

Production Regulation for DOC wines

Production Regulation for “Montefalco” controlled designation of origin wine - (Official Gazette no. 189 of 13 August 1993)

Article 1

(Recognition of designation)

The “Montefalco” controlled designation of origin is reserved for white and red wines which meet the conditions and requirements established in this production regulation.



Article 2

(Varieties allowed)

The “Montefalco” controlled designation of origin, which must be followed by the specification “bianco” (white) or “rosso” (red), is reserved for the wines coming from grapes from vineyards having, within the farm or estate, the following ampelographic composition:

“Montefalco” Bianco:

Grechetto: not less than 50%;

Trebbiano Toscano: 20 to 35%;

other non-aromatic white grape varieties, recommended or authorized for the Province of Perugia, taken alone or in combination for the remaining part.

“Montefalco” Rosso:

Sangiovese: 60 to 70%;

Sagrantino: 10 to 15%;

other non-aromatic red grape varieties, recommended or authorized for the Province of Perugia, taken alone or in combination for the remaining part.

Article 3

(Grape production zone)

The grapes used for the production of “Montefalco” controlled designation of origin wines must be grown in the production zone indicated below which includes the entire administrative territory of the Commune of Montefalco and part of the territory of the Communes of Bevagna, Gualdo Cattaneo, Castel Ritaldi and Giano dell’Umbria, all in the Province of Perugia.

This zone is thus delimited:

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Article 4

(Environmental conditions and yields)

The environmental and cultivation conditions of the vineyards for the production of the wine named in Art. 2 must be those which are traditional to the zone, and in any case, which are suitable for giving the specific characteristics to the grapes and the wines. Those which are therefore considered eligible are all vineyards in a suitable position and with adequate exposure to sunlight, with the exclusion of those planted in the bottoms of valleys. The planting distances, planting systems and pruning methods must be those generally used or, in any event, which will not modify the characteristics of the grapes and the wines. No type of forcing may be carried out.

The maximum grape yield allowed for the production of “Montefalco” controlled designation of origin white wine must not be greater than 13,000 kg per hectare of specialized vineyard. The maximum grape yield allowed for the production of “Montefalco” controlled designation of origin red wine must not be greater than 11,000 kg per hectare of specialized vineyard. With the aforesaid maximum limits remaining effective, the yield per hectare in mixed cultivation must be calculated in relation to the actual area cultivated with grapevines.

The Region of Umbria may establish, through its own decree and having consulted with the interested trade organizations each year, prior to the harvest and taking into account the environmental growing conditions, a maximum production limit of grapes per hectare lower than that set by this production regulation, promptly informing the Ministry of Agricultural and Forestry and the National Commission for the Protection of the Designation of Origin of Wines. The maximum yield of grapes into wine must not be more than 72% for the “Montefalco” Bianco and 70% for the “Montefalco” Rosso.

Should the grape-wine yield exceed the above limits, the surplus amounts shall not have the right to the controlled designation of origin. The grapes to be used for making wine must ensure that the “Montefalco” Bianco wine will have a minimum natural alcohol content of 10.5% by volume, the “Montefalco” Rosso 11.50% by volume, and the “Montefalco” Rosso “Riserva” 12% by volume. For the purposes of the vinification of the Rosso “Riserva” type, the grapes used must be described in a specific report, and the use of the grapes must be indicated in the winery books.

Article 5

(Vinification)

The vinification and mandatory aging operations must be done within the entire territory of the communes included, even if only partially, in the production zone described in Art. 3. Furthermore, the Ministry of Agricultural and Forestry shall have the authority, taking into consideration traditional situations, to allow that said operations be carried out also within the territorial limits of the Communes of Foligno, Spoleto and, for aging only, in the Commune of Marsciano in the Province of Perugia on the condition that this is for preexisting cases of single or associated wineries that were already vinifying or aging at the time when this production regulation went into effect.

For vinification, only those honest and regular winemaking methods right and proper for giving the wine described above its particular characteristics shall be allowed. “Montefalco” Rosso may not be made available for consumption before having been subjected to a mandatory aging period of at least 18 months starting from November 1st of the year the grapes were grown. “Montefalco” Rosso “Riserva” may not be made available for consumption before having been subjected to a mandatory aging period of at least 30 months, of which at least 12 months in wooden casks, starting from November 1st of the year the grapes were grown.

Article 6

(Wine characteristics)

Upon being made available for consumption, “Montefalco” controlled designation of origin wines must have the following characteristics:

“Montefalco” Bianco:

- color: straw yellow;
- aroma: lightly vinous, fruity;
- flavor: dry, lightly fruity, characteristic;
- minimum natural alcohol content by volume: 11%;
- minimum total acidity: 5.5 per mill;
- minimum net dry extract: 17 per mill.

“Montefalco” Rosso:

- color: ruby red;

- aroma: characteristically vinous, delicate;
- flavor: harmonious, dry with good body;
- minimum natural alcohol content by volume: 12%;
- minimum total acidity: 5 per mill;
- minimum net dry extract: 23 per mill.

The Ministry of Agricultural and Forestry shall have the authority, by its own decree, to change the aforesaid limits for acidity and dry extract. "Montefalco" Rosso "Riserva" wine coming from grapes having a minimum natural alcohol content by volume of 12% when subjected to aging conditions as according to Art. 5, must have a minimum total alcohol content by volume of 12.5% at the time of being made available for consumption.

Article 7

(Labeling)

In the designation of "Montefalco" wine the additional specification "Riserva" must appear on the label below the phrase "denominazione di origine controllata" and thus it cannot be inserted between this phrase and the name "Montefalco"; in any event the specification "Riserva" must appear in characters having a size not larger than those used for the designation "Montefalco," evident in a like manner and reproduced on the same color base.

In the designation and presentation of "Montefalco" controlled designation of origin wine it is prohibited to use any additional qualification other than those provided for in this production regulation, including therein the adjectives: extra, fine, scelto, selezionato (extra, fine, chosen, selected) and the like. It is permitted to use indications that refer to names, company names, private brands that do not have a laudatory meaning and that do not deceive the purchaser. Indications tending to qualify the agricultural activity of the bottler, such as "viticoltore" (winegrower) "fattoria" (farm), "tenuta" (estate), "podere" (estate), "cascina" (farmhouse) and other similar terms are permitted in conformity with EEC and national provisions regarding wines. It is also permitted to use geographic indications and place names that refer to administrative units, hamlets, areas, farms, zones and districts where the grapes used to make the wine thus qualified were grown, under the conditions provided for by Ministerial Decree 22 April 1992. In the designation and presentation of "Montefalco" controlled designation of origin wine there must appear the year of grape production.

Article 8

(Bottles)

"Montefalco" Bianco, "Montefalco" Rosso and "Montefalco" Rosso "Riserva" controlled designation of origin wine must be made available for consumption in glass bottles having a volume not greater than 5 liters, closed with cork stoppers and, as regards the type and covering, appropriate to the traditional characteristics of fine wine.

Article 9

(Penalties)

Whoever produces, sells, offers for sale or otherwise distributes for consumption wines with the "Montefalco" controlled designation of origin that do not meet the conditions and requirements established by this production regulation shall be prosecuted as according to Articles 28, 29, 30 and 31 of Law 10 February 1992, no. 164.

*The Ministry of Agricultural and Forestry,
Diana*

