

# **Production Code of “Chianti Classico” Denominazione di origine protetta (DOP) wine**

## **Article 1 Denomination and wines**

1. The ‘Chianti Classico’ Denominazione di Origine Controllata e Garantita’ (Denomination of Controlled and Guaranteed Origin), also accompanied by the words “Riserva” and “Gran Selezione”, is reserved to red wine that satisfies the conditions and requirements stipulated in the present production code.

## **Article 2 Ampelographic characterization**

1. "Chianti Classico" wine must be obtained from grapes grown in the area of production defined in Art.3 hereunder and must come from vineyards, within the estate framework, characterized by the following ampelographic composition:

- Sangiovese, from 80% up to 100%.

2. In addition, red-berried grapes belonging to varieties suitable for cultivation in Tuscany may also be used in the production of the above said wine in the maximum amount of 20% of the area recorded in the vineyard register. Said varieties, registered in the National Register of wine grape varieties, approved by Ministerial Decree dated May 7, 2004 and subsequent amendments, are listed in *Attachment 1* of this production code.

## **Article 3 Area of Production of Grapes**

The production zone of “Chianti Classico” Denominazione di Origine Controllata e Garantita wine is the area defined by the inter-ministerial decree of July 31<sup>st</sup> 1932, confirmed by Article 5 of Presidential Decree 930 of July 12<sup>th</sup> 1963, by Article 3 of Presidential Decree of August 9<sup>th</sup> 1967, by Article 3 of Presidential Decree of July 2<sup>nd</sup> 1984, and by Article 5 of Law 164 of February 10<sup>th</sup> 1992, **by Article 6 of Legislative Decree dated April 8<sup>th</sup> 2010 n.61 and by Article 3 of the Production Code attached to Ministerial Decree dated 5 August 1996, independently regulated pursuant to the abovementioned Article 5 of Law 10 February 1992 n.164 and Article 6 of Legislative Decree of April 8<sup>th</sup> 2010, n.61.**

Said area is delimited as follows:

“Beginning with a description of the boundary regarding the part of this area that belongs to the province of Siena, we consider as starting point the place where the border between the provinces of Siena and Arezzo meets with the Borro Ambrella della Vena near Pancole in the municipality of Castelnuovo Berardenga.

From this point, the border follows the torrent Ambra and one of its tributaries, not named, as far as the Ciarpella farm, then the mule track leading to the Casa al Frate farm. From there, it follows a virtually straight line as far as Ombrone (altitude of 298 meters, or 977 feet).

From there, the mule track descends to an altitude of 257 meters, where it meets a cart path leading to the road to Castelnuovo Berardenga. That road climbs to a height of 354 meters and then follows the Malena Morta ravine to its confluence with the Borro Spugnaccio. The border continues along the Malena Morta ravine to Piali (227 meters) and then follows the Malena Viva for a short

stretch before proceeding along a virtually straight line toward Santa Lucia (252 and 265 meters) and the Arbia. Upon reaching that torrent, the boundary follows the administrative border between the municipalities of Siena and Castelnuovo Berardenga.

From this point, the boundary of the production zone continues along the administrative borders of Siena, Castelnuovo Berardenga, Castellina, Monteriggioni and Poggibonsi until it encounters, at the Borro di Granaio, the confines of the province of Florence, which it follows as far as the Le Valli farm. Afterward, it follows the communal road, passing by San Giorgio and the Cinciano springs and continues along that line until it rejoins the provincial border, which is also the municipal border between Poggibonsi and Barberino. It then follows the Drove torrent until it enters the province of Florence. At this point, the description is devoted to the boundary limiting the part of said production zone that belongs to the province of Florence. Initially, the boundary follows the Drove torrent as far as Mulino della Chiaia, where it meets the administrative line between the municipalities of Tavarnelle and Barberino, which it follows for a short distance. It then bends around toward the east along another small stream, passing Biricucci and Belvedere before reaching immediately afterward the San Donato-Tavarnelle road. It follows that road to Morocco and then traces a virtually straight line that, passing by Figlinella, reaches Sambuca and the Pesa torrent.

Still following the course of the torrent, the boundary initially coincides with the administrative border between the municipalities of San Casciano Val di Pesa and Tavarnelle, and then it returns to the torrent after Ponte Rotto. From that point, the zone's boundary coincides with the administrative confines of the municipalities of San Casciano and Greve.

The boundary of the Chianti Classico production zone then re-enters the province of Siena and follows the administrative borders of the municipalities of Radda in Chianti, Gaiole and, for a short distance, that of Castelnuovo Berardenga before reaching the starting point of the description of this zone.

#### **Article 4**

##### **Rules governing vine-growing**

1. Environmental conditions and the methods used in cultivating the vineyards that yield "Chianti Classico" wine must be those traditional in the area and, in any case, uniquely those capable of providing grapes and the must and wine derived from them with specific qualitative characteristics.
2. Planting densities, training systems and systems of pruning must be such as not to modify the special characteristics of grapes and wine. In particular, all types of training systems involving horizontal canopies, such as the tendon type, are prohibited. All types of forcing are forbidden, however the use of emergency irrigation is permitted.
3. Only the vineyards that are located on the slopes of hills, that are appropriately oriented, that are not situated at altitudes above 700 meters, and the soils of which consist predominantly of sandstone, limestone, marl, clayey schist, sand and pebbles are considered suitable for entry in the vineyard register with the denomination of "Chianti Classico".
4. Vineyards situated in damp soils and on valley floors, as well as terrains consisting predominantly of clay of the Pliocene and, in any case, markedly clayey, even if they are situated within the delimited zone, are to be regarded as unsuitable and cannot be entered into the above said vineyard register with the denomination of "Chianti Classico".
5. With regard to the area of production defined by Article 3, vineyards may not be planted nor registered into the vineyard register with the denomination of "Chianti" DOCG, nor may "Chianti" DOCG or "Chianti" Superiore DOC wines be produced within said zone.

6. At the time of new plantings of vineyards, the minimum density of rootstocks per hectare must be equal to 4400 plants.
7. Maximum permitted production of grapes per hectare is 7.5 tons and the average yield per rootstock cannot exceed 2 kilos.
8. As an exception to articles 6 and 7 hereinabove, pre-existing rules shall apply with regard to new vineyard plantings that were introduced before this production code came into force.
9. In favorable vintages the quantity of grapes harvested and intended for the production of “Chianti Classico” Denominazione di Origine Controllata e Garantita wine must be reduced to the levels indicated above, provided that the global production does not exceed those levels by 20% without prejudice to the limit on yield of wine from grapes for the stipulated quantities.
10. The maximum yield of wine from grapes cannot exceed 70%. Whenever that yield exceeds the percentage indicated above but by no more than 75%, the excess has no right to the Denominazione di Origine Controllata e Garantita; beyond said percentage, all the output loses the right to the Denominazione di Origine Controllata e Garantita.
11. The grapes destined to vinification must be subjected to prior selection, if necessary, in order to assure that the wine destined to become “Chianti Classico” possesses a minimum natural alcohol level by volume of 11.5%.
12. Transformation of grapes into must for any of the additional wine grape varieties referred to in Art.2 and their subsequent vinification may occur separately, in whole or in part, provided that the assemblage of the base wines thus obtained with the wine made using Sangiovese grapes is done before the legally required certification for the relevant batch is requested and/or before the final product is placed on the market, as is better defined by the article hereunder.
13. All consignments of “Chianti Classico” wine may be marketed only if equipped with the required certificate of suitability issued by the competent Control Body. Those who intend to commercialize within the area of production consignments of new wine still in fermentation and destined to Chianti Classico DOCG must notify the Control Body in charge at least 2 business days prior to the actual transfer.  
In the event of assemblage of previously certified consignments, a new certificate of analytical and organoleptic suitability must be requested for the assembled consignment.
14. The Chianti Classico wines that are accompanied by the expression “Gran Selezione” must be obtained exclusively from the vinification of grapes produced by the vineyards tended by the bottling company, even if they are bottled by third parties on behalf of the former. Should said grapes be given to Cooperatives, their vinification must be carried out separately and the wines thus produced by said Cooperatives must be bottled separately.
15. The vineyards can begin production of “Chianti Classico” wine only on the third year after planting. However, during said third year the maximum allowed production of grapes is reduced to 40%, and consequently from 7.5 to 3 tons/ha.

## **Article 5**

## **Rules governing vinification**

1. Vinification, storage, and aging operations must be carried out within the production zone defined in Article 3 hereinabove.
2. However, said operations are permitted, with the authorization of the Ministry of Agricultural, Food and Forestry Resources on the basis of a preliminary inquiry conducted by the region of Tuscany and favorable opinion by the Consorzio Vino Chianti Classico, in wineries situated outside the above said territory, but no more than ten kilometers by air from the boundaries of said zone, provided that such wineries were already in operation prior to January 1<sup>st</sup> 2008, and that they belong to establishments that vinify, individually or collectively, grapes suited to the production of “Chianti Classico” wine that were grown in their own or in leased vineyards.
3. Authorizations granted to this date remain valid.
4. Operations involving bottling and bottle fining and aging must be carried out within the production area defined in Article 3 hereinabove.
5. Pursuant to Article 8 of Regulation 607/2009, bottling or conditioning must be carried out within the above said delimited geographical area in order to safeguard the quality and reputation of Chianti Classico DOCG wine, to guarantee its origin and to provide assurance on the effectiveness of all relevant controls.
6. However, the wineries authorized to carry out vinification outside the designated area pursuant to paragraph 2 of this article may also carry out, within the same establishment, operations involving the bottling and/or bottle fining and aging of wine made from the vinification of grapes suitable for the production of “Chianti Classico” that were grown in their own or in leased vineyards, individually or collectively.
7. All bottling authorizations granted to this date remain valid.
8. Likewise, in particular contingent situations and in any case for a maximum transitional period of three years, wineries situated in the provinces of Florence and Siena or bordering the same provinces within Tuscany may be authorized, upon favorable opinion by the Consorzio Vino Chianti Classico and with the authorization of the Ministry of Agricultural, Food and Forestry Resources, to carry out operations involving bottling and/or bottle fining and aging, provided that:
  - The wineries pertain to establishments that have been bottling “Chianti Classico” wine within the area of production for at least ten years.
  - Said operations regard wine that has been transferred only after having been certified as Chianti Classico DOCG and are carried out within the period of validity of said certification.
9. In vinification, only local, correct and consistent procedures permitted by applicable regulations are authorized.
10. Enrichment is permitted under the conditions stipulated in European Community and national regulations, provided that the maximum production of wine per hectare and the minimum natural alcohol level of the grapes, as indicated in Article 4, are respected.  
If effected, enrichment must be carried out either with concentrated must produced with grapes indigenous to the production zone of the “Chianti Classico” wine, or with concentrated rectified must or grape sugar.

11. For must and wines destined to Chianti Classico “Gran Selezione” wine, enrichment is not permitted with the addition of exogenous products; in any case, the increase in the natural alcoholic strength by volume must not exceed 1% vol.
12. “Chianti Classico” wine can be released for consumption no sooner than October 1 of the year following the harvest.
13. “Chianti Classico” wine that is to be issued as a “Riserva” can be released for consumption only after it has been subjected to at least 24 months of aging, of which at least 3 months of bottle fining.
14. “Chianti Classico” wine that is to be issued as “Gran Selezione” can be released for consumption only after it has been subjected to at least 30 months of aging, of which at least 3 months of bottle fining.
15. The bottle fining period for "Chianti Classico" wine that is to be issued as "Riserva" and of "Chianti Classico" wine that is to be issued as “Gran Selezione” may also be carried out outside the area of vinication, provided that the bottles already bear the label and neck sticker that replaces the Government Seal, following the certification of the relevant consignment of wine.
16. The period of aging is calculated from the January 1 of the year following the harvest.

## **Article 6**

### **Product characteristics at time of consumption**

1. When it is released for consumption, “Chianti Classico” Denominazione di Origine Controllata e Garantita wine must possess the following characteristics:
  - **color:** shades of deep ruby red;
  - **odor:** persistent, with floral notes and typical vinous character;
  - **flavor:** dry, fresh, sapid and lightly tannic, a sensation that fines in time;
  - **minimum total alcoholic strength by volume:** 12,00%;
  - **minimum total acidity:** 4,5 g/l;
  - **minimum non-reducing extract:** 24,0 g/l.
2. When it is released for consumption, the “Riserva” Chianti Classico Denominazione di Origine Controllata e Garantita wine must possess the following characteristics:
  - **color:** lively ruby-red tending to garnet with aging;
  - **odor:** intense, persistent with floral notes;
  - **flavor:** dry, harmonious, with good tannins;
  - **minimum total alcoholic strength by volume:** 12,50% vol;
  - **minimum total acidity:** 4,5 g/l;
  - **minimum non-reducing extract:** 25,0 g/l.
3. When it is released for consumption, the “Gran Selezione” Chianti Classico Denominazione di Origine Controllata e Garantita must possess the following characteristics:
  - **color:** lively ruby-red tending to garnet with aging;

- **odor:** spicy and persistent;
- **flavor:** dry, persistent, balanced;
- **minimum total alcoholic strength by volume:** 13.00 % vol;
- **minimum total acidity:** 4,5 g/l;
- **minimum non-reducing extract:** 26,0 g/l.

4. “Chianti Classico” denominazione di origine controllata e garantita wines may sometimes have subtle scents of wood.

## Article 7 Labelling, description and presentation

1. The “Chianti Classico” Denominazione di Origine Controllata e Garantita is distinguished exclusively and obligatorily by the brand “Gallo Nero” in the graphic and text format attached to the present production code (*Attachment n.2*) to be used strictly in conjunction with the Chianti Classico denomination.

2. Within 12 months from the transitional authorization stipulated in Article 13 of Ministerial Decree of 7 November 2012, all bottlers must affix the “Gallo Nero” brand on the bottle. Said brand is distributed by the Consorzio di Tutela Vino Chianti Classico or is printed on the label by the involved wineries, and it must be used and affixed on the bottles in the manner established by the specific regulation issued by said Consorzio. The requirements of said consortium regulation apply also to non-members of the Consorzio, pursuant to Article 17, paragraph 7 of Legislative Decree n.61 of April 8<sup>th</sup> 2010.

3. In identifying “Chianti Classico” wine the term *vigna* (vineyard) can be used, on condition that it is followed by a corresponding place name or traditional name, that vinification and storage of the wine occur in separate containers, and that the above said term, followed by the related place name or traditional name, is distinctly indicated in the annual grape harvest report, in the vineyard register and in the accompanying shipping documents, as well as in the appropriate regional list pursuant to Article 6, paragraph 8 of Legislative Decree n.61/2010. The use of citations referring to personal or corporate names, or to individual or collective brand names that do not possess any laudatory significance or are not such as to mislead the consumer about the origin or nature of the product is permitted, provided the specific applicable regulations are complied with.

4. In addition, the use of terms referring to areas from which the grapes used to make the wine actually come is permitted on condition that such terms, different from the place names of vineyards, have been recognized in accordance with the procedures established by existing applicable law.

5. The year in which the grapes were produced must always appear on the bottles or other containers in which the “Chianti Classico” wine is issued for consumption.

6. It is forbidden to add to the label any qualification besides those provided for in this production code, including such terms as “extra,” “fine,” “scelto,” “selezionato,” “superiore,” “vecchio” and similar expressions, except for those specified in this production code.

7. The term “Classico” on the labels of wines that satisfy the requirements contained in this production code must always follow the word “Chianti” and must be printed in typographical characters of the same size.

## **Article 8**

### **Packaging**

1. “Chianti Classico” a denominazione di origine controllata e garantita wine can be released for consumption only in glass bottles of the bordelaise kind, in all the accepted formats, and in the “fiasco toscano” (straw-wrapped bottle), as is defined in its characteristics by Article 1, paragraph 2, letter c) of Law 82 of 20 February 2006. Other formats of traditional bottles that are appropriate to the time-honored character of a premium wine may be used, provided the requesting establishments receive specific authorization from the Consorzio di Tutela.
2. “Chianti Classico” Riserva wine and “Chianti Classico” Gran Selezione wine may not be bottled in the “fiasco toscano” (straw-wrapped bottle).
3. "Chianti Classico" wine may be bottled exclusively using straight corks that are level with the lip. The only exceptions are crown caps or twist-off caps for containers with a capacity of up to 0,250 liters.

## **Article 9**

### **Link with the territory**

#### **A) Information on the geographical area**

A1) Description of the natural factors relevant to the link

The area of production of the “Chianti Classico” denominazione di origine controllata e garantita wine covers 71.800 hectares, is situated in the heart of Tuscany and includes part of the provinces of Florence (30.400 hectare ) and of Siena (41.400). In particular, the following municipalities are entirely enclosed within the production area: Greve in Chianti, Castellina in Chianti, Radda in Chianti, Gaiole in Chianti. The following Municipalities, instead, are only partially enclosed: San Casciano Val di Pesa and Tavarnelle Val di Pesa, Barberino Val d’Elsa and Castelnuovo Berardenga.

The territory resembles a rectangular-shaped plate, hinged on the Monti del Chianti that constitute its eastern boundary; to the North, the confines follow the course of the river Greve, to the West, the rivers Pesa and Elsa, and in the South, the headwaters of the rivers Ombrone and Arbia.

From a *morphological* standpoint, the area may be defined as a plateau, given it is a complex of hills, with average altitude of about 200 meters above sea level and generally a median elevation no higher than 600 meters, which appears to be excavated and displays not particularly extended, yet sometimes steep, inclines. From a *geological* standpoint, the body of the region, hinged on the Monti del Chianti, is a shield of clayey shale (marl), with alternating layers of stratified clay, albariza and fine sand-lime.

In general, the soil layer is shallow, recent and brown, with a structure that goes from clayey-sandy, to pebbly with average amounts of clay; from a chemical standpoint, it is characterized by a small amount of organic content, limited presence of assimilable phosphorous and high levels of exchangeable cations.

From an *orographic* standpoint, the hilly environment determines a considerable complexity of the surface hydrography, which leads to fast-flowing streams and difficulty in monitoring water, also with regard to specific rainfall tendencies.

The *climate* is continental, with low or very low winter temperatures – below 4-5 degrees Celsius, and very dry, scorching summers, with temperatures that often rise above 35 degrees. Temperature variations throughout the day are significant, due also to particularly marked altitudes. Annual precipitation is close to 800/900 millimeters of rain, mainly in late fall and in spring.

Vine-growing has always been the main cultivation here given the excellent quality of its production.

A2) Description of the human factors relevant to the link

The territory described above is a land of ancient vine-growing tradition, as records dating back to the Etruscans and Romans attest to the great importance given to wine. In medieval times, Chianti was the site of incessant fighting between Florence and Siena: during that time, villages and abbeys were erected, castles and strongholds were built and then partly transformed into villas and residences. At the end of the Middle Ages vast areas were devoted to vine-growing, which gradually acquired significant economic importance and became internationally renowned.

Documents dating back to the 1200s, such as manuscripts, chronicles and historical papers, already mention the wine produced in this area. It is in 1398 that the first deed executed by a notary refers to the wine produced here with the name of Chianti. By the 1600s, export to England no longer occurred on an occasional basis.

The area of production of the “Chianti Classico” wine is the first wine production area in the world to have been demarcated by law: it was recognized by public announcement in 1716 by the Grand Duke of Tuscany, Cosimo III. Said public announcement specified the confines of the zone within which the *Chianti* wines could be produced (“*as for Chianti, it is determined and so it shall be. From Spedaluzzo until Greve; from then on to Panzano, including all of the Podesteria (territory of the Podestà) of Radda, which includes three thirds, that is Radda, Gajole and Castellina, until the border of the State of Siena*”) and also established a supervisory *Congregation* that would overlook the production and the shipment, monitoring fraudulent activities as well as the trade in wines (to a certain degree, it represents the forefather of the *Consortio*).

Until the end of 1700 wine from the Chianti area was produced using only Sangiovese grapes; then, at the very beginning of the 1800s, wine producers started to blend different grape varieties to improve the quality of the finished product.

Various blends were tested and tried at that time, but between 1834 and 1837 Baron Bettino Ricasoli disclosed the composition he considered to be best suited to obtain a red wine that was *pleasant, crisp and easy to drink*: this was to become the basis of the official composition of Chianti wine, that is 70% Sangiovese (the local denomination for Sangiovese), 15% Canaiolo, 15% Malvasia, with the application also of the traditional enological technique of the “*governo all’uso toscano*”.

At the time, given that the territory’s production was unable to fulfill the growing demand, farmers began to produce wine also in neighboring areas, using the same procedures and grape varieties of Chianti wine: in the beginning, the final product obtained was known as *all’uso Chianti* (in Chianti fashion), finally it ended up being sold as Chianti *tout court*.

As a result, the famous wine produced in the geographical area of Chianti was being ‘imitated’ in other parts of Tuscany: consequently, it became necessary to create a supervising body to safeguard it against fraud. To this purpose on May 14<sup>th</sup> 1924 a group of 33 producers set up the *Consortio* for the protection of Chianti wine and of its trademark of origin. Thanks to a 1932 inter-ministerial decree, the wine produced in the oldest Chianti area of origin was awarded the right to use the specification “Classico”, given it was produced in the historical zone. It was in this occasion that for the first time the denomination “Chianti Classico” became definitive.

At the end of a 70-year long process, with decree 5 August 1996, “Chianti Classico” wine was recognized as being autonomous from the more generic Chianti brand and granted its own specific production code.

Producers of Chianti Classico wine have always privileged the use of the autochthonous Sangiovese variety, to the point that said wine may also be produced using 100% of this variety, perpetuating and preserving growing techniques that do not modify the distinctive peculiarities of the grape.

In keeping with this intention, a new, very important research project, known as “Chianti Classico 2000”, was launched in 1987: the object was to select and approve new clones of Sangiovese and Colorino grapes.

The traditional training systems include Guyot and a derivation known as the archetto toscano (Tuscan bow), as well as the spurred cordon system. The yield of grapes and wine per hectare (75 quintals of grapes, equal to 52,50 hectoliters of wine) has also been stipulated and is one of the lowest in Italy. Vintage wine may not be released for consumption before October 1 of the year following the harvest, while the minimum required maturation time for the Riserva is 24 months including three months of bottle fining.

The Consorzio Vino Chianti Classico, established in 1924, is the first organism in Italy to have been created specifically for the safeguard and management of the wine denomination: it is made up of all production categories (vine-growers, winemakers, bottlers) and it represents 90% of said production.

**B) Information on the quality and characteristics of the product essentially or exclusively linked to the geographical environment.**

The combination of the previously analyzed inherent natural and human factors makes Chianti Classico wine aromatic, flowery and round, with a vibrant dark red color, a dry and sapid flavor, well-structured and balanced with a minimum alcoholic strength of 12% and good acidity.

**C) Description of the casual interaction between details referred to in letter A) and details referred to in letter B)**

The Sangiovese grape variety, which is the main ingredient of Chianti Classico wine, is quite sensitive to external factors: its distinctive feature is to perfectly interpret the soil’s characteristics, modifying its aromas according to the terrain in which the vine grows. It is certainly not coincidental that Sangiovese gives its best results only in very few areas in Tuscany. The Chianti Classico odor offers floral notes of irises and violets, typically found in the sandy soil of this zone given the organoleptic characterizing nature of this type of terrain, combined with scents of wild berries suggested by the limestone.

The climate, hilly topography, and soil morphology described above create a rather bright environment that is particularly well suited to the proper ripening of grapes. High summer temperatures, especially in July and August, together with perfect sun exposure all the way through September and October, and significant nighttime and daytime temperature variations allow grapes to ripen slowly and fully, defining the specific, typical organoleptic and chemical properties of Chianti Classico, and in particular, its color, bouquet and alcoholic strength.

Over time the yield of grapes per hectare has been reduced greatly by winegrowers, in order to have an effect on the grape that results in a level of sugars compatible with an alcohol strength which generally never falls below 12°.

Winemaking techniques may be different for different grape varieties, and the grapes are usually harvested and turned into wine separately from the beginning, to allow their specific organoleptic properties to fully express themselves.

The high-level professionalism of the winegrowers in Chianti is well-proven by the history of this territory and is the main reason behind the unfading fame and well-established reputation of Chianti Classico wine and of its history.

**Article 10**  
**Control body information**

1. Name and address

Valoritalia Srl  
Registered office  
Via Piave, 24  
00187 ROME  
Tel.: +390645437975;  
Fax: +390645438908;  
e-mail: info@valoritalia.it

2. Valoritalia is the control body, authorized by the Ministry of Agricultural, Food and Forestry Resources pursuant to Article 13 of decree n. 61/2010, that annually verifies compliance with the provisions set forth by this production code, in accordance with Article 25, par. 1, 1° subparagraph, letters a) and c), and with Article 26 of EC Regulation n. 697/2009, for products benefitting from DOP recognition, by using a control methodology that systematically checks the whole production chain (wine-growing, wine-making, bottling and packaging), in accordance with the above mentioned Article 25 par. 1, 2° subparagraph letter c).

3. In particular, said checks are carried out in keeping with a predetermined control plan approved by the Ministry and that conforms to the model approved by way of Ministerial Decree 14 June 2012, published in the Official Gazette of the Italian Republic (GU) n . 150 of 29 June 2012.

**Attachment 1**

List of additional wine grape varieties suited to the production of Chianti Classico DOCG

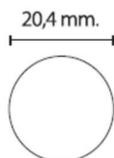
Code	Name	Grape color	Decree	Date	Administrative unit/ area of production
347	ABRUSCO N.	B	5412	18 September 2003	Region of Tuscany
009	ALEATICO N.	B	2900	16 May 2003	Region of Tuscany
010	ALICANTE N.	B	2900	16 May 2003	Region of Tuscany
011	ALICANTE BOUSCHET N.	B	2900	16 May 2003	Region of Tuscany
012	ANCELOTTO N.	B	2900	16 May 2003	Region of Tuscany
019	BARBERA N.	B	2900	16 May 2003	Region of Tuscany
022	BARSAGLINA N.	B	2900	16 May 2003	Region of Tuscany
034	BONAMICO N.	B	2900	16 May 2003	Region of Tuscany
039	BRACCIOLA NERA N.	B	2900	16 May 2003	Region of Tuscany
042	CABERNET FRANC N.	B	2900	16 May 2003	Region of Tuscany
043	CABERNET SAUVIGNON N.	B	2900	16 May 2003	Region of Tuscany
046	CALABRESE N.	B	2900	16 May 2003	Region of Tuscany
047	CALORIA N.	B	2900	16 May 2003	Region of Tuscany
049	CANAIOLO NERO N.	B	2900	16 May 2003	Region of Tuscany
050	CANINA NERA N.	B	2900	16 May 2003	Region of Tuscany
336	CARMENERE N.	B	732	4 March 2011	Region of Tuscany
54	CARIGNANO N.	B	3145	27 July 2011	Region of Tuscany
061	CESANESE D'AFFILE N.	B	2900	16 May 2003	Region of Tuscany
062	CILIEGIOLO N.	B	2900	16 May 2003	Region of Tuscany
066	COLOMBANA NERA	B	2900	16 May 2003	Region of Tuscany
067	COLORINO N.	B	2900	16 May 2003	Region of Tuscany
082	FOGLIA TONDA N.	B	2900	16 May 2003	Region of Tuscany
091	GAMAY N.	B	2900	16 May 2003	Region of Tuscany
103	GROPPELLO DI S. STEFANO N.	B	2900	16 May 2003	Region of Tuscany
104	GROPPELLO GENTILE N.	B	2900	16 May 2003	Region of Tuscany
117	LAMBRUSCO MAESTRI N.	B	1101	29 March 2011	Region of Tuscany
127	MALBECH N.	B	5255	6 October 2005	Region of Tuscany
128	MALVASIA N.	B	2900	16 May 2003	Region of Tuscany
140	MALVASIA NERA DI BRINDISI N.	B	2900	16 May 2003	Region of Tuscany
141	MALVASIA NERA DI LECCE N.	B	2900	16 May 2003	Region of Tuscany
142	MAMMOLO N.	B	2900	16 May 2003	Region of Tuscany
389	MONDEUSE N.	B	4068	7 September 2012	Region of Tuscany
145	MAZZESE N.	B	2900	16 May 2003	Region of Tuscany
146	MERLOT N.	B	2900	16 May 2003	Region of Tuscany
150	MONTEPULCIANO N.	B	2900	16 May 2003	Region of Tuscany
355	PETIT VERDOT N.	B	2900	16 May 2003	Region of Tuscany
195	PINOT NERO N.	B	2900	16 May 2003	Region of Tuscany
197	POLLERA NERA N.	B	2900	16 May 2003	Region of Tuscany
201	PRUGNOLO GENTILE N.	B	2900	16 May 2003	Region of Tuscany
371	PUGNITELLO	B	2900	16 May 2003	Region of Tuscany
301	REBO N.	B	4920	27 August 2004	Region of Tuscany
205	REFOSCO DAL PEDUNCOLO ROSSO N.	B	2900	16 May 2003	Region of Tuscany
217	SAGRANTINO N.	B	4920	27 August	Region of Tuscany

				2004	
412	SANFORTE N.	B	5872	10 December 2008	Region of Tuscany
222	SCHIAVA GENTILE N.	B	2900	16 May 2003	Region of Tuscany
231	SYRAH N.	B	2900	16 May 2003	Region of Tuscany
345	TEMPRANILLO N.	B	2754	12 June 2009	Region of Tuscany
232	TEROLDEGO N.	B	2900	16 May 2003	Region of Tuscany
259	VERMENTINO NERO N.	B	2900	16 May 2003	Region of Tuscany

RAGGIERA: VERNICE LUCIDA TRASPARENTE (NON SPESSORATA)  
 N.B. il colore azzurro non viene stampato ma ha la sola funzione di simulare  
 la verniciatura trasparente su fondo bianco



VERNICE LUCIDA TRASPARENTE SPESSORATA  
 ricopre tutta la grafica (gallo, cornice e scritte)  
 ad eccezione della parte centrale bianca  
 dove è inserita la raggiera



NEI CASI IN CUI NON SIA POSSIBILE APPLICARE LE VERNICIATURE TRASPARENTI,  
 LA RAGGIERA VIENE ASSOTTIGLIATA SULLE PUNTE E STAMPATA  
 IN PANTONE WARM GRAY 2



**(PRIMO DISEGNO)**

HALO: SHINY CLEAR PAINT (NON-RAISED)

N.B. The light blue color is not printed: its only function is to simulate the clear coating on white background.

SHINY CLEAR RAISED PAINT

It covers all of the graphic design (rooster, frame and text), except for the central white part where the halo is inserted.

**(SECONDO DISEGNO)**

WHENEVER CLEAR COATING CANNOT BE APPLIED, THE TIPS OF THE HALO ARE SLIMMED DOWN AND PRINTED IN PANTONE® WARM GRAY 2.