the S. Ambrogio - Ospedaletto road. From this point the delimitation line leaves the altitude of 100 m, since the terrace rises brusquely, and instead continues along the upper edge of the same; it circles Montindon following the 125 m contour line, crosses the railway below S. Ambrogio, touches Cà de Picetto, moves round the valley overlooked by the Cretaceous summit above the two stations of Domegliara and, following the 150 contour

line, reaches the municipal border between S. Ambrogio and Dolcè, at Casa Sotto Sengia. It then continues to follow this border near Casa Fontana, which is the western side of the "Amarone della Valpolicella" territory, to thus close the perimeter.

Article 4

1) The environmental conditions and the conditions for the cultivation of the vines to produce the "Amarone della Valpolicella" controlled designation of origin wines must follow those of the local traditions of the area, and, in any case, must be suitable to give the grapes and the wine the specific features.

2) Therefore, for the production of the wine mentioned in article 1, the vines planted in peaty and/or excessively damp ground at the bottom of the valleys must be excluded in any case.

The grapes to be made into "Amarone della Valpolicella" must come from vineyards that have reached at least the fourth growing season.

3) The planting density, the cultivation and pruning forms must be those generally used and, in any case, must not be such as to modify the features of the grapes or the wines.

4) The vines must be trained with the unilateral or bilateral "pergola" or "pergoletta" Veronese Arbor.

5) For the vineyards already registered on "Valpolicella" controlled designation of origin list before the approval of these regulations and cultivated on Verona type pergolas or single or bilateral Verona type pergolettas, this designation can be used, however, under the conditions set out in the next paragraph.

6) In the case of Verona pergolas, traditional dry and green pruning is mandatory, which assures that the opening of the vegetation between the rows and a maximum load of buds per hectare defined by the Veneto Region according to the features of each standard vine cultivation zone.

7) The minimum number of plants per hectare, except for the vineyards already listed in the vineyard register of the "Valpolicella" controlled designation of origin prior to the approval of the rules annexed to Ministerial Decree 24 March 2010 must not be below 3,300, which can be decreased by authorization from the Veneto Region if there is narrow terracing in a hilly area.

8) Forcing anything is prohibited. Emergency irrigation is allowed.

9) The Veneto Region, on a proposal of the Designation Protection Consortium, after consulting the category organisations concerned, with a provision of its own may establish temporary limits to the listing of the vineyards in the Vineyard Register for the purpose of the suitability of the grapes for the "Amarone della Valpolicella" DOCG wine. The Region must inform the Ministry of Agricultural, Alimentary and Forestry Policies of the provisions adopted.

10) The maximum grape yield allowed for the production of the "Amarone della Valpolicella" controlled and guaranteed designation of origin wines must not exceed 12 tons per hectare of vineyard under specialised cultivation and the grapes must guarantee an minimum natural alcohol degree of 11% vol.

11) In favourable years, the quantity of grapes obtained for the production of the "Amarone della Valpolicella" controlled and guaranteed designation of origin wines must be brought back within the above limits so that the overall production does not exceed 20% of the limits of the same, the grape/wine limits for the quantities in question holding firm.

12) Without prejudice to the above-indicated limit, the yield per hectare of vineyard under promiscuous cultivation must be calculated in respect of the specialised cultivation according to the effective surface covered by the vine.

13) For the production of the "Amarone della Valpolicella" wine, the grapes must be selected in the vineyard, according to the traditional practice, placing at rest no more than 65% of the maximum production per hectare indicated under the above paragraph 10.

The remaining quantities up to the maximum limit indicated under paragraph 10 of this Article, may be used for the production of the controlled designation of origin wines "Valpolicella" and "Valpolicella Ripasso".

The remaining quantities up to the maximum limit indicated under paragraph 11 of this Article, may be used for the production of wine qualified as from a specific region.

14) The Veneto Region, in years with an unfavourable climate, issues a provision in the period immediately before the harvest, establishing a lower grape yield per hectare than that indicated under paragraphs 10

and 13, up to the real limit of the year of the area concerned by the climatic event. With the same provision, the Region establishes possible higher yields and their destination.

15) The Veneto Region, on a proposal of the Protection Consortium and after consulting the category organisations concerned, to achieve a balance on the market, may issue a provision in the period immediately before the harvest, within the range of the maximum grape yield per hectare established under paragraphs 10 and 13. It may establish lower yields for designation of origin also for the single production zones, referred to under Article 3, paragraphs 1, 2 and 3, immediately informing the Ministry of Agricultural, Alimentary and Forestry Policies.

With the same provision, the Veneto Region establishes the destination of the remaining quantities, up to the maximum limit contemplated under paragraph 11 of this Article.

Article 5

1) The partial drying of grapes for production of “Amarone della Valpolicella” wine, the grape vinification operations and the aging of their wine must take place within the bounds of the grape production area as set forth in art. 3, paragraph one. Taking into account conventional production scenarios, only the grape vinification and aging operations are allowed to be carried out at establishments located in the entire territory of the municipalities in the aforesaid grape production area, even if they are in just part of the cited production area, only for products from grapes gathered in the vineyards listed in the vineyard register that belongs to each individual company or group-operated holding that owns the establishment. Furthermore, the individual ministerial authorizations to carry out aging operations at establishments located outside the circumscribed area in the last paragraph and in any event within the territorial bounds of the province of Verona, issued in accordance with the rules approved with Ministerial Decree 24 March 2010, shall still stand.

2) For “Amarone della Valpolicella” Classico and “Amarone della Valpolicella” Valpantena wines, the grape partial drying and vinification operations and the aging of their wine must take place within the bounds of their respective grape production areas as set forth in article 3, paragraphs two and three. Taking into account conventional production scenarios, the abovementioned operations may be carried out at establishments located in the area for partial grape drying, vinification, and aging of “Amarone della Valpolicella” wine as set forth in article 1, paragraph one, only for the products that come from grapes gathered in the vineyards listed in the vineyard register belonging to each individual company or group-operated holding that owns the establishment. Furthermore, the individual ministerial authorizations to carry out aging operations at establishments located outside the circumscribed area in the last paragraph and in any event within the territorial bounds of the province of Verona, issued in accordance with the rules approved with Ministerial Decree 24 March 2010, shall still stand.

3) Consistently with the pertinent European Union regulations, the bottling processes must take place within the area for partial grape drying, vinification, aging set for the respective types of wine under paragraphs 1 and two, in order to Riserva the quality and reputation of the designation and guarantee the origin of the product and efficacy of audits. Furthermore, to protect the preestablished rights of the parties that traditionally have bottled outside the circumscribed bottling area mentioned above, individual authorizations are necessary in compliance with European Union and domestic regulations.

4) The maximum grape yield in the finished wine must not be above 40%.

5) The Veneto Region, at a motivated request of the Protection Consortium and after consulting the category organisations concerned, by a provision to be issued annually immediately before the harvest, can reduce the maximum yield of the grapes in the finished “Amarone della Valpolicella” wine in respect of that established, with immediate communication to the Ministry of Agricultural, Alimentary and Forestry Policies.

If the yield exceeds said limit but is no more than 40%, the surplus will be entitled to the controlled and guaranteed designation of origin.

6) The dried grapes must assure a minimum natural alcohol level of 14% vol.

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7) The grapes must be dried in a suitable environment and the process can be carried out with the aid of air conditioning systems providing they operate at temperatures similar to those of the traditional drying processes, excluding any dehumidification system that works with the aid of heat.

8) The grapes dried to obtain the "Amarone della Valpolicella" wines cannot be made into wine before 1 December. However, if rendered necessary by the weather conditions, the Veneto Region, on a documented request of the Protection Consortium, may authorise the said operation to begin before 1 December.

9) The wine-making process must include solely local oenological practices, that are loyal and constant and able to give the wine its particular characteristics.

10) Before being placed on the market the "Amarone della Valpolicella" wines must be subjected to a period of ageing of at least two years starting from 1 January of the year after the year of the production of the grapes.

The "Amarone della Valpolicella" wines qualified with the "Riserva" specification must be subjected to a period of ageing of at least 4 years starting from 1 November of the year of the harvest.

Article 6

1) The "Amarone della Valpolicella" controlled and guaranteed designation of origin wines, including those marked as the "classico" and "Valpantena" types and those with the "Riserva" classification, precisely when they are placed on the market must have the following features:

- colour: deep red possibly tending to garnet with ageing;
- nose: characteristic, accentuated;
- flavour: full, satiny, warm;
- effective minimum alcohol content: 14% vol.
- maximum residual reducing sugars: 9 g/l in the case of an effective alcohol content of 14% vol.; an additional 0.1 g/l of residual sugars are allowed for every 0.10 % vol. of effective alcohol content above the 14 % vol. and up to 16 % vol., and 0.15 g/l of residual sugars for every 0.10 % vol. of effective alcohol content above 16% vol.
- total minimum acidity: 5.0 g/l;
- minimum non-reducing extract: 28.0 g/l, and 32.0 g/l in the "Riserva" version.

Article 7

1) For the "Amarone della Valpolicella" controlled and guaranteed designation of origin wines, any specification other than those contemplated by these production regulations is forbidden, including the adjectives "extra", "fine", "scelto" and similar.

2) However indications that refer to names, company names, private or consortium trademarks may be used, providing they do not have a laudatory meaning and are not such as to mislead the buyer.

3) In the designation of the "Amarone della Valpolicella" wines, the word "vine" may be mentioned providing it is accompanied by the corresponding place-name, the relative surface is separately listed in the Vineyard Register, the drying, production and ageing of the wine take place in Veneto separate recipients and that the word accompanied by the place-name is indicated on the grape report, in the production declaration, in the registers and on the accompanying documents.

4) For the "Amarone della Valpolicella" wines, including the various types, the label and the documentation required by the specific legislation must bear the year of the grape harvest.

Article 8

1) All the "Amarone della Valpolicella" wines of controlled and guaranteed designation must be placed on the market in traditional glass bottles of no more than 5 litres, dressed in a manner suitable to their worthy nature.

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However, at the request of the companies concerned, for promotional purposes, the Ministry of Agricultural, Alimentary and Forestry Policies may give specific authorisation for the use of 9 and 12 litre bottles.

2) For the closure of the bottles, the systems contemplated by the national and Community legislation in force are deemed suitable. However, for bottles of up to 0.375 litres, the use of screw caps is also allowed.

Article 9

Link with the geographic environment

a) The specific nature of the geographic zone

Natural factors

The production zone of the designation covers the entire band of the foothills of the Province of Verona, stretching from Lake Garda almost to the border of the Province of Vicenza. Although the zone is composed of a series of valleys and hills which lead down to the plain, in the shape of a hand, certain common features can be identified, precisely of the Valpolicella where the climate and the soil have a fundamental role. Thanks to the protection of the mountain chain of the Lessini mountains to the north, the proximity of Lake Garda and the southern exposure of the hill terrain and of the valley floor, the climate in which the "Amarone della Valpolicella" vine grows is overall mild and not too rainy, and especially in the lower hills and the valley is very similar to the Mediterranean climate.

It is not excessively rainy except in the winter, and the annual average ranges from 850 to 1000 mm. The soils of the Valpolicella are composed of the disintegration of calcareous-dolomitic formations, basalts and moraine and fluvial deposits of volcanic origin for which reason they present aspects of variability, which determine a different water provisions to the vine in the various stages of development and growth of the leaves and during the period when the grapes are maturing.

The lands given up to the "Valpolicella" vineyards have diversified exposures according to the altitude at which they grow, which can reach 500 metres above sea level, and according to the hillsides they occupy. In general, for correct exposure to sunlight, the vineyards are on the less steep hillsides or on the almost level portions of the higher hills, in the western and eastern parts of the production zone, while on the lower and mid-level hillsides and at the valley bottom, they prevalently face south.

Human and historic factors

"Amarone della Valpolicella" has an ancient history dating back to the fourth century AD. Cassiodoro, a minister of Theodoric, king of the Visigoths, in a letter to the land owners of the Valpolicella, requested, for the royal table, the wine obtained with a special grape drying technique, called "Acinatico" and defined as the "winter must, the cold blood of the grapes", the first ancestor of the "Amarone della Valpolicella" wine. Traces of the preference for this wine and for the grapes from which it is produced are also found in the "Edictum Rothari Regis" which established very severe punishment for those who damaged the vines and heavy fines for those who stole the grapes. After 1000 AD there is no trace of any deeds for the purchase or sale of vineyards in the "Amarone della Valpolicella" production zone, and the wine was considered equivalent to money to pay the feudal dues. In later centuries "Amarone della Valpolicella" continues to appear in official documents and in the writings of the humanists. An assessment of 1503 states that the "Amarone della Valpolicella" production zone was a rich and famous valley thanks to its wines. Its fame continued until the era of Enlightenment when Scipione Maffei, in an important text, proposed the use of the word "amaro" to indicate the wine «of a particular grace produced in Valpolicella». Many other writers and scholars took an interest in this wine over the following centuries, until the first organoleptic analyses of this wine reported in the bulletin of the experimental agrarian station of Verona at the end of the 1800s. The first examples of unlabelled "Amarone" bottles appeared only in the early years of the 1900s, for family use or destined for friends. Whereas the first marketing of "Amarone della Valpolicella" was in 1953. A decade later, thanks to the delimitation of the production zone and progress in the production and wine making techniques of the "Amarone della Valpolicella" wine, official approval and DOC recognition was given in 1968 by the first production regulations. To protect the identity of the diverse types included in the "Valpolicella" designation: "Valpolicella Ripasso", "Recioto della Valpolicella" and "Amarone della

Valpolicella”, on 24 March 2010 specific ministerial decrees were adopted by which the aforesaid four types have been made autonomous. The success of “Amarone della Valpolicella” has continued unharmed through the centuries until today, as shown by the continuous attention of journalists and wine experts, who recognise the particular nature and include it in the most important wine guides, such as Buoni Vini d’Italia Touring Club, Vini d’Italia Gambero Rosso, Veronelli, Luca Maroni, Espresso, Enogea, Wine Enthusiast.

The particular nature and complexity of this wine is due to continuous improvement of the agronomic and wine production techniques adopted by the producers over the years. Selecting the cultivation systems of the vines suitable for producing "Amarone della Valpolicella, there has been a gradual shift from the double Verona pergola, also called "tendone", to the simple pergola and the "Verona pergoletta" which assure an increase in the quality of the grapes thanks to the frequent renewal of the shoots and the limitation of the production to a single strain. Today most of the vines are cultivated on "simple pergolas" and "pergolettas" and the vineyards are managed with suitable summer green pruning, to assure the descent of the grape bunches from the leafy apparatus from the first stages of their development, thus allowing for constant control of the health and the degree of ripeness of the grapes. The grapes are harvested in the third decade of September and the first week of October, paying great attention to assure that they are perfectly healthy and completely ripe, so that they are intact at the end of the drying phase.

The grapes are carefully selected on the vine and after the harvest they are placed in a single layer in wooden or plastic crates or on horizontal bamboo cane trellises to allow the circulation of the air and prevent the grapes being squashed. They are then placed in large larders above the cellars which must be perfectly aerated and ensure the perfect conservation of the bunches. The grapes must remain in the larders for 100 to 120 days, until they have lost at least half of their weight. During these months, the bunches are checked daily and turned over to immediately eliminate any imperfect grapes. In this phase, a series of complex transformations occur in the grapes, from the decrease in the acidity to the modification in the glucose and fructose ratio, which favour the concentration of the polyphenols and a considerable increase in the glycerine and other substances such as the resveratrol which make “Amarone della Valpolicella”, obtained from the drying, a wine that is completely different from any other. After the drying and another, careful check, the grapes are then pressed. The wine-making process is followed by a minimum period of 2 years for the “Amarone della Valpolicella” to mature in wooden containers. Immediately after the period in the wooden casks, the wine is bottled and then matures for a further period in glass in the production cellars, before being placed on sale.

b) The specific quality of the product

Obtained from the drying of the grapes conserved in the larders for 100/120 days, where the fermentation of the sugars is completed. Of all the great Italian wines, it has one of the longest lifetimes.

It has a very intense red colour with garnet notes, and a nose that is reminiscent of dried fruit, tobacco and spices, thanks to the noble moulds that develop during the drying. The flavour is strongly fruity, with a marked fragrance, dry but very velvety, with a full heat-corroborating and vigorous body; it has a strong personality and can be kept for even more than 20 years.

For these characteristics, it can accompany main dishes of meat, game, and mature cheeses, but it can also be taken alone as a wine for meditation.

c) Cause and effect between environment and product

The mild, not excessively rainy, climate, warmer during the summer-autumn season, determines the fairly regular ripening of the grapes, with good sugar levels and phenolic components. This gives the “Amarone della Valpolicella” of the floor of the valley a limited alcohol content, in favour a balanced nose with floral notes and a delicate colour.

The soils of the low and mid-level hillsides, which do not exceed an altitude of 300 metres above sea level, are sandy-gravelly and clayish, and give grapes with a good sugar content and an average acid structure and a high malic acid content. In general, “Amarone della Valpolicella” has a not excessive alcohol content and a good level of antocyanins. Also the sensorial profiles are complex and highly distinguishing.

PLEASE NOTE: The present text is merely a translation of the Official Regulation and it has no legal force. It is for illustration purposes only.

The type of soils and the good exposure of the sloping vineyards allow for obtaining a very balanced “Amarone della Valpolicella” both for the technological and the phenolic maturity. The polyphenols give a broad and harmonic sensorial profile, especially for the native "Rondinella" component.

The calcareous soils of the area in the southern parts and the summits of the ridges offer excellent environments for the ripening of the grapes for the “Amarone della Valpolicella” wines which consequently have a good accumulation of sugars, a good acidic degradation and high levels of antocyanins and polyphenols with good cellular maturity. The alcoholic content of “Amarone della Valpolicella” is average, with a high value of dry extract, of total antocyanins and of total polyphenols. With regard to taste, “Amarone della Valpolicella” has interesting fruity and floral notes.

The marly limestones (Biancone and Scaglia) of the higher slopes of the “Valpolicella” production zone give excellent sugar levels both before and after the harvest. This high suitability for the production of “Amarone della Valpolicella” wine is confirmed by the trends of the acidity and of the maturity of the phenols. In fact, both the “Amarone della Valpolicella” grapes and wine are highly coloured with high total polyphenol values. A good quantity of tannins can be extracted from the grape seeds and from the ripening of the peel. At sensorial level, there are intense floral notes and hints of red fruits.

Article 10

Control body details

Control Body: Siquria S.r.l., Via Mattielli 11 Soave Verona 37038 (VR) Italy Tel. 045 4857514 Fax: 045 6190646 e-mail: info@siquria.it

The Siquria company is the Control Body authorised by the Ministry of Agricultural, Alimentary and Forestry Policies, pursuant to Article 64 Law no. 238/2016, which annually checks on compliance with the provisions of these regulations, in accordance with Article 19, para. 1, 1st paragraph, letter a) and c), and with article 20 of EU Reg. no. 34/2019, for products given the DOP recognition, by means of a systematic method of controls carried out throughout the production chain (vine cultivation, processing, packaging) in accordance with the said article 19, par. 1, 2nd paragraph.

In particular, the controls are carried out according to a predetermined control plan, approved by the Ministry, conforming to the model approved by Ministerial Decree of 2 November 2010, published in the O.J. no. 271 of 19 November 2010 (Annex 3).