

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

DOC		
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Article 1 Designation and wines

1. The “Barbaresco” controlled and guaranteed designation of origin is reserved for the red wines which comply with the conditions and requirements laid down in these production regulations for the following types:

- “Barbaresco”;
- “Barbaresco” riserva;
- “Barbaresco” and “Barbaresco” riserva with one of the “additional geographical indications” listed in art. 7 below, to which the indication of the “vigna” (vineyard) can be added followed by its place-name on the conditions laid down in art.7, paragraph 5.

2. The boundaries of the “additional geographical indications” are defined in the attachment at the end of these production regulations.

Article 2 Grape variety

“Barbaresco” controlled and guaranteed designation of origin wines must be made from grapes grown on vineyards planted exclusively with the Nebbiolo grape variety.

Article 3 Growing area

The area of origin of the grapes which can be used to produce “Barbaresco” controlled and guaranteed designation of origin wine, comprising the areas already defined by Ministerial Decree on 31 August 1933 published in Official Gazette no.238 of 12 October 1933, and those to which the terms laid down in the second paragraph of art. 1 of Decree of the President of the Republic no. 930 of 12 July 1963 apply, include the entire territory of the municipalities of Barbaresco, Neive and Treiso (formerly a district of Barbaresco) and the part of the “San Rocco Seno d’Elvio” district which was formerly part of the municipality of Barbaresco and became part of the municipality of Alba by Presidential Decree no. 482 of 17 April 1957, all in the province of Cuneo.

Article 4

Growing regulations

1. The environmental and growing conditions in the vineyards destined for the production of “Barbaresco” controlled and guaranteed designation of origin wine must be the environmental and growing conditions traditionally found in the area, and in any case be appropriate for giving the grapes and the resulting wine specific quality characteristics.

2. In particular, the growing conditions in the vineyards must fulfil the following requirements:

- soil: clayey, calcareous, siliceous or any combination of these;
- position: hillsides only; terrain at the bottom of a valley, or which is damp, flat or with insufficient exposure to the sun is categorically excluded;
- elevation: no higher than 550 metres a.s.l.;
- aspect: appropriate for ensuring suitable ripening of the grapes, but excluding north-facing slopes;
- planting density: as generally used in keeping with the particular characteristics of the grapes and wine. In newly-registered or replanted vineyards, the number of vines per hectare, calculated on the spacing between rows and vines, must be no less than 3,500;
- training and pruning: traditional (counter espalier, Guyot);
- no forcing is allowed.

3. The maximum yield in grapes per hectare on vineyards specialized in the production of “Barbaresco” controlled and guaranteed designation of origin wines with or without an “additional geographical indication”, and “Barbaresco” riserva with or without an “additional geographical indication”, and the minimum natural alcoholic strength by volume of the grapes destined for their vinification, must be as follows:

Wine	Yield in grapes (t/ha)	Minimum natural alcoholic strength
“Barbaresco”	8	12.0% vol.
“Barbaresco” riserva	8	12.0% vol.
with additional geographical indication		
“Barbaresco”	8	12.0% vol.
“Barbaresco” riserva	8	12.0% vol.

The maximum allowed yield in grapes for the production of “Barbaresco” and “Barbaresco” riserva controlled and guaranteed designation of origin wines with an “additional geographical indication” and the indication of the "vigna" followed by the place-name or traditional name of the vineyard must be:

Wine	Yield in grapes (t/ha)	Minimum natural alcoholic strength
“Barbaresco”	7.2	12.5% vol.
“Barbaresco” riserva	7.2	12.5% vol.

In the event of the “Barbaresco” controlled and guaranteed designation of origin with “additional geographical indication” and indication of "vigna" followed by the place-name or traditional name of

the vineyard being used for vineyards of less than seven years of age, the permitted production per hectare is as follows:

	Yield in grapes (t/ha)	Minimum natural alcoholic strength
in year 3:	4.3	12.5%
in year 4:	5.0	12.5%
in year 5:	5.8	12.5%
in year 6:	6.5	12.5%

In favourable vintages, the quantity of grapes obtained and to be used to produce “Barbaresco” controlled and guaranteed designation of origin wine must be brought within these limits (on the condition that overall production is no more than 20% higher), without prejudice to the yield in wine limit for that quantity.

4. In unfavourable vintages, if necessary the Piedmont Region fixes a lower yield than as provided for under these regulations, and this may differ within the growing area detailed in article 3.

5. Vinegrowers who expect to obtain a yield which is higher than the yield fixed by the Piedmont Region, but not the yield established under 3 above, must - in good time, and in any case at least 5 days prior to starting to harvest - provide the control bodies responsible for the area by registered mail with an estimate of the higher yield indicating the start date, thus allowing the body to carry out the appropriate checks.

6. Within the framework of the maximum yield fixed in this article, on the proposal of the Consortium for Protection the Piedmont Region may set maximum limits for the grapes that can be classified per hectare which are lower than those provided for in these regulations in order to achieve a more balanced market. In this case, the provisions under sub 5 above no longer apply.

7. On the request of the Consortium for Protection, and having consulted representatives of the supply chain, the Piedmont Region may - in consideration of the situation on the market - suspend and/or regulate, provisionally or otherwise, the registration as eligible for the Barbaresco DOCG of newly-planted and/or replanted vineyards which would increase the production potential of wines with the designation.

Article 5

Winemaking regulations

1. The vinification and mandatory ageing operations for “Barbaresco” controlled and guaranteed designation of origin wine must be carried out within the growing area described in art.3 of these production regulations.

The Ministry of Agricultural Food and Forestry Policy, having consulted the Consortium of Protection, has the right to allow the above vinification and mandatory ageing operations to be carried out in facilities located within the entire territory of the municipality of Alba.

These facilities must demonstrate that they are entitled to operate the vineyards for a period of no less than fifteen years.

2. The Ministry of Agricultural Food and Forestry Policy may also allow the above vinification and mandatory ageing operations to be carried out by companies which, having facilities located in the areas in the provinces of Cuneo, Asti and Alessandria included in art. 4 of the regulations attached to the

Decree of the President of the Republic dated 23 April 1966, demonstrate that they already carried out such operations, subject to a declaration by the competent chamber of commerce.

3. The maximum yield from the grapes in finished wine must be no higher than:

Wine	Yield in wine	Maximum production
“Barbaresco”	70%	56 hl/ha
“Barbaresco” riserva	70%	56 hl/ha

For the use of the additional geographical indication followed by “vigna” (vineyard), without prejudice to the maximum yield in wine percentage indicated above, maximum wine production (hl/ha) is established on the basis of the t/ha grape yield given in article 4 sub 3 above.

Should this yield exceed this percentage, but not 75%, controlled and guaranteed designation of origin status cannot be claimed for the surplus; beyond this percentage, the right to the designation of origin status is forfeited for the entire production.

4. The maximum yield from the grapes in finished wine following the mandatory period of ageing must be no higher than:

Wine	Yield in wine	Maximum production
“Barbaresco”	68%	54.4 hl/ha
“Barbaresco” riserva	68%	54.4 hl/ha

5. In vinification and ageing, the most rational technical criteria must be followed and appropriate winemaking practices be performed to give the wine the best quality characteristics, including enrichment, in keeping with the methods recognized under current legislation.

4. The following wines must undergo a minimum period of ageing:

Wine	Months in wood	Total ageing in months	Starting from
“Barbaresco”	9	26	November 1 st of the year of the grape harvest
“Barbaresco” riserva	9	50	November 1 st of the year of the grape harvest

The wines may only be released to market starting from the dates given below:

Wine	Date
“Barbaresco”	January 1 st of the third year following the grape harvest
“Barbaresco” riserva	January 1 st of the fifth year following the grape harvest

7. At the time of certification, following the ageing period provided for under the previous paragraph the producer may make an explicit request for “riserva” status.

Article 6 **Tasting qualities**

1. On its release to market, “Barbaresco” controlled and guaranteed designation of origin wine must comply with the following characteristics:

colour: garnet red;
nose: intense and characteristic;
taste: dry, full-bodied, well-balanced;
minimum total alcoholic strength: 12.5% vol.; with “additional geographical indication” and “vigna”: 12.5% vol.
minimum total acidity: 4.5 g/l;
minimum sugar-free extract: 22.0 g/l.

2. On its release to market, “Barbaresco” riserva controlled and guaranteed designation of origin wine must comply with the following characteristics:

colour: garnet red;
nose: intense and characteristic;
taste: dry, full-bodied, well-balanced;
minimum total alcoholic strength: 12.5% vol.; with “additional geographical indication” and “vigna”: 12.5% vol.
minimum total acidity: 4.5 g/l;
minimum sugar-free extract: 22.0 g/l.

3. The Ministry of Agricultural Food and Forestry Policy has the right to amend the above minimum limits for total acidity and sugar-free extract by decree.

Article 7 **Description and presentation**

1. The “Barbaresco” and “Barbaresco” riserva controlled and guaranteed designation of origin indication may be followed by one of the following additional geographical indications defined administratively in the attachment to these production regulations:

Albesani, Asili, Ausario, Balluri, Basarin, Bernadot, Bordini, Bricco di Neive, Bricco di Treiso, Bric Micca, Ca' Grossa, Canova, Cars, Casot, Castellizzano, Cavanna, Cole, Cottà, Currà, Faset, Fausoni, Ferrere, Gaia-Principe, Gallina, Garassino, Giacone, Giacosa, Manzola, Marcarini, Marcorino, Martinenga, Meruzzano, Montaribaldi, Montefico, Montersino, Montestefano, Muncagota, Nervo, Ovello, Paje', Pajore', Pora, Rabaja', Rabaja-Bas, Rio Sordo, Rivetti, Rizzi, Roccalini, Rocche Massalupo, Rombone, Roncaglie, Roncagliette, Ronchi, San Cristoforo, San Giuliano, San Stunet, Secondine, Serraboella, Serracapelli, Serragrilli, Staderi, Tre Stelle, Trifolera, Valeirano, Vallegrande and Vicenziana.

The above additional geographical indications may be accompanied by the indication «vigna» followed by the place-name, on the conditions provided for under paragraph 4 below. The «vigna» may only be indicated if it used in conjunction with one of the above additional geographical indications.

2. The addition of any descriptors other than those provided for under these production regulations, including the adjectives extra, fine, natural, premium, selected, old or similar, is forbidden in the description and presentation of “Barbaresco” controlled and guaranteed designation of origin wine.

3. The use of indications referring to names or corporate names or private brand names is permitted in the description and presentation of the “Barbaresco” controlled and guaranteed designation of origin wines under art.1 above, providing they cannot be confused with any “additional geographical indication”, except in the case of acquired rights, and that they do not have a laudatory meaning and do not deceive the consumer.

4. An “additional geographical indication” in the description and presentation of “Barbaresco” and “Barbaresco” riserva controlled and guaranteed designation of origin wine must be printed immediately below the designation and may not be bigger than the indication “Barbaresco”.

5. The controlled and guaranteed designation of origin may be accompanied in the description and presentation of “Barbaresco” and “Barbaresco” riserva wines by the indication «vigna» followed by the place-name or traditional name of the vineyard providing that the “additional geographical indication” is also claimed, that the vinification and storage of the wine have taken place in separate containers, and that it has been indicated in the declaration of the grapes in both the registers and the accompanying documents, and in the regional list pursuant to art.6 paragraph 8 of legislative decree no. 61/2010 (Appendix 1).

Whoever intends to accompany the designation of origin and the additional geographic indication in the description and presentation of "Barbaresco" wine with the indication of the vineyard must have carried out the vinification of the grapes and the bottling of the wine.

The indication of the “vigna” followed by the place-name or traditional name of the vineyard must be printed on the label in characters which are 50% or less of the size of the characters used to indicate the "Barbaresco" controlled and guaranteed designation of origin.

Article 8 Packaging

1. “Barbaresco” controlled and guaranteed designation of origin wines referred to in art.1 must be packaged for sale in bottles shaped in the traditional style, made of dark glass, and with a closure device permitted under the current applicable regulations.

2. The bottles in which “Barbaresco” controlled and guaranteed designation of origin wines referred to in art.1 must have a capacity permitted under current provisions of law, but in any case no less than 37.5 cl and excluding 200 cl containers.

3. The packaging and presentation in bottles which can deceive consumers or in any case offend the prestige of the wines is forbidden.

4. The use of traditional containers with a capacity of 6, 9, 12 or 15 litres may be permitted on request for promotional purposes subject to special Ministry of Agricultural, Food and Forestry Policy authorization.

Article 9 Association with the geographical environment

A) Information on the geographical area.

Barbaresco is grown in the Langhe, a term which - according to some scholars - derives from the word “Langues”, meaning tongues of land which extend in a lively contour effect modulated by the changing of the seasons. From a geological viewpoint, the Langhe originated in the Tertiary or Cenozoic Era, which began almost 70 million years ago. These hills overlooking the River Tanaro are distinguished by white tufaceous marl, and the soil in the Barbaresco growing area mostly belongs to the geological formation called “Tortonian”, one of the 14 layers of which the

sedimentary terrain forming the tertiary basin of Piedmont is composed. The Tortonian soil is made up of stratified sand and not very resistant, bluish-grey marl that creates lowish, rounded white hills which are very good for winegrowing.

- B) Information on the quality or characteristics of the product which can essentially or exclusively be attributed to the geographical environment.

Barbaresco is made only from Nebbiolo grapes grown in three municipalities north-east of Alba, part of which is also included in the growing area. Traditional local methods have always been used in its cultivation: Guyot pruning and espalier training with rising vegetation. In the Barbaresco growing area, the Nebbiolo grapevine produces garnet red wines with orange highlights which have an appealing, intense, ethereal bouquet and a delicate dry taste with body and just the right amount of tannins. A distinction can be made between on the one hand the hills of Barbaresco and Neive, which produce wines featuring structure, power and full tannins combined with softness, finesse and an abundance of fruit, and on the other the hills of Treiso, which produce wines which are more associated with finesse and elegance than with structure.

- C) Description of the causal interaction between the elements given under A) and B) above.

The growing of Nebbiolo in this area dates back to ancient times: some say that it was the Galls who were the first to be attracted by the wine Barbaritium, and that this was why they came to Italy; others maintain that Barbaresco takes its name from the barbarians who caused the downfall of the Roman Empire. Whatever its origins may be, however, matters little: what is certain is that it was one of the first designations to be recognized in Italy - together with Barolo - in 1966.

Article 10 Control body

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Valoritalia is the Control Body - authorized by the Ministry of Agricultural Food and Forestry Policy pursuant to article 13 of legislative decree no. 61/2010 (Appendix 1) - which performs the annual check on compliance with the provisions of these regulations, in accordance with article 25, par. 1, subs 1 a) and c) and article 26 of EC Reg. no. 607/2009, for PDO products by means of combined control (systematic and sampling) throughout the entire production chain (vinegrowing, processing, packaging), in accordance with the above article 25, par. 1, sub 2 c. In particular, this check is carried out in accordance with a predetermined control plan approved by the Ministry, in compliance with the model approved by DM 14 June 2012, published in G.U. no. 150 of 29.06.2012 (Appendix 2).