

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

DOC		
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Article 1 Designation and wines

1. The “Barolo” 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:

- “Barolo”;
- “Barolo” riserva;
- “Barolo” and “Barolo” riserva with one of the “additional geographical indications” listed in art. 8 below, to which the indication of the “vigna” “vineyard” can be added followed by its place-name or traditional name on the conditions laid down in art.8, 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

The “Barolo” controlled and guaranteed designation of origin is reserved for wines 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 “Barolo” 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 Barolo, Castiglione Falletto, Serralunga d'Alba and the part of the municipalities of Monforte d'Alba, Novello, La Morra, Verduno, Grinzane Cavour, Diano d'Alba, Cherasco and Roddi, all in the province of Cuneo.

The boundary of this area is as follows:

starting from the village of Verduno, it follows the old Tanaro road down past Cascina Pradonio to 300m and the Monvigliero country road. Then it takes the Ronchi country road which starts at this point via 276m to the border between Roddi and Verduno. It follows this boundary as far as the border between La Morra and Roddi, which it then follows as far as Località Ciocchino. From Ciocchino it runs along the Bricco Ambrogio country road, touching on 248m and 252m until meeting Rio Talloria di Castiglione. It heads south-west up this stream as far as the Alba-Barolo provincial road near the junction for Barolo and Serralunga. Then it follows the Alba-Barolo provincial road north towards Alba as far as km 5, where - near Cascina Giuli - it turns off onto the road for Case Borzone and Giacco, following it until reaching the border between Grinzane Cavour and Diano d'Alba at Farinetti. It follows this boundary as far as the Garzello stream, and then this stream until it joins the Talloria di Sinio stream. It then goes upstream along the section passing through the municipality of Diano d'Alba, and then the next section which acts as the boundary between Serralunga and the municipalities of Montelupo and Sinio. It then follows this boundary and the border between Serralunga and Roddino until meeting the border between Serralunga and Monforte at 297m near Cascina Pian Romaldo.

It follows Rio di Pian Romaldo from its source in the direction of Bricco del Rosso (498m), below which it reaches the Roddino-Monforte provincial road, which it follows to the centre of Monforte. From here it heads down Rio Cornaretta, and then follows the first section of Rio di Monchiero, past Case Manzoni, Cascina Rocca Nera and Cascina Vigliano as far as the boundary between Monforte and Monchiero, which it follows until it meets Rio Rataldo and the border between Novello, Monchiero and Monforte. It heads down Rio Rataldo until it joins Rio del Mosca, then heads up the latter as far as the village of Novello. From Novello, it continues along the Corini country road, then up to Tarditi and Saccati (339m) to the first section of the boundary between the municipalities of Novello and Narzole, and then on to the boundary between Barolo and Narzole, and subsequently the boundary between Barolo and La Morra near 480m. From this point it continues west along the boundary between Narzole and La Morra as far as the border between Cherasco and La Morra, which it then follows north via 386m until meeting the Cherasco-La Morra provincial road near km 4. It runs along this road as far as Località San Michele (302m), before taking the existing country road until meeting Rio San Michele, which it follows for a short way south-east upstream until it joins Rio Rovanco on the border between Cherasco and La Morra. It follows this boundary past Cascina Motturone (292m) as far as the shore of the River Tanaro, before turning north-east along a straight line to Presa. From here it takes the Garassini municipal road past Cascina Dabene to the provincial road for Pollenzo. It follows this road in the direction of Cascina Roggeri as far as the boundary between La Morra and Verduno, and the junction for Cogni. It then heads south along the boundary between La Morra and Verduno as far as Cogni, where it takes the provincial road as far as the starting point in the village of Verduno.

Article 4 **Growing regulations**

1. The environmental and growing conditions in the vineyards destined for the production of “Barolo” 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 less than 170 metres a.s.l. and no higher than 540 metres a.s.l.;

- aspect: appropriate for ensuring suitable ripening of the grapes, and to give the grapes and the resulting wine their specific quality characteristics, but with the exclusion for new plantings of north-facing slopes from -45° to +45° sexagesimals;
- 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 controlled and guaranteed designation of origin “Barolo” with or without an “additional geographical indication”, and “Barolo” 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
“Barolo”	8	12.5% vol.
“Barolo” riserva	8	12.5% vol.
with additional geographical indication		
“Barolo”	8	12.5% vol.
“Barolo” riserva	8	12.5% vol.

The maximum allowed yield in grapes for the production of “Barolo” and “Barolo” 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
“Barolo”	7.2	13.0% vol.
“Barolo” riserva	7.2	13.0% vol.

In the event of the “Barolo” 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	13.0%
in year 4:	5.0	13.0%
in year 5:	5.8	13.0%
in year 6:	6.5	13.0%

In favourable vintages, the quantity of grapes obtained and to be used to produce “Barolo” 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 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 must be carried out within the growing area described in art.3.

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 municipalities of Monforte d’Alba, Novello, La Morra, Grinzane Cavour, Diano d’Alba and Roddi, and in the part to the right of the River Tanaro of the municipalities of Cherasco and Verduno. 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
“Barolo”	70%	56 hl/ha
“Barolo” 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
“Barolo”	68%	54.4 hl/ha
“Barolo” 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
“Barolo”	18	38	November 1 st of the year of the grape harvest
“Barolo” riserva	18	62	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
“Barolo”	January 1 st of the fourth year following the grape harvest
“Barolo” riserva	January 1 st of the sixth 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, “Barolo” 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: 13.0% vol.; with “additional geographical indication” and “vigna”: 13.0% vol.
minimum total acidity: 4.5 g/l;
minimum sugar-free extract: 22.0 g/l.

2. On its release to market, “Barolo” 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: 13.0% vol.; with “additional geographical indication” and “vigna”: 13.0% 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 **Barolo Chinato**

1. The «Barolo Chinato» designation is permitted for aromatized wines prepared using «Barolo» - without the addition of musts or wines not entitled to the designation - as base wine, and with flavouring that allows for the reference to cinchona bark in the designation under current law.

2. The control body must be informed of the quantity of «Barolo» DOCG to be used in «Barolo Chinato» prior to its preparation.

Article 8 **Description and presentation**

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

Albarella, Altenasso or Garblet Suè or Garbelletto Superiore, Annunziata, Arborina, Arione, Ascheri, Bablino, Badarina, Baudana, Bergeisa, Bergera-Pezzole, Berri, Bettolotti, Boiolo, Borzone, Boscareto, Boscatto, Boschetti, Brandini, Brea, Breri, Bricco Ambrogio, Bricco Boschis, Bricco Chiesa, Bricco Cogni, Bricco delle Viole, Bricco Luciani, Bricco Manescotto, Bricco Manzoni, Bricco Rocca, Bricco Rocche, Bricco San Biagio, Bricco San Giovanni, Bricco San Pietro, Bricco Voghera, Briccolina, Broglio, Brunate, Brunella, Bussia, Campasso, Cannubi, Cannubi Boschis or Cannubi, Cannubi Muscatel or Cannubi, Cannubi San Lorenzo or Cannubi, Cannubi Valletta or Cannubi, Canova, Capalot, Cappalotto, Carpegna, Case Nere, Castagni, Castellero, Castelletto, Castello, Cerequio, Cerrati, Cerretta, Cerviano-Merli, Ciocchini, Ciocchini-Loschetto, Codana, Collaretto, Colombaro, Conca, Corini-Pallaretta, Costabella, Coste di Rose, Coste di Vergne, Crosia, Damiano, del comune di Barolo, del comune di Castiglione Falletto, del comune di Cherasco, del comune di Diano d'Alba, del comune di Grinzane Cavour, del comune di La Morra, del comune di Manforte d'Alba, del comune di Novello, del comune di Roddi, del comune di Serralunga d'Alba, del comune di Verduno, Drucà, Falletto, Fiasco, Fontanafredda, Fossati, Francia, Gabutti, Galina, Gallaretto Garretti, Gattera, Giachini, Gianetto, Ginestra, Gramolere, Gustava, La Corte, La Serra, La Vigna, La Volta, Lazzarito, Le Coste, Le Coste di Monforte, Le Turne, Lirano, Liste, Manocino, Mantoetto, Marenca, Margheria, Mariondino or Monriondino or Bricco Moriondino, Massara, Meriame, Monprivato, Monrobiolo di Bussia,

Montanello, Monvigliero, Mosconi, Neirane, Ornato, Paiagallo, Panerole, Parafada, Parussi, Pernanno, Perno, Piantà, Pira, Pisapola, Prabon, Prapò, Preda, Pugnane, Ravera, Ravera di Monforte, Raviolo, Riva Rocca, Rivassi, Rive, Rivette, Rocche dell'Annunziata, Rocche dell'Olmo, Rocche di Castiglione, Rocchettevino, Rodasca, Roere di Santa Maria, Roggeri, Roncaglie, Ruè, San Bernardo, San Giacomo, San Giovanni, San Lorenzo, San Lorenzo di Verduno, San Pietro, San Ponzio, San Rocco, Santa Maria, Sant'Anna, Sarmassa, Scarrone, Serra, Serra dei Turchi, Serradenari, Silio, Solanotto, Sorano, Sottocastello di Novello, Teodoro, Terlo, Torriglione, Valentino, Vignane, Vignarionda, Vignolo, Villero, Zoccolaio, Zonchetta, Zuncai.

The above additional geographical indications may be accompanied by the indication «vigna» followed by the place-name or traditional name of the vineyard, 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 “Barolo” 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 “Barolo” 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 “Barolo” and “Barolo” riserva controlled and guaranteed designation of origin wine must be printed immediately below the designation and may not be bigger than the indication “Barolo”.

5. The controlled and guaranteed designation of origin may be accompanied in the description and presentation of “Barolo” and “Barolo” 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 "Barolo" 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 "Barolo" controlled and guaranteed designation of origin.

Article 8 Packaging

1. “Barolo” controlled and guaranteed designation of origin wines under art.1 above must be packaged for sale in Albeisa bottles or bottles corresponding with traditional, long-standing use which are made of dark glass, and have a closure device permitted under the current applicable regulations.

2. The bottles in which “Barolo” 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.

Barolo 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 Barolo 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.

Barolo is produced in an area comprising 11 municipalities a few kilometres to the south of the town of Alba, on hills overlooked by imposing mediaeval castles, including Barolo castle itself, which gave its name to the wine which is celebrated throughout the world today.

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

Barolo is made only from Nebbiolo grapes grown according to traditional methods, with Guyot pruning and espalier training. The particular composition of the soil in the Langa - mostly calcareous and tufaceous - derives from its formation mainly in the Tortonian and Messinian ages around 7 million years ago. The gradual recession of the sea created dome-shaped hills distinguished by layers of limestone and tufa, with the presence of chalks and minerals which are more marked in some areas. This particular conformation is the natural habitat of the Nebbiolo grapevine, which expresses itself at its best here in long-lasting wines with great structure and balance.

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

Nebbiolo has been grown in the area of Barolo since time immemorial, but it was down to the determination of Camillo Benso Count of Cavour and Giulia Colbert Falletti, the last Marchesa of Barolo, that an exceptionally rich and well-balanced wine began to be produced in the mid-1800s, becoming an ambassador for the Piedmont of the House of Savoy in courts throughout Europe. What made - and makes - Barolo so important is its structure, which provides a powerful, complex bouquet that develops over time without losing its special qualities.

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).