

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

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Article 1

1) The controlled designation of origin “Valpolicella” is reserved to wines that meet the conditions and requisites established by these production regulations, for the following types: “Valpolicella” can also be designated with the indications “classico” and “Valpantena” and with the qualification “superiore”.

Translator’s notes:

¹ Decree of the President of the Republic

² Official Journal

³ Ministerial Decree

⁴ Managerial Decree

Translator’s notes:

⁵ Ministerial Decree

⁶ Official Journal

⁷ Ministry for Agricultural, Alimentary and Forestry Policies

⁸ Protected Designation of Origin

⁹ Protected Geographical Indication

¹⁰ Ministry for Agricultural, Alimentary and Forestry Policies

¹¹ Protected Designation of Origin

¹² Protected Geographical Indication

¹³ Ministry for Agricultural, Alimentary and Forestry Policies

¹⁴ Protected Designation of Origin

¹⁵ Protected Geographical Indication

Article 2

1) The “Valpolicella” controlled designation of origin wines 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 (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 “Amarone della Valpolicella” controlled and guaranteed designation of origin wine 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 Progno 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

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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 “Valpolicella” controlled designation of origin 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 Barbese; 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 of the grapes for the “Valpolicella” controlled designation of origin wines, which can also be designated 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" 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 100 m contour line 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 Prognetta 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 "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 controlled designation of origin "Valpolicella" 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.
- 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 cultivated exclusively on espaliers or on Verona type single or bilateral inclined pergolas.
- 5) However for the vineyard surface area 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 and trained with the unilateral or bilateral "pergola" or "pergoletta" Veronese Arbor, you are allowed to use this designation under the conditions 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 "Valpolicella ripasso" DOC wine. The Region must inform the Ministry of Agricultural, Alimentary and Forestry Policies of the provisions adopted.

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10) The maximum grape yield allowed for the production of the “Valpolicella” controlled designation of origin wines must not exceed 12 tons per hectare of vineyard under specialised cultivation and the grapes must guarantee a minimum natural alcohol content of 10% vol.

The grapes destined for the “superiore” type of the “Valpolicella” wine must assure a minimum natural alcohol content of 11% vol.

However, in years with particularly unfavourable weather conditions, the Veneto Region may issue a provision reducing the minimum natural alcohol content, but to no less than 9.50% vol.

11) In favourable years, the quantity of grapes obtained for the production of the “Valpolicella” controlled 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) 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 paragraph 10, 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.

14) 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 paragraph 10. However 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) For “Valpolicella” wines, 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 article 3, paragraph one.

Taking into account conventional production scenarios, it is allowed to carry out these operations within the territorial boundaries of the province of Verona.

2) For “Valpolicella” Classico and “Valpolicella” Valpantena wines, the grape 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 grape vinification operations may be carried out at establishments located in the “Valpolicella” wine production area as set forth in article 3, 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. Moreover, the single aging operations of that wine may take place within the territorial bounds of the province of Verona.

3) Consistently with the pertinent European Union regulations, the bottling processes must take place within the vinification and aging areas set for the respective types of wine under paragraphs 1 and two in order to preserve 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 finished wines of the “Valpolicella” type, with the various designations and specifications, must not be above 70%.

If said limit is exceeded, but it is within 75%, the surplus will not be entitled to the controlled designation of origin and can be qualified as wine from a specific region.

Over 75%, the right to the controlled designation of origin can no longer be granted to the entire product.

5) The “Valpolicella” wines that can be designated as “superiore”, before being placed on the market, must be subjected to an obligatory period of ageing of at least one year starting from 1 January of the year after the year of the production of the grapes.

Article 6

1) The “Valpolicella” controlled designation of origin wines, including those with the “classico”, “Valpantena” and “superiore” classification, precisely when they are placed on the market must have the following features:

- colour: red tending to garnet with ageing;
- nose: winy with a pleasant, delicate, typical perfume, sometimes with bitter almond tones;
- flavour: satin textured, with body, savoury, balanced;
- effective minimum alcohol content: 11.00% vol (with a potential maximum residual alcohol content of 0.40% vol) and 12.00% vol. for the “superiore” type;
- total minimum acidity: 5.0 g/l;
- minimum non-reducing extract: 18.0 g/l and 20.0 g/l for the “superiore” type.

Article 7

1) For the “Valpolicella” controlled 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 case of the “superiore” qualification of the “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 production and ageing of the wine take place in 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) As set forth in article one, for “Valpolicella” wine it is mandatory to indicate the grape growing year on the label and in the documentation required by the specific regulations.

Article 8

1) All the “Valpolicella” controlled designation of origin wines must be placed on the market in traditional glass bottles, dressed in a manner suitable to their worthy nature.

2) For the packaging of the wine designated with the “Valpolicella” controlled designation of origin under article 1, the following closure systems are required:

- a) for bottles with a capacity below 0.375 liters: use the systems required by the current regulations, except for the crown cap;
- b) for bottles with a capacity from 0.375 L to 1.5 L: use the standard cork, use the screw cap with a long outside skirt and the glass cap;
- c) for bottles with a capacity over 1.5 L and up to 18 L: exclusively use the standard stopper made out of cork.

3) Plus, for “Valpolicella” wine without any additional mention and/or specification, you are allowed to use containers alternative to glass comprised of a costrel in multilayered polyethylene or polyester plastic material enclosed in a cardboard covering or other stiff material, in volumes from 2 to 3 L.

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 “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, which determine a different water provision 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

The first cultivations of «*Vitis vinifera L.*» are attributed to the Paleo-Veneto civilisation or to the Etruscan-Roman civilisation which flourished between the VII and the V century BC and which lasted during the Roman domination in Valpolicella, in the «*Pagus Arusnatum*». The first wine produced in the area, which today is the “Valpolicella” wine, was known as «Rhaetian», because it was produced on the area of the hills and mountains of the Verona-Roman province called “Rhaetia”. One of the hypotheses regarding the origin of the name “Valpolicella” is that it derives from the Latin word “Polesella” which means *earth of many fruits* or from “Vallis-polis-cellae” meaning *valley of the many cellars*. There are also many mentions of the wine-making activity in Valpolicella on the part of the Greek-Roman classics which witness the wine-making importance of the area. In the successive centuries, wine making in Valpolicella increased greatly and it began to specialise, as testified by the first ampelographic cataloguing in the XIX century, which, among other things, rendered “la corvina” official as a typical product of Valpolicella.

Many scholars have dedicated lessons and writings to the vines of Valpolicella; in 1881 Stefano de' Stefani edited the first delimitation of the production zones of the Verona wines in which reference was made to the “Wines of Valpolicella”; the said definition of the zone and the improvement in production and wine making techniques in the successive eighty years led, in 1968, to the official approval of the “Valpolicella” Wine production Regulations with DOC recognition (Decree of the President of the Republic of 21 August 1968).

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.

At present the “Valpolicella” designation is present on many markets, in Europe and elsewhere; thanks to the fame of the designation, the territory is the destination of many Italian and foreign tourists, and in 2009 it was recognised as the best wine making region of the year by the prestigious American magazine, Wine Enthusiast.

Journalists and writers have dedicated books and publications to Valpolicella and its wines, which are mentioned and recognised in the most important guides: Buoni Vini d'Italia Touring Club, Vini d'Italia Gambero Rosso, Veronelli, Luca Maroni, Espresso, Wine Enthusiast.

Over the years, the growth in the importance of the designation has led the vineyards to carry out research and to constantly develop agronomic techniques that are increasingly advanced and attentive to the productive features of the native varieties that give body to this wine. The double Verona pergola, also called "tendone", is gradually being replaced by 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. The change began in the last century and has caused the Valpolicella vine making environment to become more dynamic and to change aspect. The less productive vineyards have been renewed, and consistent adjustments of the territory have been carried out, also on the high hillsides, recovering also the historic terraces created with dry stone walls, locally called "maragne". Today vine cultivation and wine making, mixing tradition and innovation, seek to privilege the quality of the wine by limiting the vine potential, and especially the wine production potential of the grapes, resorting to contained pruning, limiting the number of buds per trunk and the high yield per hectare, always in respect of a natural vegetal-productive balance of the plant, however.

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. Furthermore, this cultivation system, allowing the sunlight to filter through the leaves, allows for a good protection from direct sunlight in the summer months and gradual ripening over time, thus conserving the organoleptic and aromatic features typical of the "corvina" and of the other varieties that are the ampelographic base of the "Valpolicella" wines, and of the particular colour during wine making.

The grapes are crushed shortly after being harvested to prevent the onset of the oxidation of the anthocyanin substances and to preserve the freshness and softness which characterise "Valpolicella", especially the superior type which must be kept in wooden casks for at least a year.

b) The specific quality of the product

The Valpolicella wines are distinguished by the use of the native vine varieties of the territory. Corvina is the most important grape variety for "Valpolicella" wine, thanks to its technological features during the wine making phase and its phenolic properties give structure and body to the "Valpolicella" wine. When harvested, the grapes have an average sugar level and a total acidity which varies according to the climate during the harvest season, but it is always sufficient to give great freshness to the wine. The wines produced, depending on the production zone, are of medium alcohol content, well-structured and with an interesting polyphenolic framework. Rondinella is particularly important for the colour that it gives to the wine, Corvina and Corvinone, rich in polyphenols, give the wines their structure and their long lifetime.

"Valpolicella" in its first year is a young, fine wine, of a ruby red colour, with a winy perfume that is subtle with cherry and rose tones, with a fresh taste, dry or rather velvety, pleasantly tannic, slightly bitter and lively.

The "Superiore", from chosen grapes, must have aged for at least a year and it will thus have the characteristic ruby colour with garnet notes; it has a slightly ethereal, vanilla nose; the flavour is refined, balanced, dry and velvety.

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 "Valpolicella" of the floor of the valley a limited alcohol content, in favour of 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 malic acid content; this is why the alcohol content of "Valpolicella" is not excessive and it has a good level of antocyanins. Also the sensorial profiles are complex and highly distinguishing.

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

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 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 “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 “Valpolicella” is average, with high values of dry extract, of total antocyanins and of total polyphenols. With regard to taste, “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 “Valpolicella” is confirmed by the trends of the acidity and of the maturity of the phenols. In fact, both the “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).