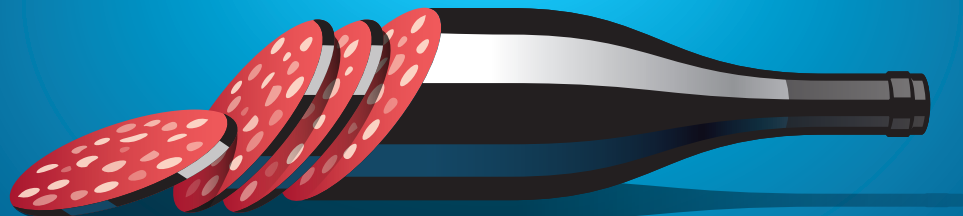


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Campaign financed with aid
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PDO AND PGI: TWO VALUABLE ACRONYMS

Protected Designation of Origin or P.D.O.

(known as *Denominazione di Origine Protetta* or **D.O.P.** in Italy), is a European mark of origin which is attributed to those foodstuffs whose particular quality traits depend essentially on the territory in which they are produced. The geographical environment includes natural factors (climate, environmental features), as well as human factors (production techniques passed down over time, craftsmanship, specific skills) which together create a product which is inimitable outside of a designated area of production. For the product to be awarded the PDO mark, the production, processing and preparation phases must take place within a designated geographical area. Those who manufacture PDO-marked products must abide by strict production rules set out in the production regulations, and compliance with these rules is ensured by a specific independent control board.

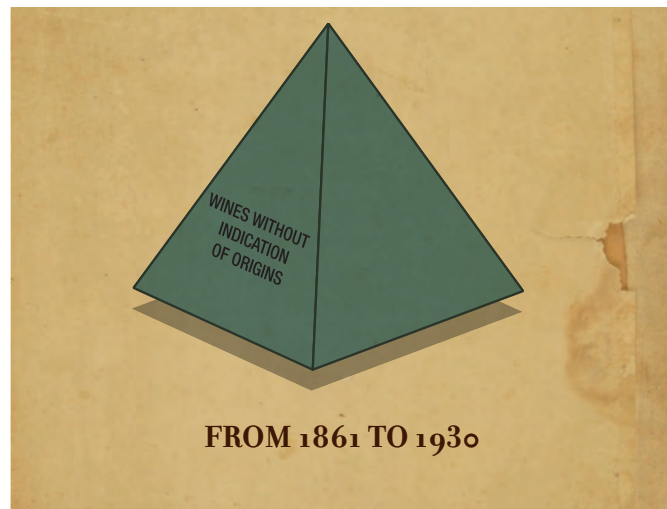


Protected Geographical Indication or P.G.I.

(known as *Indicazione Geografica Protetta* or **I.G.P.** in Italy) is a mark of origin accorded to food products whose specific quality, reputation or other particular characteristic is strictly dependent on skills used in the production, processing and/or preparation phases developed in a designated geographical area. To obtain the PGI mark, therefore, at least one of the manufacturing phases must take place in a particular area. Those who manufacture PGI-marked products must abide by strict production rules set out in the production regulations, and compliance with these rules is ensured by a specific independent control board.

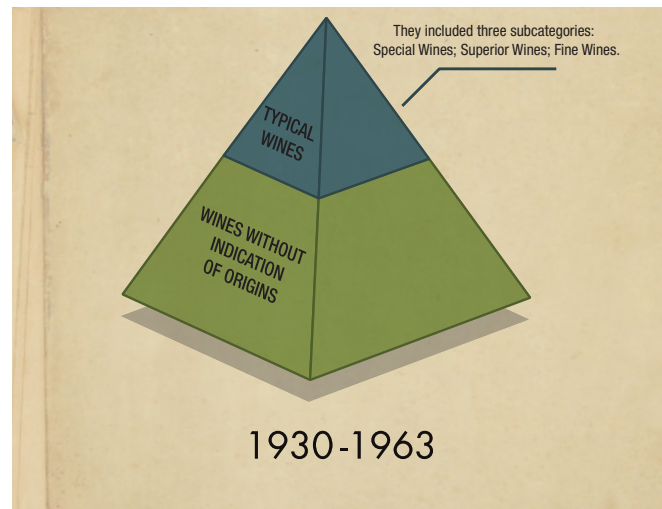


THE PYRAMID OF ITALIAN WINES



When in 1861 Italy became one nation, the rules relating to the wine world were certainly not equally uniform. From grand duchies and kingdoms to one nation: we can therefore say that at the time of the Unification of Italy, wine became "Italian wine", although the concept of a bond with a single region, and particularly with its territory of origin, was still lacking.

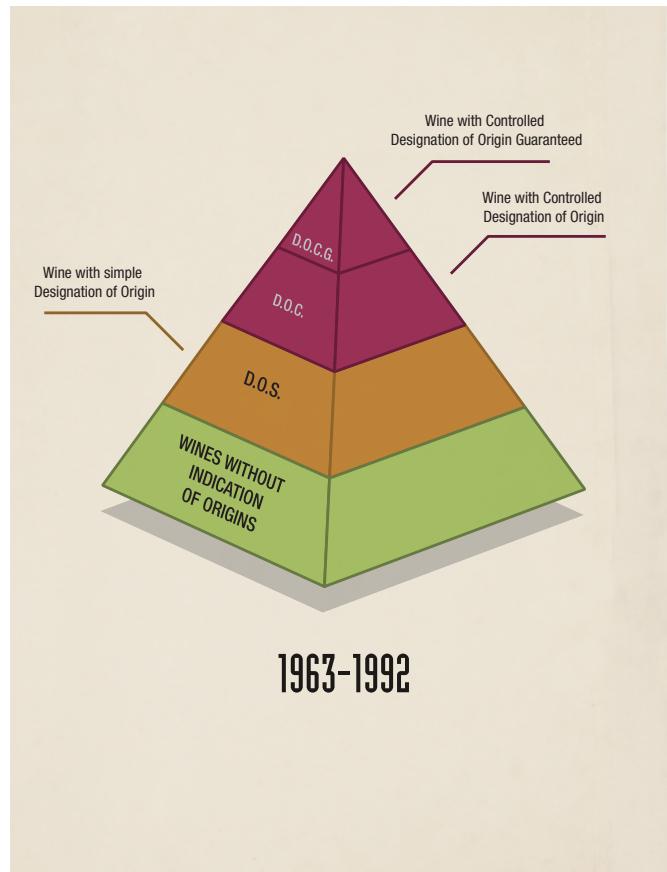
It was not until the early sixties that we could see at last recognized the role, importance and image of products tied to the area as well as to the peculiar characteristics allowed by this bond. Going over the history of the Italian Wines with Designation of Origin we can see how the governments that followed one another in the newly formed Italian nation (starting as early as 1885) were concerned solely with issues related to ensuring the authenticity of wine, omitting, however, measures and solutions designed to protect the quality and origin of these productions.



A first sign of change took place in 1930, when a regulation was issued which laid down the first indications for the protection of Italian wine productions. The Ministry of Agriculture was given the task to recognize and define the areas of production of these wines. A first qualitative classification of these products was also introduced by defining three important levels for the so called "Typical" (i.e. traditional local) wines, namely:

- Special Wines;
- Superior Wines;
- Fine Wines.

However, they were still rather sketchy indications which had no particular repercussions on the wine industry.



A radical change occurred in 1963, with the enactment of Presidential Decree No. 930 on the Protection of Wine Designations of Origin. It was actually the first national measure governing quality wine productions, which established the current concept of Designation of Origin, defining its meaning and strengthening the concept of tie with the territory.

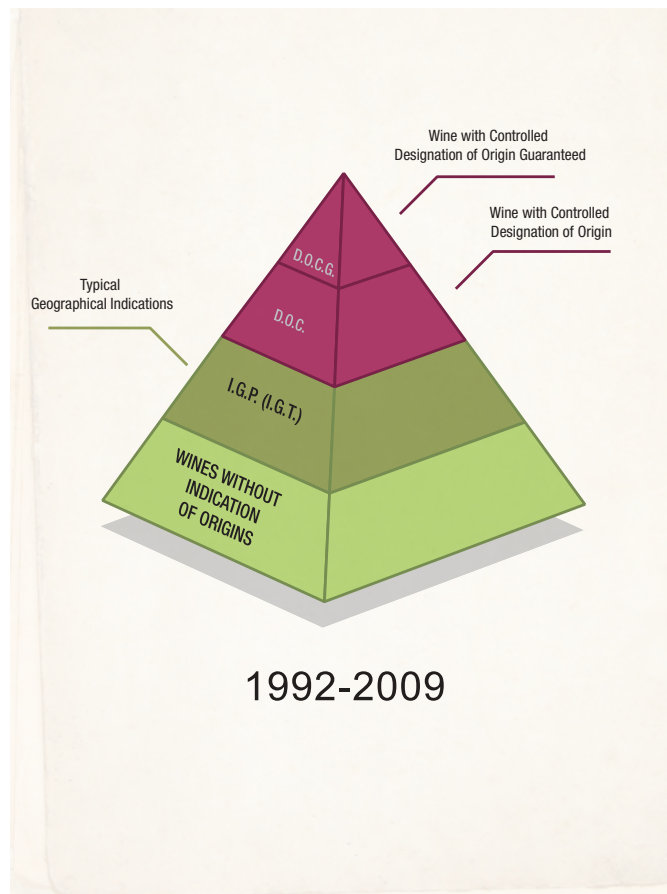
This law sets very strict rules regarding the production and marketing of wines, such as the product specifications, specifically designed for each designation, the creation of specially provided registers for the recording of production surfaces and a system of reporting the quantity of grapes produced to be destined for the production of a particular designation.

The law also lays down a new system of classification of wines:

- Wine with simple Designation of Origin;
- Wine with Controlled Designation of Origin;
- Wine with Controlled Designation of Origin Guaranteed.

The first was assigned to the Vernaccia di San Gimignano, soon followed by other designation labels including Brunello di Montalcino, which in 1980 got the recognition as the first D.O.C.G. [CGDO] (Controlled and Guaranteed Designation of Origin). The issuing of this regulation, which for over thirty years has represented a real cornerstone in the Italian wine growing and production industry, contributed greatly to the growth of our productions from both the qualitative and quantitative viewpoint.

In the early 90's the wine growing and production industry felt the need to modernize the applicable legislation, which was supposed to face up both to the considerable growth in the number of Designations of Origin themselves and to the new market requirements.



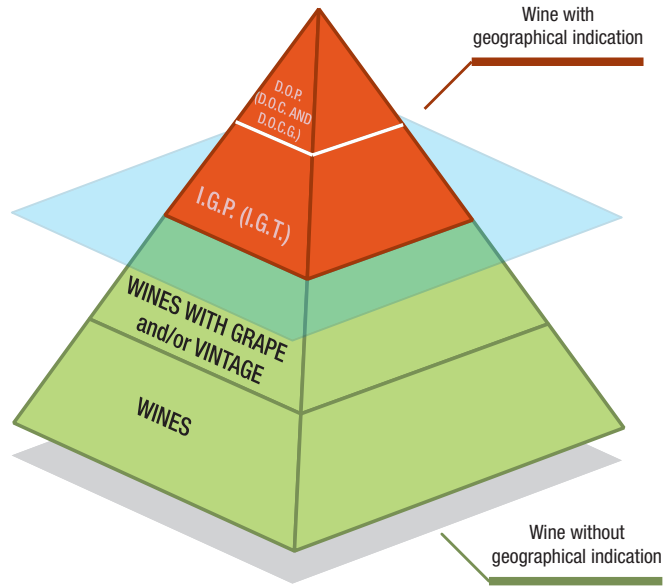
In 1992 Law No. 164 was finally promulgated which, while maintaining some of the guidelines of previous law No. 930, introduced some important innovations in the field.

While on the one hand the general lines – based on the connection between wine and territory, on the other it was deemed advisable to include some innovations, including:

- Activity of enhancement of designations;
- Introduction of I.G.T. [TGIs] (Indicazioni Geografiche Tipiche, i.e. Typical Geographical Indications);
- Harvest selection, which allows the possibility of using the production of the same vineyard for several Designations of Origin;
- Recognition of sub-areas, i.e. more restricted areas within the Designation of Origin;
- Mandatory introduction of chemical-physical analyses before marketing.

But the real novelty introduced by this law lies in its bearing layout, aiming at total quality meant in terms of origin and which was given concrete shape through the mechanism of the pyramidal classification of wines.

The national, or rather community, scenarios have undergone significant changes due both to new market needs and to the advent of new producing countries which, year after year, have become increasingly competitive.



since 1st August 2009

Based on this background, the European Community decided in 2008 to implement a process of reform of the entire wine growing and production industry. Said reform saw the light of day thanks to the issuing of Regulation No. 479 in 2008 and introduced some novelties with regard to rules governing production and marketing, labelling, defence and promotion of designations on the international scene and the introduction of a monitoring and tracking system that each Member State may apply independently on its designations as a further guarantee for the end consumer.

The reform plan also aimed at simplifying the legal framework, adopting clearer and more transparent rules and equating the wine growing and production legislation with the one already existing for other quality agricultural and food products with a D.O.P. [pdo] and I.G.P. [pgi] label.

Only 2 categories of wine are then provided, namely:

- Wines with Geographical Indication (d.o.p. [pdo] and i.g.p. [pdo])
- Wines without Geographical Indication (generic wines or with just the indication of the vine)

The Italian State has in any case allowed the use of the previous acronyms which characterized the Italian quality wines (D.O.C.G. [cgdo], D.O.C. [cdo] and I.G.T. [tgi]), which can be either written together with the new ones or alone.

HOW TO READ THE LABEL OF WINES WITH DESIGNATION OF ORIGIN

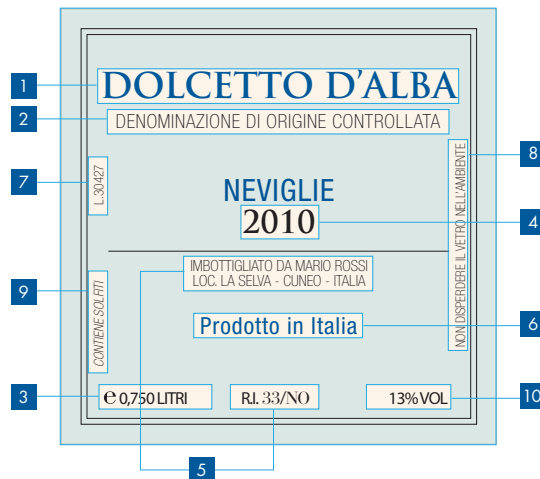


The label applied on a bottle can be regarded as the identity card of the wine, and therefore must contain precise details and illustrations specially designed to help the consumer understand the true nature of the product it refers to.

The label takes, therefore, an important significance, since it determines the first contact of the consumer with the wine. Actually, in current commercial reality, the only message that the bottler may get to those who will drink the product consists of the information provided on the label.

The label thus transmits a whole series of important information about the wine and its characteristics. Such information must be clear, complete and verifiable. The European Community issued in this regard a series of precise rules in order to create uniform legislation at European level.

The EC legislation brings together wines with D.O.C. [CDO] and D.O.C.G. [CGDO] labels under one acronym, i.e. D.O.P. [PDO] (Protected Designation of Origin).



1 SPECIFIC REGION FROM WHICH THE PRODUCT COMES

Indicates the geographical area from which the product comes (e.g. Alba), which may be accompanied by a reference to the related vine (e.g. Dolcetto).

2 SPECIFIC TRADITIONAL MENTIONS D.O.C. [CDO] OR D.O.C.G. [cgdo]

The expressions Controlled Designation of Origin (D.O.C. [CDO]) or Controlled and Guaranteed Designation of Origin (D.O.C.G. [CGDO]) mean that it is a highly qualified product, obtained observing the strict rules that ensure a high quality. This information may be accompanied by the acronym D.O.P. [PDO], which defines, at European level, the Wines with Designation of Origin.

3 NOMINAL VOLUME OF WINE

The nominal volume of wine must be stated in litres, centilitres or millilitres.

4 VINTAGE

Starting from the 2010 harvest, the indication of the year is mandatory for all D.O.C.G. [CGDO] and D.O.C. [CDO] wines, except for sparkling, fizzy and fortified wine types.

5 INDICATION OF THE MANUFACTURER OR BOTTLER

Any reference to the corresponding manufacturer and/or bottler should always be specified (alternatively, for imported wines, the importer or retailer) including company its name and location of the production plant. In addition, it is possible to use a code (where prescribed in the Member State) that further identifies one of these subjects.

6 INDICATION OF ORIGIN

The term “produced in” (or equivalent terms such as “wine of”, “product of”, etc.) followed by the name of the Member State, indicate the area where the grapes were harvested and vinified.

7 INDICATION OF THE BATCH

A numbering that indicates a set of bottles belonging to the same lot or parcel, produced in virtually identical circumstances. As a rule, it is usually preceded by the letter “L”.

8 ECOLOGICAL INFORMATION

On the containers or labels of the products put on the market there should also appear an invitation not to dispose of the containers in the environment after use.

9 CONTAINS SULPHITES

Indicates that the product was treated with allergens such as sulphur dioxide.

10 ACTUAL ALCOHOLIC STRENGTH

The alcohol content must be expressed in units or half units of percentage by volume (e.g. 10% vol., 10.5% vol.) and may be preceded by the wording “actual alcoholic strength” or “actual alcohol” or just by the abbreviation “alc”.



WINES

PIEDMONT “ASTI AREA”























D.O.C.G.

1. Asti and Moscato d'Asti
2. Brachetto d'Acqui or Acqui
4. Barbera d'Asti
11. Ruché di Castagnole Monferrato

D.O.C.

3. Albugnano
5. Dolcetto d'Asti
6. Freisa d'Asti
7. Grignolino d'Asti
8. Loazzolo
9. Malvasia di Casorzo d'Asti
10. Malvasia di Castelnuovo Don Bosco
12. Cisterna d'Asti
13. Terre Alfieri
14. Calosso



Designations	Red	White	Rosato	Sparkling	Grapes
ASTI AND MOSCATO D'ASTI					Moscato Bianco (100%).
BRACHETTO D'ACQUI					Brachetto (min. 97%).*
BARBERA D'ASTI					Barbera (min. 90%).*
RUCHÈ DI CASTAGNOLE MONFERRATO					Ruchè (min. 90%), Barbera and/or Brachetto (max. 10%).*
ALBUGNANO					Red and Rosé: Nebbiolo (min. 85%), Freisa and/or Barbera and/or Bonarda (max. 15%).*
DOLCETTO D'ASTI					Dolcetto (100%).
FREISA D'ASTI					Freisa (100%).
GRIGNOLINO D'ASTI					Grignolino (min. 90%), Freisa (max. 10%).*
LOAZZOLO					Moscato Bianco (100%).
MALVASIA DI CASORZO D'ASTI					Red and Rosé: Malvasia di Casorzo (min. 90%).*
MALVASIA DI CASTELNUOVO DON BOSCO					Malvasia di Schierano or Malvasia Nera Lunga (from 85% to 100%), Freisa (max. 15%).*
CISTERNA D'ASTI					Croatina (min. 80%).*
TERRE ALFIERI					White: Arneis (min. 85%). Red: Nebbiolo (min. 85%).*
CALOSSO					Gamba Rossa (min. 90%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

PIEDMONT “LANGHE AREA”

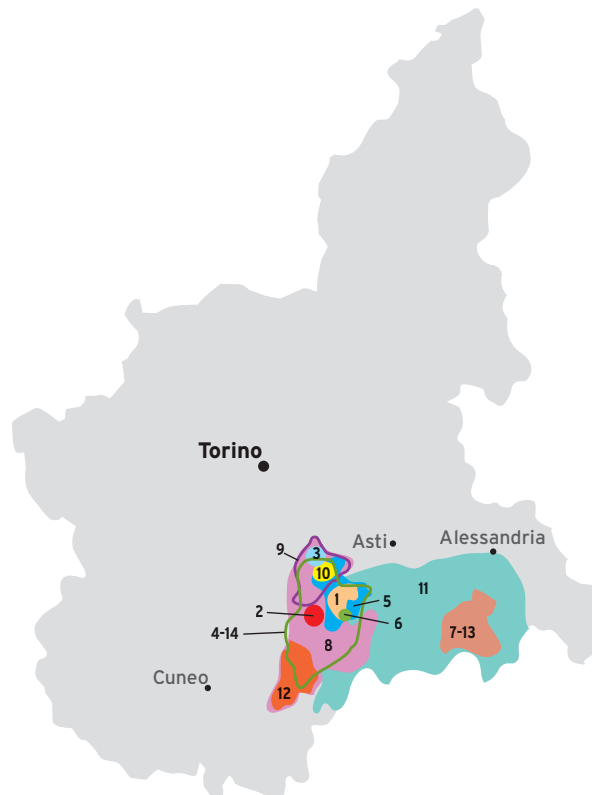



















D.O.C.G.

1. Barbaresco
2. Barolo
3. Roero
6. Dolcetto di Diano d'Alba
11. Alta Langa
12. Dogliani
13. Dolcetto di Ovada Superiore

D.O.C.

4. Barbera d'Alba
5. Dolcetto d'Alba
7. Dolcetto di Ovada
8. Langhe
9. Nebbiolo d'Alba
10. Verduno Pelaverga
14. Alba



Designations	Red	White	Rosato	Sparkling	Grapes
BARBARESCO					Nebbiolo (100%).
BAROLO					Nebbiolo (100%).
ROERO					White: Arneis (min. 95%). Red: Nebbiolo (min. 95%).*
DOLCETTO DI DIANO D'ALBA					Dolcetto (100%).
ALTA LANGA					Pinot Nero and/or Chardonnay (min. 90%).*
DOGLIANI					Dolcetto (100%).
DOLCETTO DI OVADA SUPERIORE					Dolcetto (100%).
BARBERA D'ALBA					Barbera (min. 85%), Nebbiolo (max. 15%).*
DOLCETTO D'ALBA					Dolcetto (100%).
DOLCETTO DI OVADA					Dolcetto (100%).
LANGHE					White: Arneis, Chardonnay, Favorita, Riesling, Nascetta, Rossese Bianco, Sauvignon (min. 85%). Red: Barbera or Dolcetto or Nebbiolo (min. 60%) oppure Dolcetto, Freisa, Cabernet Sauvignon, Pinot Nero, Merlot (min. 85%).*
NEBBIOLO D'ALBA					Nebbiolo (100%).
VERDUNO PELAVERGA					Pelaverga (min. 85%).*
ALBA					Nebbiolo (from 70% all'85%), Barbera (from 15% to 30%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

PIEDMONT “MONFERRATO AREA”

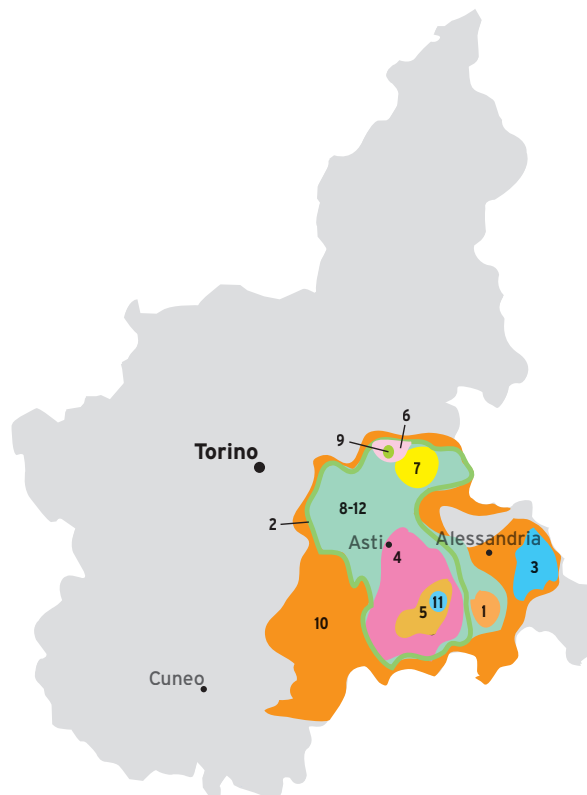

























D.O.C.G.

1. Gavi or Cortese di Gavi
2. Barbera del Monferrato Superiore

D.O.C.

3. Colli Tortonesi
4. Cortese dell'Alto Monferrato
5. Dolcetto d'Acqui
6. Gabiano
7. Grignolino del Monferrato Casalese
8. Monferrato
9. Rubino di Cantavenna
10. Piemonte
- (in the areas of Alessandria, Asti and Cuneo)
11. Strevi
12. Barbera del Monferrato



Designations	Red	White	Rosato	Sparkling	Grapes
GAVI OR CORTESE DI GAVI					Cortese (100%).
BARBERA DEL MONFERRATO SUPERIORE					Barbera (min. 85%), Freisa and/or Grignolino and/or Dolcetto (max. 15%).*
COLLI TORTONESI					White: Cortese, Favorita, Müller Thurgau, Pinot Bianco, Pinot Grigio, Riesling Italico, Riesling Renano, Barbera Bianca, Chardonnay, Sauvignon, Sylvaner Verde and Timorasso (qualunque percentuale). Rosé: Aleatico, Barbera, Bonarda Piemontese, Dolcetto, Freisa, Grignolino, Pinot Nero, Cabernet Franc, Cabernet Sauvignon, Croatina, Lambrusca di Alessandria, Merlot, Nebbiolo and Sangiovese (qualunque percentuale). Red: Barbera, Dolcetto, Croatina, Freisa (min. 85%).*
CORTESE DELL'ALTO MONFERRATO					Cortese (min. 85%).*
DOLCETTO D'ACQUI					Dolcetto (100%).
GABIANO					Barbera (from 90% to 95%), Freisa and/or Grignolino (from 5% to 10%).*
GRIGNOLINO DEL MONFERRATO CASEALESE					Grignolino (min. 90%), Freisa (max. 10%).*
MONFERRATO					White and Red: All authorized varieties in the areas of Asti and Alessandria. Rosé: Barbera and/or Bonarda Piemontese and/or Cabernet Franc and/or Cabernet Sauvignon and/or Dolcetto and/or Freisa and/or Grignolino and/or Nebbiolo and/or Pinot Nero (min. 85%).*
RUBINO DI CANTAVENNA					Barbera (from 70% to 90%), Freisa and/or Grignolino (max. 25%).*
PIEMONTE					White: Cortese and/or Chardonnay and/or Favorita and/or Erbaluce (min. 60%) oppure Moscato Bianco, Cortese, Chardonnay, Sauvignon, Pinot Bianco, Pinot Grigio, Pinot Nero (min. 85%). Red and Rosé: Barbera and/or Nebbiolo and/or Dolcetto and/or Freisa and/or Croatina (min. 60%) oppure Barbera, Grignolino, Bonarda, Brachetto, Albarossa, Dolcetto, Freisa, Cabernet Sauvignon, Merlot, Pinot Nero, Syrah (min. 85%).*
STREVI					Moscato Bianco (100%).
BARBERA DEL MONFERRATO					Barbera (min. 85%), Freisa and/or Grignolino and/or Dolcetto (max. 15%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

PIEDMONT “NORTH”















D.O.C.G.




1. Gattinara
2. Ghemme
11. Erbaluce di Caluso or Caluso

D.O.C.

3. Boca
4. Bramaterra
5. Canavese
6. Carema
7. Colline Novaresi
8. Colline Saluzzesi
9. Collina Torinese
10. Coste della Sesia
12. Fara
13. Freisa di Chieri
14. Lessona
15. Pinerolese
16. Sizzano
17. Valsusa
18. Valli Ossolane



Designations	Red	White	Rosato	Sparkling	Grapes
GATTINARA					Nebbiolo (min. 90%).*
GHEMME					Nebbiolo (min. 85%), Vespolina and/or Uva Rara (max. 15%).*
ERBALUCE DI CALUSO OR CALUSO					Erbaluce (100%).
BOCA					Nebbiolo (from 70% to 90%), Vespolina and/or Uva Rara (from 10% to 30%).*
BRAMATERRA					Nebbiolo (from 50% all'80%), Croatina (max. 30%), Uva Rara and/or Vespolina (max. 20%).*
CANAVESE					White: Erbaluce (100%). Red and Rosé: Nebbiolo and/or Barbera and/or Uva Rara and/or Bonarda and/or Freisa and/or Neretto (min. 60%).*
CAREMA					Nebbiolo (min. 85%).*
COLLINE NOVARESI					White: Erbaluce (100%). Red and Rosé: Nebbiolo (min. 85%), Barbera, Uva Rara, Vespolina, Croatina.*
COLLINE SALUZZESI					Red and Rosé: Barbera and/or Chatus and/or Nebbiolo and/or Pelaverga (min. 60%), Quagliano.*
COLLINA TORINESE					Barbera (min. 60%), Freisa (min. 25%), Bonarda, Malvasia di Schierano, Pelaverga.*
COSTE DELLA SESIA					White: Erbaluce (100%). Red and Rosé: Nebbiolo and/or Barbera (min. 50%), Bonarda, Croatina, Vespolina.*
FARA					Nebbiolo (from 50% to 70%), Vespolina and/or Uva Rara (from 30% to 50%).*
FREISA DI CHIERI					Freisa (min. 90%).*
LESSONA					Nebbiolo (min. 85%).*
PINEROLESE					Red and Rosé: Barbera and/or Bonarda and/or Nebbiolo and/or Neretto (min. 50%), Dolcetto, Doux d'Henry or Avana (min. 30%), Avarengo (min. 15%), Neretto (min. 20%).*
SIZZANO					Nebbiolo (from 50% to 70%), Vespolina ed Uva Rara (from 30% to 50%).*

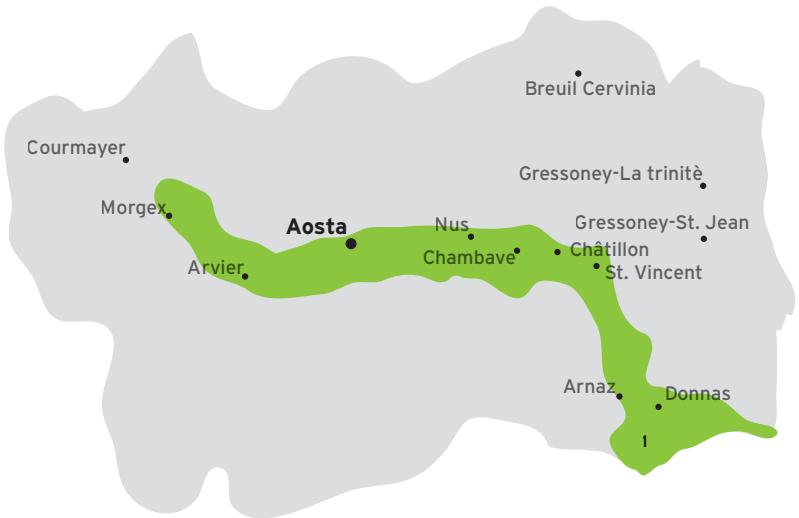
Designations	Red	White	Rosato	Sparkling	Grapes
VALSUSA					Avanà and/or Barbera and/or Dolcetto and/or Neretta (min. 60%).*
VALLI OSSOLANE					White: Chardonnay (min. 60%). Red: Nebbiolo and/or Croatina and/or Merlot (min. 60%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

VALLE D'AOSTA

D.O.C.

1. Valle d'Aosta



Designations

VALLE D'AOSTA

Red



White



Rosato



Sparkling

Grapes

White: Chardonnay, Müller Thurgau, Pinot Grigio or Pinot Gris, Pinot Bianco or Pinot Blanc, Petite Arvine, Moscato Bianco or Muscat Petit Grain, Traminer Aromatico or Gewürztraminer (min. 85%). **Red and Rosé:** Gamay, Pinot Nero or Pinot Noir, Mayolet, Merlot, Fumin, Syrah, Cornalin, Nebbiolo, Petit Rouge, Prématta, Gamaret, Vuillermin (min. 85%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.




















LIGURIA



D.O.C.

1. Cinque Terre and Cinque Terre Sciacchetrà
2. Colli di Luni
3. Colline di Levante
4. Golfo del Tigullio-Portofino or Portofino
5. Riviera Ligure di Ponente
6. Rossese di Dolceacqua or Dolceacqua
7. Val Polcèvera
8. Pornassio or Ormeasco di Pornassio



Designations	Red	White	Rosato	Sparkling	Grapes
CINQUE TERRE AND CINQUE TERRE SCIACCHETRA					Bosco (min. 40%), Albarola and/or Vermentino (max. 40%).*
COLLI DI LUNI					White: Vermentino (min. 35%), Trebbiano Toscano (from 25% to 40%), Albarola. Red: Sangiovese (min. 50%).*
COLLINE DI LEVANTO					White: Vermentino (min. 40%), Albarola (min. 20%), Bosco (min. 5%). Red: Sangiovese (min. 30%), Cilieggiolo (min. 20%).*
GOLFO DEL TIGULLIO OR PORTOFINO					White: Vermentino and/or Bianchetta Genovese (min. 60%), Scimiscià, Moscato Bianco. Red and Rosé: Cilieggiolo and/or Dolcetto (min. 60%).*
RIVIERA LIGURE DI PONENTE					White: Pigato or Granaccia or Vermentino or Moscato (min. 95%). Red: Rossese (min. 90%).*
ROSSESE DI DOLCEACQUA OR DOLCEACQUA					Rossese (min. 95%).*
VAL POLCÈVERA					White: Vermentino and/or Bianchetta Genovese and/or Albarola (min. 60%). Red and Rosé: Dolcetto and/or Sangiovese and/or Cilieggiolo (min. 60%).*
PORNASSIO OR ORMEASCO DI PORNASSIO					Ormeasco or Dolcetto (min. 95%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

LOMBARDY



































D.O.C.G.




















1. Franciacorta
2. Valtellina Superiore
17. Scazzo or Moscato di Scazzo
18. Sforzato di Valtellina or Sfursat
19. Oltrepò Pavese Metodo Classico

D.O.C.

3. Botticino
4. Capriano del Colle
5. Cellatica
6. Garda Classico or Garda
7. Garda Colli Mantovani
8. Lambrusco Mantovano
9. Lugana
10. Oltrepò Pavese
11. Garda Bresciano
12. San Colombano al Lambro
13. San Martino della Battaglia
14. Curtefranca
15. Valcalepio
16. Valtellina Rosso or Rosso di Valtellina
20. Sangue di Giuda Oltrepò
21. Pinot Nero dell'Oltrepò Pavese
22. Buttafuoco dell'Oltrepò Pavese
23. Pinot Grigio dell'Oltrepò Pavese
24. Bonarda dell'Oltrepò Pavese
25. Casteggio
26. Terre del Colleoni
27. Valtenesi



Designations	Red	White	Rosato	Sparkling	Grapes
FRANCIACORTA					Chardonnay and/or Pinot Nero, Pinot Bianco (max. 50%).*
VALTELLINA SUPERIORE					Nebbiolo (min. 90%).*
SCANZO OR MOSCATO DI SCANZO					Moscato di Scanzo (100%).
SFORZATO DI VALTELLINA OR SFURSAT					Nebbiolo (min. 90%).*
OLTREPÒ PAVESE METODO CLASSICO					Pinot Nero (min. 70%), Chardonnay, Pinot Grigio and Pinot Bianco.*
BOTTICINO					Barbera (min. 30%), Schiava Gentile (min. 10%), Marzemino (min. 20%), Sangiovese (min. 10%).*
CAPRIANO DEL COLLE					White: Trebbiano di Soave and/or Trebbiano Toscano (min. 60%). Red: Marzemino (min. 40%), Merlot (min. 20%), Sangiovese (min. 10%).*
CELLATICA					Marzemino (min. 30%), Barbera (min. 30%), Schiava Gentile (min. 10%), Incrocio Terzi n.1 (min. 10%).*
GARDA CLASSICO OR GARDA					White: Riesling and/or Riesling Italico (min. 70%), Garganega, Pinot Bianco, Pinot Grigio, Tai, Chardonnay, Cortese, Sauvignon. Rosé: Marzemino (min. 5%), Sangiovese (min. 5%), Barbera (min. 5%). Red: Cabernet, Cabernet Franc, Cabernet Sauvignon, Pinot Nero, Merlot, Marzemino, Corvina, Barbera.*
GARDA COLLI MANTOVANI					White: Garganega (max. 35%), Trebbiano Toscano, Trebbiano di Soave, Trebbiano Giallo (max. 35%), Chardonnay (max. 35%), Tai, Pinot Bianco, Pinot Grigio, Sauvignon. Red and Rosé: Merlot (max. 45%), Rondinella (max. 40%), Cabernet (max. 20%).*
LAMBRUSCO MANTOVANO					Red and Rosé: Lambrusco Viadanese, Lambrusco Maestri, Lambrusco Marani and Salamino (min. 85%), Lambrusco di Sorbara, Lambrusco Grasparossa, Ancellotta, Fortana (max. 15%).*
LUGANA					Trebbiano di Soave (min. 90%).*
OLTREPÒ PAVESE					White: Riesling and/or Riesling Italico (min. 60%), Pinot Nero (max. 40%), Cortese, Moscato, Malvasia di Candia, Pinot Grigio, Chardonnay, Sauvignon. Red and Rosé: Barbera (from 25% to 65%), Croatina (from 25% to 65%), Uva Rara, Vespolina, Pinot Nero (max. 45%), Cabernet Sauvignon, Barbera.*
GARDA BRESCIANO					White: Riesling Renano and/or Riesling Italico (max. dall'80% to 100%). Red and Rosé: Gropello (from 30% to 60%), Sangiovese (from 10% to 25%), Marzemino (from 5% to 30%), Barbera (from 10% to 20%).*
SAN COLOMBANO AL LAMBRO					White: Chardonnay (min. 50%), Pinot Nero (min. 10%). Red: Croatina (from 30% to 50%), Barbera (from 25% to 50%), Uva Rara (max. 15%).*
SAN MARTINO DELLA BATTAGLIA					Friulano (min. 80%).*

Designations	Red	White	Rosato	Sparkling	Grapes
CURTEFRANCA					White: Chardonnay (min. 50%), Pinot Bianco and/or Pinot Nero (min. 50%). Red: Cabernet Franc and/or Carmenère (min. 20%), Cabernet Sauvignon (from 10% to 30%), Merlot (min. 25%).*
VALCALEPIO					White: Pinot Bianco and/or Chardonnay (from 55% all'80%), Pinot Grigio (from 20% to 45%). Red: Merlot (from 40% to 75%), Cabernet Sauvignon (from 25% to 60%), Moscato di Scanzo.*
VALTELLINA ROSSO O ROSSO DI VALTELLINA					Nebbiolo (min. 90%).*
SANGUE DI GIUDA OLTREPÒ PAVESE					Barbera (from 25% to 65%), Croatina (from 25% to 65%), Uva Rara, Vespolina and/or Pinot Nero (max. 45%).*
PINOT NERO DELL'OLTREPÒ PAVESE					Pinot Nero (min. 95%).*
BUTTAFUOCO DELL'OLTREPÒ PAVESE					Barbera (from 25% to 65%), Croatina (from 25% to 65%), Uva Rara and/or Vespolina (max. 45%).*
PINOT GRIGIO DELL'OLTREPÒ PAVESE					Pinot Grigio (min. 85%).*
BONARDA DELL'OLTREPÒ PAVESE					Croatina (min. 85%), Vespolina and/or Uva Rara (max. 15%).*
CASTEGGIO					Barbera (min. 65%), Croatina, Uva Rara, Vespolina, Pinot Nero (max. 35%).*
TERRE DEL COLLEONI					White: Pinot Bianco, Chardonnay, Pinot Nero, Incrocio Manzoni, Moscato Giallo and Pinot Grigio (min. 85%). Red: Schiava, Merlot, Cabernet Sauvignon, Franconia, Incrocio Terzi, Marzemino (min. 85%).*
VALTENESI					Red and Rosé: Groppello (min. 50%), Cabernet Franc and/or Cabernet Sauvignon and/or Merlot and/or Syrah (max. 10%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.



VENETO

D.O.C.G.

1. Recioto di Soave
8. Colli di Conegliano
18. Conegliano Valdobbiadene Prosecco
24. Bardolino Superiore
25. Soave Superiore
29. Recioto di Gambellara
30. Asolo Prosecco or Colli Asolani Prosecco
33. Amarone della Valpolicella
34. Recioto della Valpolicella
35. Colli Euganei Fior d'Arancio
36. Lison
37. Piave Malanotte
39. Montello Rosso or Montello
40. Bagnoli Friularo or Friularo di Bagnoli





























D.O.C.






































2. Arcole
3. Bagnoli or Bagnoli di Sopra
4. Bardolino
5. Custoza
6. Breganze
7. Colli Berici
9. Colli Euganei
10. Gambellara
11. Garda
12. Lessini Durello
13. Lison Pramaggiore
14. Lugana


























15. Merlara
16. Montello Colli Asolani
17. Piave
19. San Martino della Battaglia
20. Soave
21. Valdadige
22. Valpolicella
23. Vicenza
26. Corti Benedettine del Padovano
27. Riviera del Brenta
28. Valdadige Terradeiforti or Terradeiforti
31. Prosecco (in the areas of Belluno, Padova, Treviso, Vicenza, Venezia)

32. Valpolicella Ripasso
38. Venezia
41. Monti Lessini • Vigneti della Serenissima (in the areas of Belluno, Padova, Treviso, Vicenza, Verona)



Designations	Red	White	Rosato	Sparkling	Grapes
AMARONE DELLA VALPOLICELLA					Corvina Veronese (from 45% to 95%), Rondinella (from 5% to 30%).*
BAGNOLI FRIULARO O FRIULARO DI BAGNOLI					Raboso (min. 90%).*
BARDOLINO SUPERIORE					Corvina Veronese (from 35% all'80%), Rondinella (from 10% to 40%), Molinara (max. 15%).*
ASOLO PROSECCO O COLLI ASOLANI PROSECCO					Glera (min. 85%).*
COLLI DI CONEGLIANO					White: Manzoni Bianco (min. 30%), Pinot Bianco and/or Chardonnay (min. 30%) or Glera (min. 30%), Verdiso (min. 20%), Boschera (min. 25%). Red: Cabernet Franc, Cabernet Sauvignon, Marzemino and Merlot (min. 10%), Incrocio Manzoni 2.15 and/or Refosco dal Peduncolo Rosso (max. 20%) or Marzemino (min. 95%).*
COLLI EUGANEI FIOR D'ARANCIO					Moscato Giallo (min. 95%).*
CONEGLIANO VALDOBBIADENE PROSECCO					Glera (min. 85%).*
LISON					Tai (min. 85%).*
MONTELO ROSSO OR MONTELO					Cabernet Sauvignon (from 40% to 70%), Merlot and/or Cabernet Franc and/or Carmenère (from 30% to 60%).*
PIAVE MALANOTTE					Raboso Piave (min. 70%), Raboso Veronese (max. 30%).*
RECIOTO DELLA VALPOLICELLA					Corvina Veronese (from 45% to 95%), Rondinella (from 5% to 30%).*
RECIOTO DI GAMBELLARA					Garganega (100%).
RECIOTO DI SOAVE					Garganega (min. 70%), Trebbiano di Soave (max. 30%).*
SOAVE SUPERIORE					Garganega (min. 70%), Trebbiano di Soave (max. 30%) *
ARCOLE					White: Garganega (min. 50%), Pinot Bianco and/or Pinot Grigio and/or Sauvignon and/or Chardonnay (max. 50%). Red: Merlot (min. 50%) Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère (max. 50%).*
BAGNOLI OR BAGNOLI DI SOPRA					White: Chardonnay (min. 30%) min. 20% Friulano and/or Sauvignon (min. 30%), Raboso Piave and/or Raboso Veronese (min. 10%), Marzemina Bianca. Rosé: Raboso Piave and/or Raboso Veronese (min. 50%), Merlot (max. 40%). Red: Merlot (from 15% to 60%) Cabernet Franc and/or Cabernet Sauvignon and/or Carmenere (min. 25%), Raboso Piave and/or Raboso Veronese (max. 15%), Refosco dal Peduncolo Rosso, Corbina, Cavrara, Turchetta.*

Designations	Red	White	Rosato	Sparkling	Grapes
BARDOLINO					Red and Rosé: Corvina Veronese (from 35% all'80%), Rondinella (from 10% to 40%), Molinara (max. 15%).*
CUSTOZA OR BIANCO DI CUSTOZA					Trebbiano Toscano (from 10% to 45%), Garganega (from 20% to 40%), Trebbianello (from 5% to 30%), Bianca Fernanda (max. 30%), Malvasia and/or Riesling Italico and/or Pinot Bianco and/or Chardonnay and/or Manzoni Bianco (max. 30%).*
BREGANZE					White: Tai (min. 50%), Pinot Bianco and/or Chardonnay and/or Vespaiola and/or Sauvignon and/or Pinot Grigio (max. 50%), Pinot Nero. Red: Merlot (min. 50%), Marzemino and/or Cabernet Franc and/or Cabernet Sauvignon and/or Pinot Nero and/or Carmenère (max. 50%).*
COLLI BERICI					White: Garganega (min. 50%) or Chardonnay (min. 50%), Pinot Bianco and/or Pinot Nero (max. 50%), Tai, Manzoni Bianco. Red and Rosé: Merlot (min. 50%), Pinot Nero, Tai Rosso, Cabernet Franc, Cabernet Sauvignon, Carmenère.*
COLLI EUGANEI					White: Garganega (min. 30%), Tai and/or Sauvignon (min. 30%), Moscato Bianco and/or Moscato Giallo (from 5% to 10%), Serprino, Chardonnay, Pinello, Manzoni Bianco. Red: Merlot (from 40% all'80%), Cabernet Franc and/or Cabernet Sauvignon and/or Carmènère (from 20 to 60%), Raboso Piave and/or Raboso Veronese (max. 10%), Carmenere.*
CORTI BENEDETTINE DEL PADOVANO					White: Friulano (min. 50%), Pinot Bianco and/or Pinot Grigio and/or Chardonnay and/or Sauvignon (max. 50%), Tai, Moscato Giallo. Red and Rosé: Merlot (from 60% to 70%), Raboso Piave and/or Veronese (min. 10%), Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère and/or Refosco (max. 30%).*
GAMBELLARA					Garganega (min. 80%), Pinot Bianco, Chardonnay and Trebbiano di Soave (max. 20%).*
GARDA					White: Riesling and/or Riesling Italico (min. 70%), Garganega, Pinot Bianco, Pinot Grigio, Tai, Chardonnay, Riesling, Riesling Italico, Cortese, Sauvignon. Red and Rosé: Gropello Gentile, Gropello di S. Stefano, Gropello Mocasina (min. 30%), Marzemino (min. 5%), Sangiovese (min. 5%), Barbera (min. 5%), Cabernet Franc, Cabernet Sauvignon, Pinot Nero, Merlot, Corvina.*
LESSINI DURELLO					Durella (min. 85%).*
LISON PRAMAGGIORE					White: Tai (from 50% to 70%) or Chardonnay and/or Pinot Bianco and/or Pinot Nero, Sauvignon, Verduzzo Friulano, Verduzzo Trevigiano (min. 85%). Red: Merlot (from 50% to 70%), Cabernet Sauvignon, Cabernet Franc, Carmenère, Malbech, Refosco dal Peduncolo Rosso (min. 85%).*
LUGANA					Trebbiano di Soave (min. 90%).*
MERLARA					White: Friulano (from 50% to 70%), Tai, Malvasia Istriana. Red: Merlot (from 50% to 70%), Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère (max. 50%), Marzemino.*
MONTELO COLLI ASOLANI					White: Chardonnay (from 40% to 70%), Glera and/or Manzoni Bianco and/or Pinot Bianco and/or Bianchetta (from 30% to 60%), Pinot Grigio. Red: Cabernet Sauvignon (from 40% to 70%), Merlot and/or Cabernet Franc and/or Carmenère (from 30% to 60%), Recantina.*

Designations	Red	White	Rosato	Sparkling	Grapes
MONTI LESSINI O LESSINI					Chardonnay (from 50% to 100%) or Durella (from 85% to 100%), Pinot Nero, Garganega, Pinot Bianco, Chardonnay (max. 15%), Pinot Nero.*
PIAVE					White: Manzoni Bianco, Tai, Verduzzo Friulano, Verduzzo Trevigiano, Chardonnay, (min. 85%). Red: Merlot (min. 50%), Cabernet Franc, Cabernet Sauvignon, Carmenère, Raboso Piave, Raboso Veronese.*
PROSECCO					Glera (min. 85%), Verdiso and/or Bianchetta Trevigiana and/or Perera and/or Glera Lunga and/or Chardonnay and/or Pinot Bianco and/or Pinot Grigio and/or Pinot Nero (max. 15%).*
RIVIERA DEL BRENTA					White: Friulano (min. 50%), Pinot Bianco and/or Pinot Grigio and/or Chardonnay (max. 50%) or Chardonnay (min. 60%), Pinot Bianco and/or Pinot Grigio and/or Chardonnay and/or Friulano (max. 40%). Red and Rosé: Merlot (max. 50%), Raboso Piave and/or Raboso Veronese and/or Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère and/or Refosco (max. 50%).*
SAN MARTINO DELLA BATTAGLIA					Friulano (min. 80%).*
SOAVE					Garganega (min. 70%), Trebbiano di Soave (max. 30%).*
VALDADIGE TERRADEIFORTI O TERRADEIFORTI					White: Pinot Grigio (min. 85%). Red: Enantio or Casetta (min. 85%).*
VALPOLICELLA					Corvina Veronese (from 45% to 95%), Rondinella (from 5% to 30%).*
VALPOLICELLA RIPASSO					Corvina Veronese (from 45% to 95%), Rondinella (from 5% to 30%).*
VENEZIA					White: Verduzzo Friulano and/or Verduzzo Trevigiano and/or Glera (min. 50%), Chardonnay, Pinot Grigio. Red and Rosé: Raboso Piave and/or Raboso Veronese (min. 70%), Cabernet Sauvignon, Cabernet Franc, Merlot.*
VICENZA					White: Garganega (min. 50%), Sauvignon, Pinot Bianco, Pinot Grigio, Chardonnay, Manzoni Bianco, Moscato Bianco and Giallo, Riesling Renano and Italo. Red and Rosé: Merlot (min. 50%), Cabernet Sauvignon, Pinot Nero, Raboso Veronese, Cabernet Sauvignon, Cabernet Franc, Carmenere.*
VIGNETI DELLA SERENISSIMA					Chardonnay and/or Pinot Bianco and/or Pinot Nero (min. 85%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

FRIULI VENEZIA GIULIA

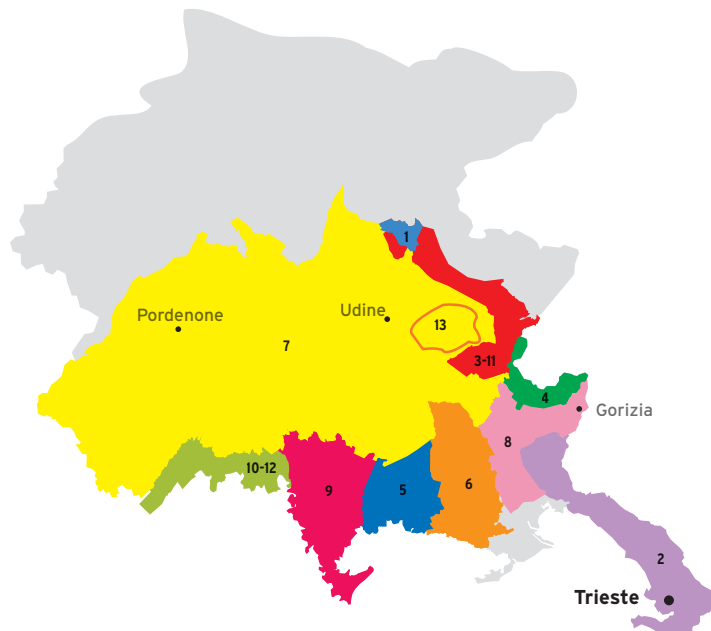


D.O.C.G.

































1. Ramandolo
11. Colli Orientali del Friuli Picolit
12. Lison
13. Rosazzo

D.O.C.

2. Carso or Kars
 3. Friuli Colli Orientali
 4. Collio Goriziano or Collio
 5. Friuli Annia
 6. Friuli Aquileia
 7. Friuli Grave
 8. Friuli Isonzo or Isonzo del Friuli
 9. Friuli Latisana
 10. Lison Pramaggiore
 - Prosecco
- (in the areas of Pordenone, Udine, Gorizia, Trieste)



Designations	Red	White	Rosato	Sparkling	Grapes
RAMANDOLO					Verduzzo Friulano (100%).
COLLI ORIENTALI DEL FRIULI PICOLIT					Picolit (min. 85%).*
LISON					Tai (min. 85%).*

Designations	Red	White	Rosato	Sparkling	Grapes
ROSAZZO					Friulano (min. 50%) Sauvignon (from 20% to 30%), Pinot Bianco and/or Chardonnay (from 20% to 30%), Ribolla Gialla (max. 10%).*
CARSO OR KARS					Terrano (min. 70%).*
FRIULI COLLI ORIENTALI					White: Chardonnay, Malvasia Istriana, Pinot Bianco, Pinot Grigio, Ribolla Gialla, Riesling Renano, Sauvignon, Friulano, Verduzzo Friulano, Traminer Aromatico (min. 85%). Red: Cabernet Franc, Cabernet Sauvignon, Merlot, Pignolo, Pinot Nero, Refosco dal Peduncolo Rosso, Refosco Nostrano, Schioppettino, Tazzelenghe (min. 85%).*
COLLIO GORIZIANO OR COLLIO					White: Chardonnay and/or Malvasia Istriana and/or Pinot Bianco and/or Picolit and/or Pinot Grigio and/or Riesling Italico and/or Sauvignon and/or Friulano (min. 85%), Müller Thurgau and/or Traminer Aromatico (max. 15%), Ribolla Gialla. Red: Merlot and/or Cabernet Sauvignon and/or Cabernet Franc and/or Pinot Nero (min. 85%).*
FRIULI ANNIA					White: Friulano and/or Pinot Bianco and/or Pinot Grigio and/or Verduzzo Friulano and/or Sauvignon and/or Chardonnay and/or Malvasia Istriana and/or Traminer Aromatico (min. 90%). Red and Rosé: Merlot and/or Cabernet Franc and/or Cabernet Sauvignon and/or Refosco dal Peduncolo Rosso and/or (min. 90%).*
FRIULI AQUILEIA					White: Friulano (min. 50%), Pinot Bianco and/or Pinot Grigio and/or Verduzzo Friulano and/or Sauvignon, and/or Chardonnay and/or Malvasia Istriana (max. 50%), Traminer Aromatico, Riesling Italico, Müller Thurgau, Riesling Renano. Rosé: Merlot and/or Cabernet Franc and/or Cabernet Sauvignon and/or Refosco Nostrano and/or Refosco dal Peduncolo Rosso (min. 85%). Red: Refosco dal Peduncolo Rosso (min. 50%), Merlot and/or Cabernet Franc and/or Cabernet Sauvignon and/or Refosco Nostrano (max. 50%).*
FRIULI GRAVE					White: Chardonnay and/or Pinot Bianco and/or Pinot Nero or Pinot Grigio, Chardonnay, Pinot Bianco, Riesling Renano, Sauvignon, Friulano, Traminer Aromatico, Verduzzo Friulano, Pinot Nero (min. 95%). Red and Rosé: Cabernet Sauvignon, Cabernet Franc, Carmenère, Merlot, Pinot Nero, Refosco dal Peduncolo Rosso, (min. 95%).*
FRIULI ISONZO OR ISONZO DEL FRIULI					White: Chardonnay and/or Malvasia and/or Pinot Bianco and/or Pinot Grigio and/or Riesling Italico and/or Riesling Renano and/or Sauvignon and/or Verduzzo and/or Tocai Friulano and/or Malvasia Istriana and/or Moscato Giallo and/or Traminer aromatico and/or Verduzzo Friulano (min. 85%). Red and Rosé: Cabernet Franc and/or Cabernet Sauvignon and/or Merlot and/or Pinot Nero and/or Franconia and/or Schioppettino and/or Refosco dal Peduncolo Rosso and/or Pignolo, Moscato Rosa (min. 85%).*
FRIULI LATISANA					White: Tocai Friulano (min. 60%), Chardonnay and/or Pinot Bianco (max. 30%) or Pinot Grigio, Verduzzo Friulano, Traminer Aromatico, Sauvignon, Malvasia, Riesling, Pinot Nero (min. 85%). Red and Rosé: Merlot (min. 60%), Cabernet Sauvignon and/or Cabernet Franc and/or Carmenere (max. 30%) or Refosco dal Peduncolo Rosso, Franconia (min. 85%).*
LISON PRAMAGGIORE					White: Tai (from 50% to 70%) or Chardonnay and/or Pinot Bianco and/or Pinot Nero, Sauvignon, Verduzzo Friulano, Verduzzo Trevigiano (min. 85%). Red and Rosé: Merlot (from 50% to 70%), Cabernet Sauvignon, Cabernet Franc, Carmenère, Malbec, Refosco dal Peduncolo Rosso (min. 85%).*
PROSECCO					Glera (min. 85%), Verdiso and/or Bianchetta Trevigiana and/or Perera and/or Glera Lunga and/or Chardonnay and/or Pinot Bianco and/or Pinot Grigio and/or Pinot Nero (max. 15%).*

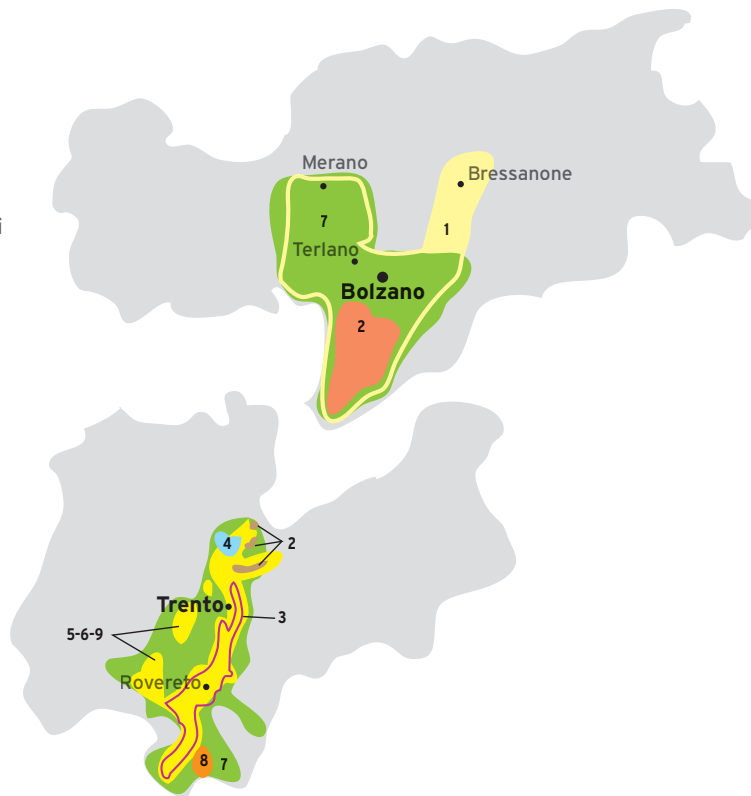
* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.



















TRENTINO-ALTO ADIGE



D.O.C.

1. Alto Adige
2. Caldaro or Lago di Caldaro
3. Casteller
4. Teroldego Rotaliano
5. Trentino
6. Trento
7. Valdadige
8. Valdadige Terradeiforti or Terradeiforti
9. Trentino Superiore



Designations	Red	White	Rosato	Sparkling	Grapes
ALTO ADIGE					White: Chardonnay and/or Pinot Bianco and/or Pinot Grigio (min. 75%), Müller Thurgau and/or Sauvignon and/or Riesling and/or Sylvaner and/or Traminer Aromatico and/or Kerner (max. 25%), Silvaner, Moscato Giallo, Malvasia. Rosé: Lagrein, Merlot, Moscato Rosa (min. 85%). Red: Cabernet or Cabernet Sauvignon or Cabernet Franc (min. 85%), Lagrein, Merlot, Pinot Nero, Schiava or Schiava Grossa or Schiava Gentile, Schiava Grigia.*
CALDARO OR LAGO DI CALDARO					Schiava Grossa and/or Schiava Gentile and Schiava Grigia (min.85%).*
VALDADIGE					White: Pinot Bianco and/or Pinot Grigio and/or Riesling Italico and/or Müller Thurgau and/or Chardonnay (min. 20%), Trebbiano Toscano, Nosiola, Sauvignon and Garganega (max. 80%). Red and Rosé: Enantio and/or Schiava (min. 50%), Merlot and/or Pinot Nero and/or Lagrein and/or Teroldego and/or Cabernet Franc and/or Cabernet Sauvignon (max. 50%).*
CASTELLER					Merlot (min.50%), Schiava Grossa and/or Schiava Gentile and/or Enantio and/or Lagrein and/or Teroldego (max 50%).*
TEROLDEGO ROTALIANO					Red and Rosé: Teroldego (100%).
TRENTINO					White: Chardonnay and/or Pinot Bianco (min. 80%), Sauvignon and/or Müller Thurgau and/or Manzoni Bianco (max. 20%), Moscato Giallo, Nosiola, Pinot Grigio, Riesling Italico, Riesling Renano, Sauvignon, Traminer. Rosé: Enantio and/or Schiava and/or Teroldego and/or Lagrein (max. 70% di almeno 2 vitigni). Red: Moscato Rosa Cabernet Franc, Cabernet Sauvignon, Carmenère, Lagrein, Marzemino, Merlot, Pinot Nero (min. 85%).*
TRENTINO SUPERIORE					White: Chardonnay and/or Pinot Bianco and/or Pinot Grigio (min. 85%), Moscato Giallo, Müller Thurgau, Nosiola, Riesling, Sauvignon, Traminer Aromatico. Red: Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère and/or Merlot (min. 85%), Moscato Rosa, Lagrein, Marzemino, Merlot, Pinot Nero, Rebo.*
TRENTO					Chardonnay and/or Pinot Bianco and/or Pinot Nero and/or Meunier.
VALDADIGE TERRADEIFORTI O TERRADEIFORTI					White: Pinot Grigio (min. 85%). Red: Enantio or Casetta (min. 85%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

EMILIA ROMAGNA



































D.O.C.G.



























1. Romagna Albana
4. Colli Bolognesi Classico Pignoletto

D.O.C.

2. Bosco Eliceo
3. Colli Bolognesi
5. Colli d'Imola
6. Colli di Faenza
7. Colli di Parma
8. Colli di Rimini
9. Colli Piacentini
10. Colli Romagna Centrale
11. Colli di Scandiano and di Canossa
12. Lambrusco di Sorbara
13. Lambrusco Grasparossa di Castelvetro
14. Lambrusco Salamino di Santa Croce
15. Reggiano
16. Reno
17. Modena or Di Modena
18. Ortrugo
19. Gutturino
20. Romagna



Designations	Red	White	Rosato	Sparkling	Grapes
COLLI BOLOGNESI CLASSICO PIGNOLETTO					Pignoletto (min. 95%).*
ROMAGNA ALBANA					Albana (min. 95%).*
BOSCO ELICEO					White: Trebbiano Romagnolo (min. 70%), Sauvignon and/or Malvasia di Candia (max. 30), Sauvignon. Red: Fortana and/or Merlot (min. 85%).*
COLLI BOLOGNESI					White: Sauvignon, Pignoletto, Pinot Bianco, Riesling Italico, Chardonnay (min. 85%). Red and Rosé: Barbera, Merlot, Cabernet Sauvignon (min. 85%).*
COLLI DI FAENZA					White: Chardonnay (from 40% to 60%), Pignoletto and/or Pinot Bianco and/or Sauvignon and/or Trebbiano Romagnolo (from 40% to 60%). Red and Rosé: Cabernet Sauvignon (from 40% to 60%), Ancellotta and/or Ciliegiole and/or Merlot and/or Sangiovese (from 40% to 60%).*
COLLI D'IMOLA					White: Trebbiano, Pignoletto, Chardonnay (min. 85%). Red: Sangiovese, Barbera, Cabernet Sauvignon (min. 85%).*
COLLI DI PARMA					White: Pinot Nero and/or Chardonnay and/or Pinot Bianco or Malvasia di Candia, Sauvignon, Chardonnay, Pinot Bianco, Pinot Grigio (min. 85%). Red: Barbera (from 60% to 75%), Bonarda and/or Croatina (from 25% to 40%), Pinot Nero, Merlot, Cabernet Franc, Cabernet Sauvignon, Barbera, Bonarda (min.85%), Lambrusco Maestri (max. 15%).*
COLLI DI RIMINI					White: Trebbiano Romagnolo (from 50% to 70%), Biancame and/or Mostosa (from 30% to 50%), Pignoletto and/or Chardonnay and/or Riesling Italico and/or Sauvignon and/or Pinot Bianco and/or Müller Thurgau (max. 15%). Red: Sangiovese (from 60% to 75%), Cabernet Sauvignon (from 15% to 25%), Merlot and/or Barbera and/or Ciliegiole and/or Terrano and/or Montepulciano and/or Ancellotta (max. 25%).*
COLLI DI SCANDIANO AND DI CANOSSA					White: Spergola (min. 85%), Malvasia di Candia and/or Trebbiano Romagnolo and/or Pinot Grigio and/or Pinot Bianco (max. 15%), Malvasia di Candia (max. 5%), Sauvignon or Pinot Bianco and/or Pinot Grigio and/or Pinot Nero (min. 15%). Red and Rosé: Lambrusco and/or Lambrusco Grasparossa (min. 85%), Lambrusco Marani and/or Lambrusco Monterrico and/or Ancellotta and/or Malbo Gentile and/or Croatina (max. 15%), Cabernet Sauvignon, Sangiovese, Merlot, Marzemino, Sgavetta.*
COLLI PIACENTINI					White: Malvasia di Candia and Moscato Bianco (from 20% to 50%), Ortrugo and Trebbiano Romagnolo (from 20% 50%), Bervedino and/or Sauvignon (max. 30%) or Malvasia di Candia Aromatica (from 20% to 50%), Ortrugo and Trebbiano Romagnolo (from 20% to 65%) or Ortrugo (from 35% to 65%), Malvasia di Candia Aromatica and Moscato Bianco (from 10% to 20%), Sauvignon and Trebbiano Romagnolo (from 15% to 30%) or Pinot Nero (min. 85%) and Chardonnay (max. 15%) or Santa Maria and Melara (min. 60%), Bervedino and/or Ortrugo and/or Trebbiano Romagnolo (max. 40%) or Malvasia di Candia Aromatica and/or Ortrugo and/or Trebbiano Romagnolo and/or Marsanne (min. 85%). Red: Pinot Nero and/or Barbera and/or Croatina (min. 60%), Barbera, Bonarda, Cabernet Sauvignon, Pinot Nero (min. 85%).*
COLLI ROMAGNA CENTRALE					White: Chardonnay (from 50% to 60%), Bombino and/or Sauvignon and/or Trebbiano and/or Pinot Bianco (from 40% to 50%). Red and Rosé: Cabernet Sauvignon (from 50% to 60%), Sangiovese and/or Merlot and/or Barbera and/or Ciliegiole (from 40% to 50%).*

Designations	Red	White	Rosato	Sparkling	Grapes
GUTTURNIO					Barbera (from 55% to 70%), Croatina (from 30% to 45%).*
LAMBRUSCO DI SORBARA					Red and Rosé: Lambrusco di Sorbara (min. 60%), Lambrusco Salamino (max. 40%), other Lambruschi (max. 15%).*
LAMBRUSCO GRASPAROSSA DI CASTELVETRO					Red and Rosé: Lambrusco Grasparossa (min. 85%), other Lambruschi and/or Malbo Gentile (max. 15%).*
LAMBRUSCO SALAMINO DI SANTA CROCE					Red and Rosé: Lambrusco Salamino (min. 85%), other Lambruschi and/or Ancelotta and/or Fortana (max. 15%).*
MODENA O DI MODENA					White: Montuni and/or Pignoletto and/or Trebbiano (min. 85%). Red and Rosé: Lambrusco Grasparossa and/or Lambrusco Salamino and/or Lambrusco di Sorbara and/or Lambrusco Marani and/or Lambrusco Maestri and/or Lambrusco Montericco and/or Lambrusco Oliva and/or Lambrusco a foglia frastagliata (min. 30%), Acelotta and/or Fortana (max. 15%).*
ORTRUGO					Ortrugo (min. 90%).*
REGGIANO					White: Lambrusco Marani and/or Lambrusco Salamino and/or Lambrusco Montericco and/or Lambrusco Maestri and/or Lambrusco di Sorbara and/or Malbo Gentile (100%). Red: Ancellotta (from 30% to 60%), Lambrusco di Sorbara and/or Malbo Gentile and/or Lambrusco Maestri and/or Lambrusco Grasparossa and/or Sangiovese and/or Merlot and/or Cabernet Sauvignon and/or Marzemino and/or Lambrusco Oliva and/or Lambrusco Viadanese and/or Lambrusco a foglia frastagliata and/or Fogarina, Malbo Gentile, Lambrusco Barghi.*
RENO					Albana and/or Trebbiano Romagnolo (min. 40%) or Montù and Pignoletto (min. 85%).*
ROMAGNA					White: Albana (min. 95%) or Bombino Bianco (min. 85%) or Trebbiano Romagnolo (min. 85%). Red: Sangiovese (from 85% to 95%) or Cagnina (min. 85%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.



MARCHES

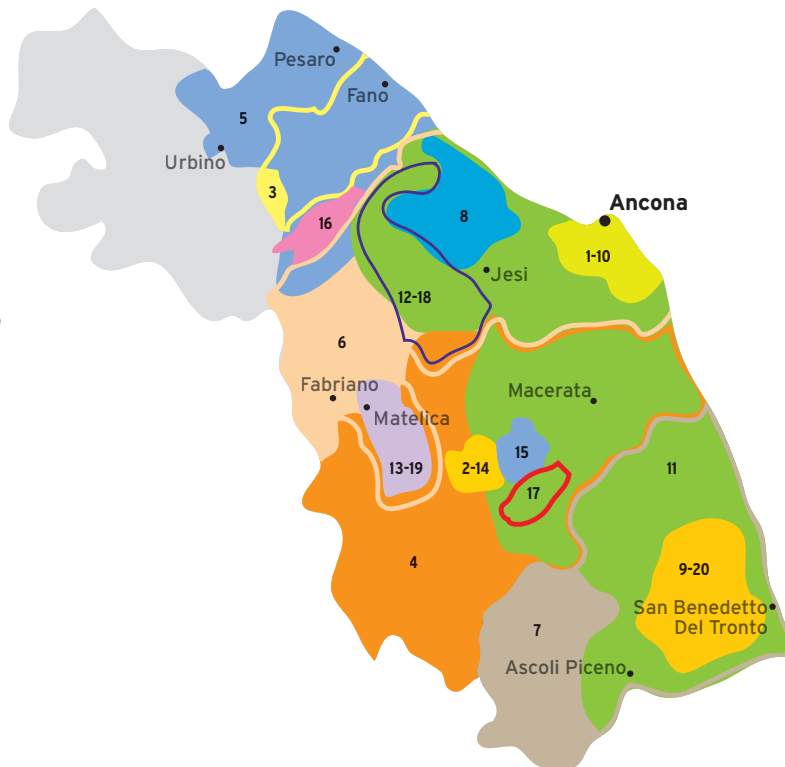





























D.O.C.G.








1. Conero
2. Vernaccia di Serrapetrona
18. Castelli di Jesi Verdicchio Riserva
19. Verdicchio di Matelica Riserva
20. Offida

D.O.C.

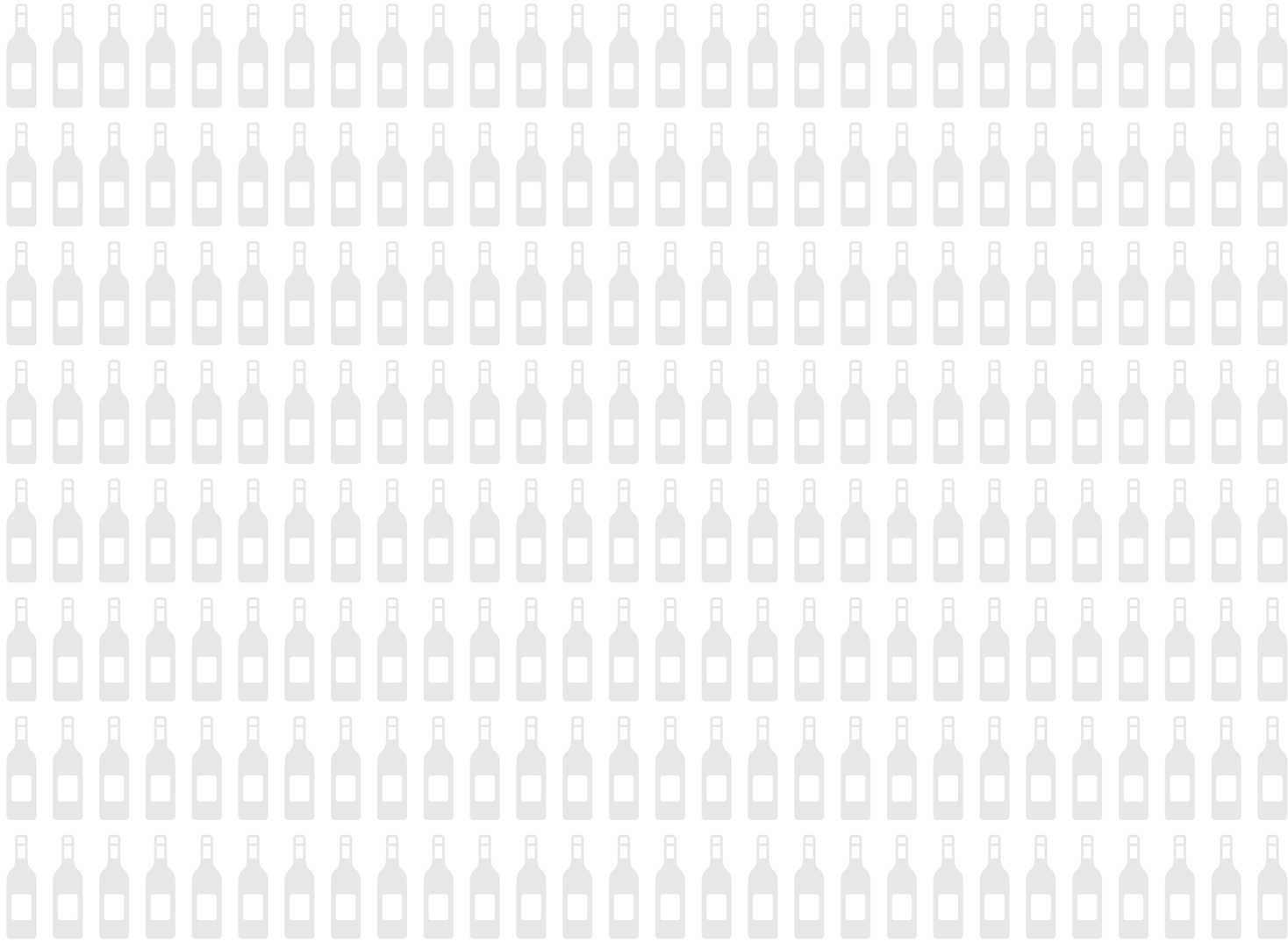
3. Bianchello del Metauro
4. Colli Maceratesi
5. Colli Pesaresi
6. Esino
7. Falerio dei Colli Ascolani or Falerio
8. Lacrima di Morro d'Alba
9. Terre di Offida
10. Rosso Conero
11. Rosso Piceno or Piceno
12. Verdicchio dei Castelli di Jesi
13. Verdicchio di Matelica
14. Serrapetrona
15. I Terreni di Sanseverino
16. Pergola
17. San Ginesio



Designations	Red	White	Rosato	Sparkling	Grapes
CONERO					Montepulciano (min. 85%), Sangiovese (max. 15%).*
VERNACCIA DI SERRAPETRONA					Vernaccia Nera (min. 85%).*
CASTELLI DI JESI VERDICCHIO RISERVA					Verdicchio (min. 85%).*
VERDICCHIO DI MATELICA RISERVA					Verdicchio (min. 85%).*
OFFIDA					White: Passerina or Pecorino (min. 85%). Red: Montepulciano (min. 85%).*
BIANCHELLO DEL METAURO					Bianchetto (min. 95%), Malvasia Toscana (max. 5%).*
COLLI MACERATESI					White: Macerentino (min. 70%), Incrocio Bruni 54 and/or Pecorino and/or Trebbiano Toscano and/or Verdicchio and/or Chardonnay and/or Sauvignon and/or Malvasia Bianca Lunga and/or Grechetto, Ribona. Red: Sangiovese (min. 50%), Cabernet Franc and/or Cabernet Sauvignon and/or Cilieggiolo and/or Lacrima and/or Merlot and/or Montepulciano and/or Vernaccia Nera (max. 50%).*
COLLI PESARESI					White: Trebbiano Toscano and/or Verdicchio and/or Biancame and/or Pinot Grigio and/or Pinot Nero and/or Riesling Italico and/or Chardonnay and/or Sauvignon and/or Pinot Bianco (min. 75%). Red and Rosé: Sangiovese (min. 70%).*
ESINO					White: Verdicchio (min. 50%). Red: Sangiovese and/or Montepulciano (min. 60%).*
FALERIO DEI COLLI ASCOLANI OR FALERIO					Trebbiano Toscano (from 20% to 50%), Passerina (from 10% to 30%), Pecorino (from 10% to 30%).*
I TERRENI DI SAN SEVERINO					Vernaccia Nera (min. 50%) or Montepulciano (min. 60%).*
LACRIMA DI MORRO D'ALBA					Lacrima (min. 85%).*
PERGOLA					Red and Rosé: Aleatico (min. 60%).*
ROSSO CONERO					Montepulciano (min. 85%).*
ROSSO PICENO OR PICENO					Montepulciano (from 35% all'85%), Sangiovese (from 15% to 50%).*
SAN GINESIO					Sangiovese (min. 50%), Vernaccia Nera and/or Cabernet Sauvignon and/or Cabernet Franc and/or Merlot and/or Cilieggiolo (min. 35%) or Aleatico (min. 85%).*

Designations	Red	White	Rosato	Sparkling	Grapes
SERRAPETRONA					Vernaccia Nera (min. 85%).*
TERRE DI OFFIDA					Passerina (min. 85%).*
VERDICCHIO DEI CASTELLI DI JESI					Verdicchio (min. 85%).*
VERDICCHIO DI MATELICA					Verdicchio (min. 85%).*

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TUSCANY “ANTIQUE HEART”

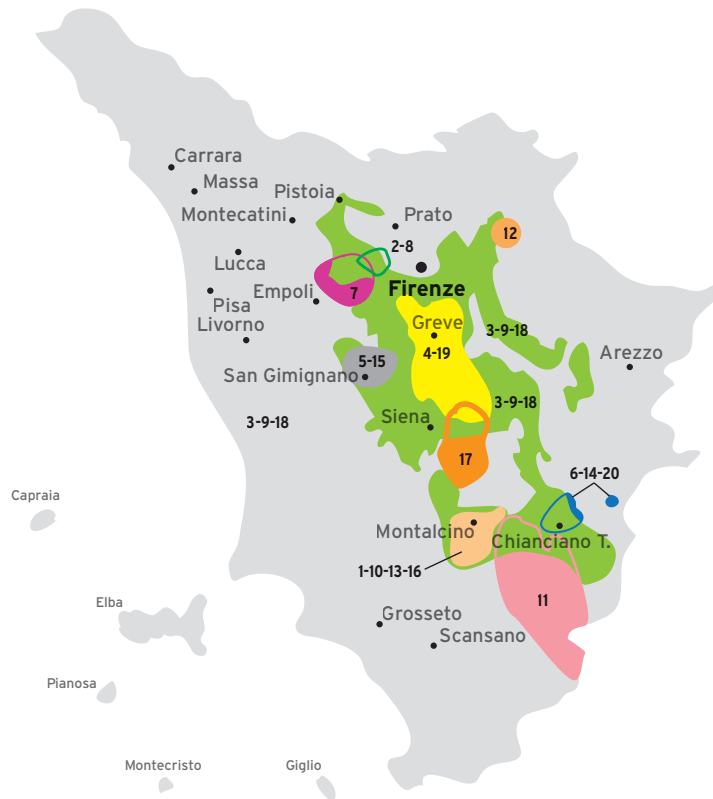





























D.O.C.G.





1. Brunello di Montalcino
2. Carmignano
3. Chianti
4. Chianti Classico
5. Vernaccia di San Gimignano
6. Vino Nobile di Montepulciano

D.O.C.

7. Bianco dell'Empolese
8. Barco Reale di Carmignano
9. Colli dell'Etruria Centrale
10. Moscadello di Montalcino
11. Orcia
12. Pomino
13. Rosso di Montalcino
14. Rosso di Montepulciano
15. San Gimignano
16. Sant'Antimo
17. Val d'Arbia
18. Vin Santo del Chianti
19. Vin Santo del Chianti Classico
20. Vin Santo di Montepulciano



Designations	Red	White	Rosato	Sparkling	Grapes
BRUNELLO DI MONTALCINO					Sangiovese (100%).
CARMIGNANO					Sangiovese (min. 50%), Canaiolo Nero (max. 20%), Cabernet Franc and/or Cabernet Sauvignon (from 10% to 20%), Trebbiano Toscano and/or Canaiolo Bianco and/or Malvasia del Chianti (max. 10%).*
CHIANTI					Sangiovese (min. 70%).*
CHIANTI CLASSICO					Sangiovese (min. 80%).*
VERNACCIA DI SAN GIMIGNANO					Vernaccia (min. 85%).*
VINO NOBILE DI MONTEPULCIANO					Prugnolo Gentile (min. 70%), Canaiolo Nero (max. 20%).*
BIANCO DELL'EMPOLESE					Trebbiano Toscano (min. 60%).*
BARCO REALE DI CARMIGNANO					Red and Rosé: Sangiovese (min. 50%), Canaiolo Nero (max. 20%), Cabernet Franc and/or Cabernet Sauvignon (from 10% to 20%), Trebbiano Toscano and/or Malvasia and/or Canaiolo Bianco (max. 10%).*
COLLI DELL'ETRURIA CENTRALE					White: Trebbiano Toscano (min. 50%). Red and Rosé: Sangiovese (min. 50%).*
MOSCADELLO DI MONTALCINO					Moscato Bianco (min. 85%).*
ORCIA					White: Trebbiano Toscano (min. 50%). Red and Rosé: Sangiovese (min. 50%).*
POMINO					White: Pinot Bianco and/or Chardonnay and/or Pinot Grigio (min. 70%), Trebbiano Toscano. Red: Sangiovese (min. 50%), Pinot Nero and/or Merlot (max. 50%).*
ROSSO DI MONTALCINO					Sangiovese (100%).
ROSSO DI MONTEPULCIANO					Sangiovese (min. 70%).*
SAN GIMIGNANO					White: Trebbiano Toscano (min. 30%), Malvasia del Chianti (max. 50%), Vernaccia di San Gimignano (max. 20%). Red: Sangiovese (min. 50%), Cabernet Sauvignon and/or Merlot and/or Syrah and/or Pinot Nero (max. 40%).*
SANT'ANTIMO					White: Chardonnay, Sauvignon, Pinot Grigio (min. 85%). Red: Cabernet Sauvignon, Merlot, Pinot Nero (min. 85%).*
VAL D'ARbia					White: Trebbiano Toscano and/or Malvasia Bianca Lunga (from 30% to 50%), Chardonnay, Grechetto, Pinot Bianco, Sauvignon, Vermentino. Rosé: Sangiovese (min. 50%).*

Designations	Red	White	Rosato	Sparkling	Grapes
VIN SANTO DEL CHIANTI					White: Trebbiano Toscano and/or Malvasia (min. 70%). Red: Sangiovese (min. 50%).*
VIN SANTO DEL CHIANTI CLASSICO					White: Trebbiano Toscano and/or Malvasia (min. 60%). Red: Sangiovese (min. 80%).*
VIN SANTO DI MONTEPULCIANO					White: Malvasia Bianca and/or Grechetto and/or Trebbiano Toscano (min. 70%). Red: Sangiovese (min. 50%).*

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TUSCANY

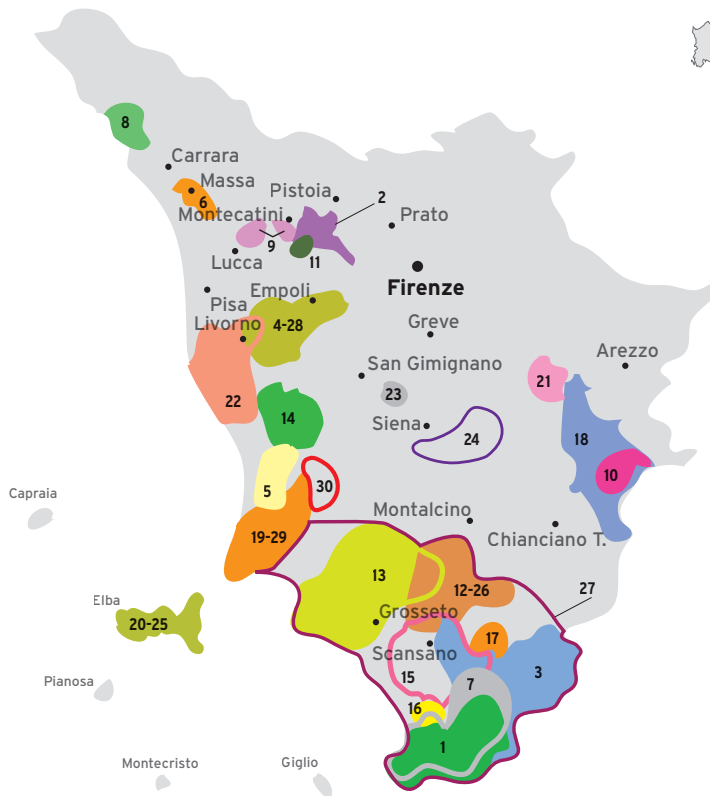































D.O.C.G.








































- 15. Morellino di Scansano
- 25. Elba Aleatico Passito
- 26. Montecucco Sangiovese
- 29. Val di Cornia Rosso
- 30. Suvereto

D.O.C.

- 1. Ansonica Costa dell'Argentario
- 2. Valdinievole
- 3. Bianco di Pitigliano
- 4. San Torpè
- 5. Bolgheri or Bolgheri Sassicaia
- 6. Candia dei Colli Apuani
- 7. Capalbio
- 8. Colli di Luni
- 9. Colline Lucchesi
- 10. Cortona
- 11. Montecarlo
- 12. Montecucco
- 13. Montegio di Massa Marittima
- 14. Montescudaio
- 16. Parrina
- 17. Sovana
- 18. Valdichiana
- 19. Val di Cornia
- 20. Elba
- 21. Val d'Arno di Sopra
- 22. Terratico di Bibbona
- 23. Terre di Casole
- 24. Grance Senesi
- 27. Maremma Toscana
- 28. Terre di Pisa



Designations	Red	White	Rosato	Sparkling	Grapes
MORELLINO DI SCANSANO					Sangiovese (min. 85%).*
ELBA ALEATICO PASSITO					Aleatico (100%).
SUVERETO					Cabernet Sauvignon and/or Merlot (100%).
VAL DI CORNIA ROSSO					Sangiovese (min. 40%), Cabernet Sauvignon and Merlot (max. 60%).*
MONTECUCCO SANGIOVESE					Sangiovese (min. 90%).*
ANSONICA COSTA DELL'ARGENTARIO					Ansonica (min. 85%).*
VALDINIEVOLE					White: Trebbiano Toscano (min. 70%). Red: Sangiovese (min. 35%), Canaiolo Nero (min. 20%).*
BIANCO DI PITIGLIANO					Trebbiano Toscano (from 40% to 100%), Greco and/or Malvasia Bianca Lunga and/or Verdello and/or Grechetto and/or Ansonica and/or Viognier and/or Chardonnay and/or Sauvignon and/or Pinot Bianco and/or Riesling Italico (max. 60%).*
SAN TORPÈ					White: Trebbiano Toscano (min. 50%), Chardonnay, Sauvignon, Vermentino or Trebbiano Toscano and/or Malvasia Bianca Lunga, (max. 100%). Rosé: Sangiovese (min. 50%).*
BOLGHERI OR BOLGHERI SASSICAIA					White: Vermentino (max. 70%), Sauvignon (max. 40%), Trebbiano Toscano (max. 40%). Red and Rosé: Cabernet Sauvignon and/or Merlot and/or Cabernet Franc (from 0 to 100%), Syrah and/or Sangiovese (max. 50%).*
CANDIA DEI COLLI APUANI					White: Vermentino (min. 70%). Red and Rosé: Sangiovese (from 60% all'80%), Merlot (max. 20%), Vermentino Nero, Barsaglina.*
CAPALBIO					White: Trebbiano Toscano (min. 50%) or Vermentino (min. 85%). Red and Rosé: Sangiovese (min. 50%) or Cabernet Sauvignon (min. 85%).*
COLLI DI LUNI					White: Vermentino (min. 35%), Trebbiano Toscano (from 25% to 40%), Albarola. Red: Sangiovese (min. 50%).*
COLLINE LUCCHESI					White: Trebbiano Toscano (from 40% all'80%), Greco and/or Grechetto and/or Vermentino and/or Malvasia del Chianti and/or Chardonnay and/or Sauvignon (from 10% to 60%). Red: Sangiovese (from 45% all'80%), Canaiolo and/or Ciliegiole and/or Merlot and/or Syrah (from 10% to 50%).*
CORTONA					White: Chardonnay, Grechetto, Sauvignon (min. 85%) or Trebbiano Toscano and/or Grechetto and/or Malvasia Bianca (min. 70%). Red: Syrah (from 50% to 60%), Merlot (from 10% to 20%), Cabernet Sauvignon, Sangiovese.*
MONTECARLO					White: Trebbiano Toscano (from 30% to 60%), Sémillon, Pinot Grigio, Pinot Bianco, Vermentino, Sauvignon and Roussanne (from 40% to 70%). Red: Sangiovese (from 50% to 75%), Canaiolo Nero and/or Merlot and/or Syrah (from 15% to 40%), Ciliegiole and/or Colorino and/or Malvasia Nera di Lecce and/or di Brindisi and/or Cabernet Sauvignon and/or Cabernet Franc (from 10% to 30%).*

Designations	Red	White	Rosato	Sparkling	Grapes
MONTECUCCO					White: Trebbiano Toscano and/or Vermentino (min. 40%) or Malvasia Bianca and/or Grechetto Bianco and/or Trebbiano Toscano (min. 70%). Rosato: Sangiovese and/or Cilieggiolo (min. 60%). Red: Sangiovese (min. 70%).*
MONTEREGIO DI MASSA MARITTIMA					White: Trebbiano Toscano and/or Vermentino (min. 50%), Viognier. Red and Rosé: Sangiovese (min. 50%).*
MONTESCUDAIO					White: Vermentino, Chardonnay, Sauvignon, (min. 85%). Red: Sangiovese (min. 50%), Cabernet Sauvignon, Cabernet Franc, Merlot.*
PARRINA					White: Trebbiano Toscano (from 10% to 30%), Ansonica (from 30% to 50%), Vermentino (from 20% to 40%), Chardonnay and/or Sauvignon (max. 20%). Red and Rosé: Sangiovese (min. 70%), Cabernet Sauvignon, Merlot.*
SOVANA					Sangiovese (min. 50%), Merlot, Aleatico.*
VALDICHIANA					White: Trebbiano Toscano (min. 20%), Chardonnay and/or Pinot Bianco and/or Grechetto and/or Pinot Grigio (max. 80%) or Trebbiano Toscano and/or Malvasia Bianca (min. 50%). Red and Rosé: Sangiovese (max. 50%), Cabernet Sauvignon and/or Merlot and/or Syrah (min. 50%).*
VAL DI CORNIA					White: Vermentino (max. 50%), Trebbiano Toscano and/or Ansonica and/or Viognier and/or Malvasia Bianca Lunga (max. 50%) or Ansonica (min. 85%).* Red and Rosé: Sangiovese (min. 50%), Cabernet Sauvignon and/or Merlot (max. 50%), Cilieggiolo oppure Aleatico (100%).
ELBA					White: Trebbiano Toscano (from 10% to 70%), Ansonica and/or Vermentino (from 10% to 70%). Red and Rosé: Sangiovese (min. 60%).*
VAL D'ARNO DI SOPRA					White: Chardonnay (from 40% all'80%), Malvasia Bianca Lunga (max. 30%), Trebbiano Toscano (max. 20%) or Malvasia Bianca Lunga (from 40% all'80%), Chardonnay (max. 30%). Rosé: Merlot (from 40% 80%), Cabernet Sauvignon (max. 35%), Syrah (max. 35%). Red: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Sangiovese (min. 85%).*
TERRATICO DI BIBBONA					White: Vermentino (min. 50%), Trebbiano Toscano. Red and Rosé: Sangiovese (min. 35%), Merlot (min. 35%), Cabernet Sauvignon, Syrah.*
TERRE DI CASOLE					White: Chardonnay (min. 50%), Trebbiano, Vermentino. Red: Sangiovese (from 60% all'80%).*
GRANCE SENESI					White: Trebbiano and/or Malvasia Bianca Lunga (min. 60%). Red: Sangiovese (min. 60%), Canaiolo, Merlot, Cabernet Sauvignon.*
MAREMMA TOSCANA					White: Trebbiano Toscano and/or Vermentino (min. 40%) or Trebbiano Toscano and/or Malvasia (100%), Ansonica, Chardonnay, Sauvignon, Viognier. Rosé: Sangiovese and/or Cilieggiolo (min. 40%). Red: Sangiovese (min. 40%), Alicante, Cabernet Franc, Cabernet Sauvignon, Canaiolo, Cilieggiolo, Merlot, Syrah.*
TERRE DI PISA					Sangiovese and/or Cabernet Sauvignon and/or Merlot and/or Syrah (from 20% to 70%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

UMBRIA








































D.O.C.G.

1. Montefalco Sagrantino
2. Torgiano Rosso Riserva

D.O.C.

3. Assisi
4. Colli Alto Tiberini
5. Amelia
6. Colli del Trasimeno or Trasimeno
7. Colli Martani
8. Colli Perugini
9. Lago di Corbara
10. Montefalco
11. Orvieto
12. Rosso Orvietano or Orvietano Rosso
13. Torgiano
14. Todi
15. Spoleto



Designations	Red	White	Rosato	Sparkling	Grapes
MONTEFALCO SAGRANTINO					Sagrantino (100%).
TORGIANO ROSSO RISERVA					Sangiovese (min. 70%).*
AMELIA					White: Trebbiano Toscano (min. 50%), Malvasia Toscana, Grechetto. Red and Rosé: Sangiovese (min. 50%), Cilieggiolo, Merlot.*
ASSISI					White: Trebbiano (from 50 % to 70%), Grechetto (from 10% to 30%). Red and Rosé: Sangiovese (from 50% to 70%), Merlot, Cabernet Sauvignon, Pinot Nero (from 10% to 30%).*
COLLI ALTOTIBERINI					White: Trebbiano Toscano (min. 50%), Grechetto, Pinot Bianco, Pinot Grigio, Pinot Nero. Red and Rosé: Sangiovese (min. 50%), Cabernet Sauvignon, Merlot.*
COLLI DEL TRASIMENO OR TRASIMENO					White: Trebbiano Toscano (min. 40%), Grechetto and/or Pinot Bianco and/or Chardonnay and/or Pinot Grigio (min. 30%), Vermentino, Pinot Nero. Red and Rosé: Sangiovese (min. 40%), Cilieggiolo and/or Gamay and/or Merlot and/or Cabernet (min. 30%).*
COLLI MARTANI					White: Trebbiano (min. 50%), Grechetto and/or Chardonnay and/or Pinot Nero, Grechetto di Todi, Sauvignon. Red: Sangiovese (min. 50%), Cabernet Sauvignon, Vernaccia Nera, Merlot.*
COLLI PERUGINI					White: Trebbiano Toscano (min. 50%), Grechetto and/or Chardonnay and/or Pinot Nero and/or Pinot Bianco and/or Pinot Grigio, Vermentino. Red and Rosé: Sangiovese (min. 50%), Cabernet Sauvignon, Merlot.*
LAGO DI CORBARA					White: Grechetto and Sauvignon (min. 60%), Chardonnay, Vermentino. Red: Cabernet Sauvignon and/or Merlot and/or Pinot Nero and/or Sangiovese (min. 70%).*
MONTEFALCO					White: Grechetto (min. 50%), Trebbiano Toscano (from 20% to 35%). Red: Sangiovese (from 60% to 70%), Sagrantino (from 10% to 15%).*
ORVIETO					Trebbiano Toscano and Grechetto (min. 60%).*
ROSSO ORVIETANO					Aleatico and/or Cabernet Franc and/or Cabernet Sauvignon and/or Canaiolo and/or Cilieggiolo and/or Merlot and/or Montepulciano and/or Pinot Nero and/or Sangiovese (min. 70%).*
SPOLETO					Trebbiano Spoletino (min. 50%).*
TODI					White: Grechetto (min. 50%). Red: Sangiovese (min. 50%), Merlot.*
TORGIANO					White: Trebbiano Toscano (from 50% to 70%), Chardonnay and/or Pinot Nero, Riesling Italico (max. 50%). Red and Rosé: Sangiovese (min. 50%), Cabernet Sauvignon, Pinot Nero, Merlot.*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

LATIUM






































D.O.C.G.
































- 7. Cesanese del Piglio
- 28. Cannellino di Frascati
- 29. Frascati Superiore

D.O.C.

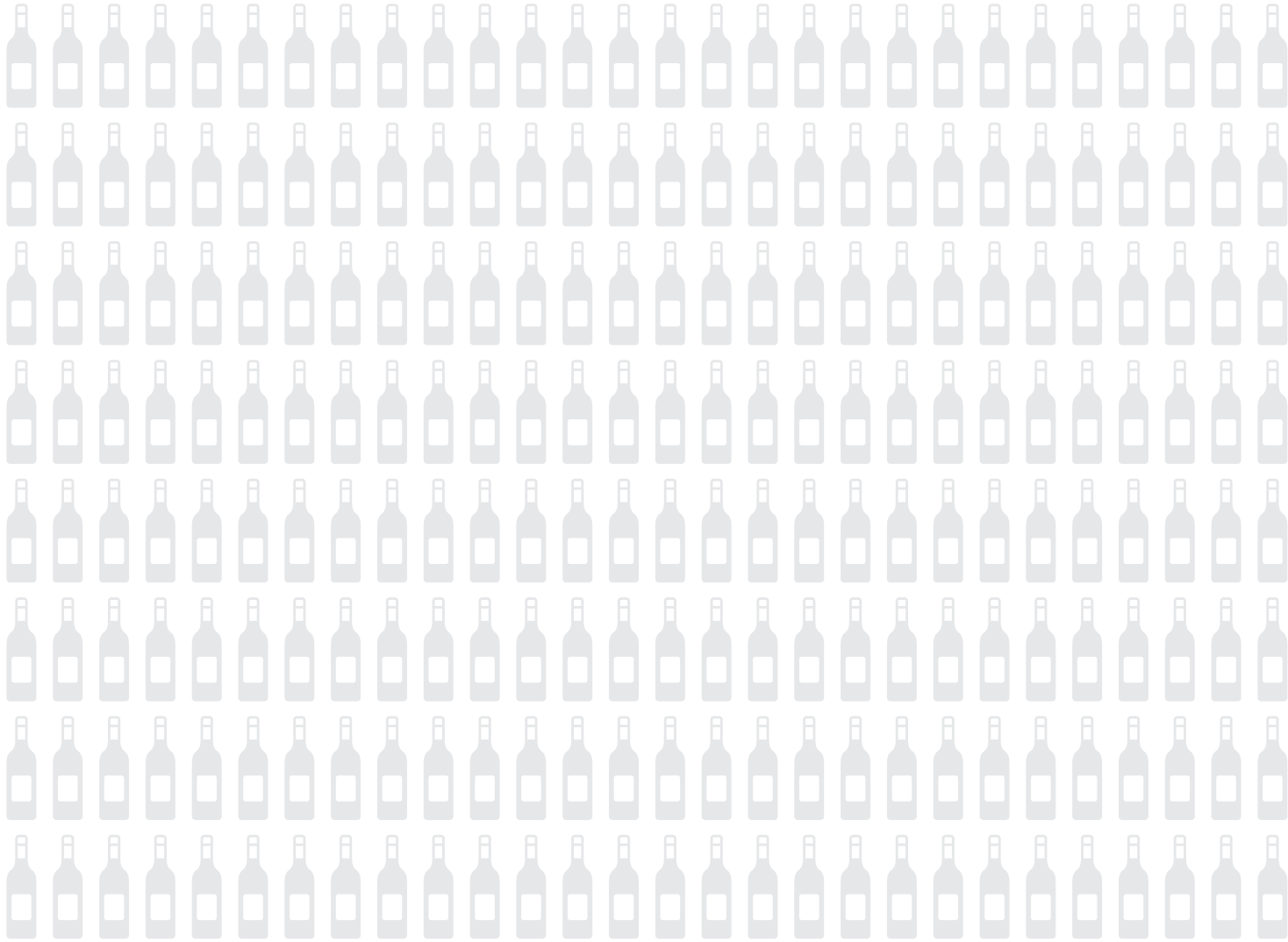
- 1. Aleatico di Gradoli
- 2. Aprilia
- 3. Atina
- 4. Bianco Capena
- 5. Castelli Romani
- 6. Cerveteri
- 8. Cesanese di Affile or Affile
- 9. Cesanese di Olevano Romano
- 10. Circeo
- 11. Colli Albani
- 12. Colli della Sabina
- 13. Colli Etruschi Viterbesi or Tuscia
- 14. Colli Lanuvini
- 15. Cori
- 16. Est! Est!! Est!!! di Montefiascone
- 17. Frascati
- 18. Genazzano
- 19. Marino
- 20. Montecompatri Colonna
- 21. Orvieto
- 22. Tarquinia
- 23. Velletri
- 24. Vignanello
- 25. Zagarolo
- 26. Nettuno
- 27. Terracina or Moscato di Terracina
- 30. Roma



Designations	Red	White	Rosato	Sparkling	Grapes
CESANESE DEL PIGLIO					Cesanese di Affile and/or Cesanese Comune (min. 90%).*
CANNELLINO DI FRASCATI					Malvasia di Candia and/or Malvasia del Lazio (min. 70%), Trebbiano Toscano and/or Trebbiano Giallo and/or Greco and/or Bellone and/or Bombino Bianco (max. 30%).*
FRASCATI SUPERIORE					Malvasia di Candia and/or Malvasia del Lazio (max. 30%), Trebbiano Toscano and/or Trebbiano Giallo and/or Greco and/or Bellone and/or Bombino Bianco (min. 70%).*
ALEATICO DI GRADOLI					Aleatico (95%).*
APRILIA					White: Trebbiano Toscano (min. 50%), Chardonnay (from 5% to 35%). Red and Rosé: Sangiovese (min. 50%), Cabernet and/or Merlot (from 5% to 25%).*
ATINA					White: Semillon (min. 85%). Red: Cabernet Sauvignon and/or Cabernet Franc (min. 85%) oppure Cabernet Sauvignon (min. 50%), Syrah (10%), Merlot (10%), Cabernet Franc (10%).*
BIANCO CAPENA					Malvasia di Candia and/or Malvasia Puntinata and/or Malvasia del Lazio (max. 55%), Trebbiano Toscano and/or Trebbiano Romagnolo and/or Trebbiano Giallo (max. 25%), Bellone and/or Bombino (max 20%).*
CASTELLI ROMANI					White: Malvasia di Candia and/or Malvasia Puntinata, Trebbiano Toscano and/or Trebbiano Romagnolo and/or Trebbiano di Soave and/or Trebbiano Giallo and/or Trebbiano (max. 70%). Red and Rosé: Cesanese and/or Merlot and/or Montepulciano and/or Nero Buono and/or Sangiovese (min. 85%).*
CERVETERI					White: Trebbiano Toscano (min. 50%), Malvasia di Candia, Procanico (max. 35%). Red and Rosé: Sangiovese and Montepulciano (60% di cui almeno il 25% di uno dei due vitigni), Merlot (max. 35%).*
CESANESE DI AFFILE OR AFFILE					Cesanese di Affile (min. 90%).*
CESANESE DI OLEVANO ROMANO					Cesanese di Affile and/or Cesanese Comune (min. 85%).*
CIRCEO					White: Trebbiano Toscano (min. 55%), Chardonnay (30%), Malvasia del Lazio (30%). Red and Rosé: Merlot (min. 55%), Sangiovese and Cabernet Sauvignon (max. 30%).*
COLLI ALBANI					Malvasia di Candia (max. 60%), Trebbiano Toscano and/or Trebbiano Romagnolo and/or Trebbiano Giallo and/or Trebbiano di Soave (from 25% to 50%), Malvasia del Lazio or Malvasia Puntinata (from 5% to 45%).*
COLLI DELLA SABINA					White: Malvasia del Lazio (min. 50%), Trebbiano Toscano and/or Trebbiano Giallo (from 5% to 35%). Red: Sangiovese (from 40% to 70%) and Montepulciano (from 15% to 40%).*
COLLI ETRUSCHI VITERBESI OR TUSCIA					White: Trebbiano Toscano (from 40% all'80%), Malvasia del Lazio and/or Malvasia Toscana, Procanico, Grechetto (max. 30%). Red and Rosé: Sangiovese (from 50% to 65%), Montepulciano, Merlot, Violone, Canaiolo (from 20% to 45%).*
COLLI LANUVINI					White: Malvasia di Candia and/or Malvasia Puntinata (max. 70%), Trebbiano Toscano and/or Trebbiano Verde and/or Trebbiano Giallo (min. 30%). Red: Merlot (min. 50%), Montepulciano and/or Sangiovese (min. 35%).*

Designations	Red	White	Rosato	Sparkling	Grapes
CORI					White: Bellone (min. 50%), Malvasia del Lazio (min. 20%), Greco (min. 15%). Red: Nero Buono (min. 50%), Montepulciano (min. 20%), Cesanese di Affile and/or Cesanese Comune (min. 15%).*
EST! EST!! EST!!! DI MONTEFASCONI					Trebbiano Toscano (from 50% to 65%), Trebbiano Giallo (from 25% to 40%), Malvasia Bianca Lunga and/or Malvasia del Lazio (from 10% to 20%).*
FRASCATI					Malvasia di Candia and/or Malvasia del Lazio (min. 70%), Trebbiano Toscano and/or Trebbiano Giallo and/or Greco and/or Bellone and/or Bombino Bianco (max. 30%).*
GENAZZANO					White: Malvasia di Candia (min. 85%). Red: Ciliegiole (min. 85%).*
MARINO					Malvasia di Candia or Malvasia del Lazio, Trebbiano Verde, Bellone, Greco, Bombino (min. 50%).*
MONTECOMPATRI COLONNA					Malvasia di Candia and/or Malvasia Puntinata (max. 70%), Trebbiano Toscano, Trebbiano Verde and Trebbiano Giallo (min. 30%).*
NETTUNO					White: Bellone (from 30% to 70%), Trebbiano Toscano (from 30% to 50%). Rosé: Sangiovese (min. 40%), Trebbiano Toscano (min. 40%). Red: Merlot (from 30% to 50%), Sangiovese (from 30% to 50%).*
ORVIETO					Trebbiano Toscano and Grechetto (min. 60%).*
ROMA					White: Malvasia del Lazio (min. 50%), Bellone and/or Bombino and/or Greco Bianco and/or Trebbiano Giallo and/or Trebbiano Verde (min. 35%). Red and Rosé: Montepulciano (min. 50%), Cesanese Comune and/or Cesanese di Affile and/or Sangiovese and/or Cabernet Sauvignon and/or Cabernet Franc and/or Syrah (min. 35%).*
TARQUINIA					White: Trebbiano Toscano and/or Trebbiano Giallo (min. 50%), Malvasia di Candia and/or Malvasia del Lazio (max. 35%). Red: Sangiovese and Montepulciano (min. 60%, ciascuno min. 25%), Cesanese Comune (max. 25%).*
TERRACINA OR MOSCATO DI TERRACINA					Moscato di Terracina (min. 85%).*
VELLETRI					White: Malvasia di Candia and/or Malvasia Puntinata (max. 70%), Trebbiano Toscano, Trebbiano Verde and Trebbiano Giallo (min. 30%). Red: Sangiovese (from 10% to 45%), Montepulciano (from 30% to 50%), Cesanese Comune and/or Cesanese di Affile (min. 10%).*
VIGNANELLO					White: Trebbiano Giallo and/or Trebbiano Toscano (min. 70%), Malvasia di Candia and/or Malvasia del Chianti, Greco (max. 30%). Red: Sangiovese (min. 50%), Ciliegiole (min. 40%).*
ZAGAROLO					Malvasia di Candia and/or Malvasia Puntinata (max. 70%), Trebbiano Toscano and/or Trebbiano Verde and/or Trebbiano Giallo (min. 30%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.



ABRUZZO

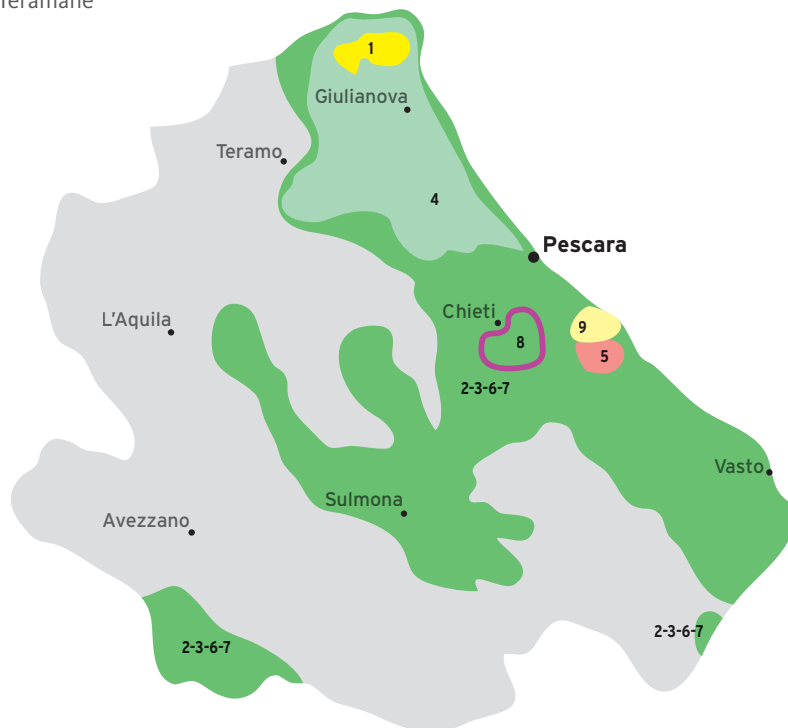




















D.O.C.G.

4. Montepulciano d'Abruzzo Colline Teramane

D.O.C.

1. Controguerra
2. Montepulciano d'Abruzzo
3. Trebbiano d'Abruzzo
5. Terre Tollesi or Tullum
6. Cerasuolo d'Abruzzo
7. Abruzzo
8. Villamagna
9. Ortona

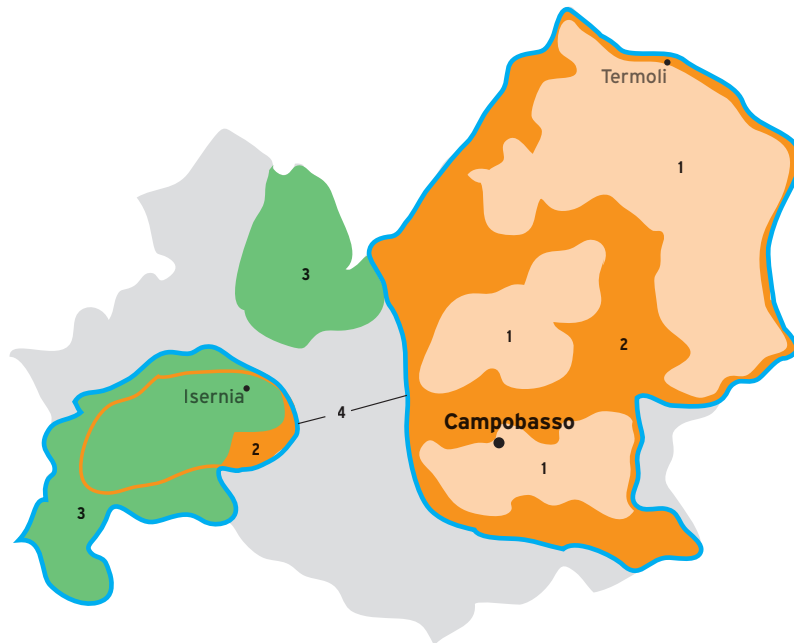














Designations	Red	White	Rosato	Sparkling	Grapes
MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE					Montepulciano (min. 90%).*
ABRUZZO					White: Trebbiano Abruzzese and/or Trebbiano Toscano (min. 50%), Chardonnay, Cococciola, Montonico, Passerina, Pecorino, Pinot Nero, Moscato, Riesling, Sauvignon, Traminer. Red and Rosé: Montepulciano (min. 80%) Pinot Nero.*
CERASUOLO D'ABRUZZO					Montepulciano (min. 85%).*
CONTROGUERRA					White: Trebbiano Toscano and/or Abruzzese (min. 50%), Passerina (min. 10%), Chardonnay, Verdicchio, Pecorino, Malvasia. Red and Rosé: Montepulciano (min. 70%), Cabernet Sauvignon, Cabernet Franc, Merlot.*
MONTEPULCIANO D'ABRUZZO					Montepulciano (min. 85%).*
ORTONA					White: Trebbiano Toscano and/or Abruzzese (min. 70%). Red: Montepulciano (min. 95%).*
TERRE TOLLESÌ OR TULLUM					White: Trebbiano Toscano and/or Abruzzese (min. 75%), Chardonnay, Moscato, Malvasia, Falanghina, Passerina, Pecorino. Red: Montepulciano (min. 90%), Cabernet Sauvignon, Merlot, Sangiovese.*
TREBBIANO D'ABRUZZO					Trebbiano Abruzzese and/or Bombino Bianco and/or Trebbiano Toscano (min. 85%).*
VILLAMAGNA					Montepulciano (min. 95%).*

MOLISE

D.O.C.

1. Biferno
2. Molise or del Molise
3. Pentro d'Isernia
4. Tintilia del Molise
(in the areas of Isernia and Campobasso)



Designations	Red	White	Rosato	Sparkling	Grapes
BIFERNO					White: Trebbiano Toscano (from 60% to 70%). Red and Rosé: Montepulciano (from 70% all'80%), Aglianico (from 15% to 20%).*
MOLISE OR DEL MOLISE					White: Moscato Bianco, Chardonnay , Falanghina, Greco Bianco, Pinot Bianco, Sauvignon, Trebbiano, (min. 85%). Red and Rosé: Montepulciano (min. 85%), Aglianico, Tintilia, Cabernet Sauvignon, Sangiovese.*
PENTRO DI ISERNIA					White: Trebbiano Toscano (from 60% to 70%), Bombino Bianco (from 30% to 40%). Red and Rosé: Montepulciano (from 75% all'80%), Tintilia (from 20% to 25%).*
TINTILIA DEL MOLISE					Red and Rosé: Tintilia (min. 95%).*

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CAMPANIA

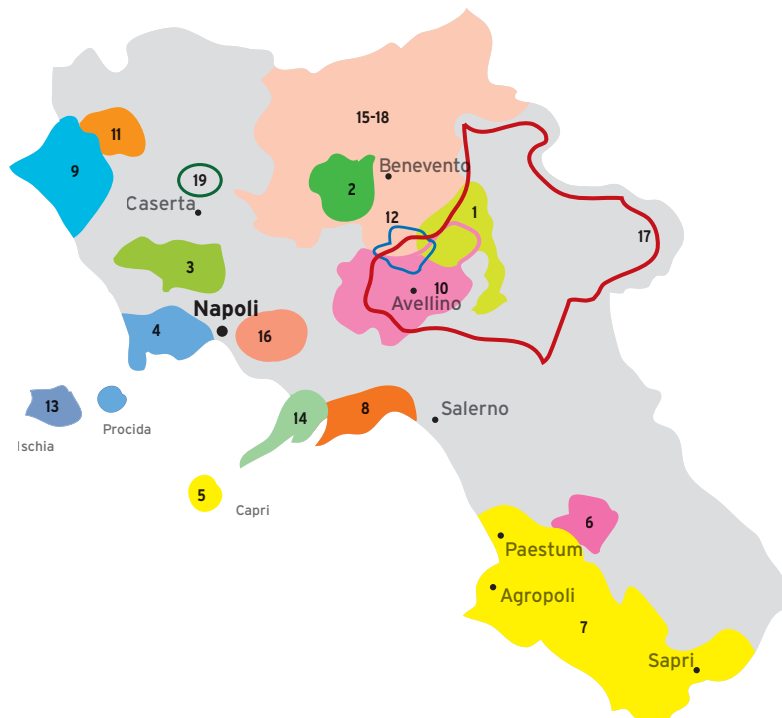









































D.O.C.G.

1. Taurasi
2. Aglianico del Taburno
10. Fiano di Avellino
12. Greco di Tufo

D.O.C.

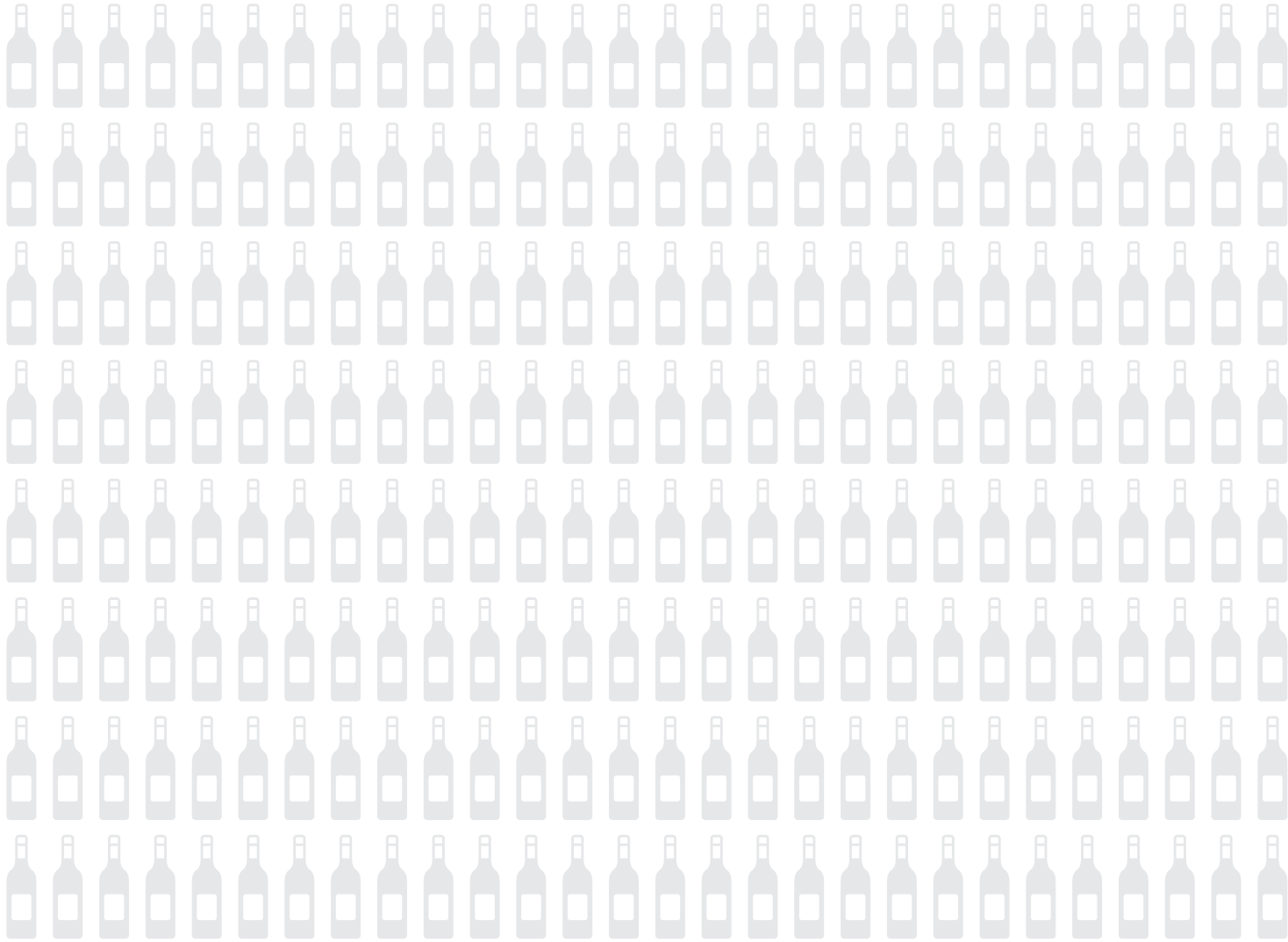
3. Aversa
4. Campi Flegrei
5. Capri
6. Castel San Lorenzo
7. Cilento
8. Costa d'Amalfi
9. Falerno del Massico
11. Galluccio
13. Ischia
14. Penisola Sorrentina
15. Sannio
16. Vesuvio
17. Irpinia
18. Falanghina del Sannio
19. Casavecchia di Pontelatone



Designations	Red	White	Rosato	Sparkling	Grapes
AGLIANICO DEL TABURNO					Aglianico (min. 85%).*
FIANO DI AVELLINO					Fiano (min. 85%), Greco and/or Coda di Volpe Bianca and/or Trebbiano Toscano (max. 15%).*
GRECO DI TUFO					Greco (min. 85%), Coda di Volpe Bianca (max. 15%).*
TAURASI					Aglianico (min. 85%).*
AVERSA					Asprinio (min. 85%).*
CAMPI FLEGREI					White: Falanghina (from 50% to 70%). Red and Rosé: Piediroso (min. 50%), Aglianico (max. 30%).*
CAPRI					White: Falanghina (min. 50%), Greco (max. 30%). Red: Piediroso (min. 80%).*
CASAVECCHIA DI PONTELATONE					Casavecchia (min. 85%).*
CASTEL SAN LORENZO					White: Trebbiano Toscano (from 50% to 60%), Malvasia Bianca (from 30% to 40%). Red and Rosé: Barbera (from 60% all'80%), Sangiovese (from 20% to 30%), Aglianicone.*
CILENTO					White: Fiano (from 60% to 65%), Trebbiano Toscano (from 20% to 30%), Greco and/or Malvasia Bianca (from 10% to 15%). Rosé: Sangiovese (from 70% all'80%), Aglianico (from 10% to 15%). Red: Aglianico (from 60% to 75%), Primitivo and/or Piediroso (from 15% to 20%).*
COSTA D'AMALFI					White: Falanghina (min. 40%) or Falanghina and Biancolella (min. 40%), Pepella, Ripoli, Fenile, Ginestra (from 40% to 60%). Red and Rosé: Piediroso (min. 30%), Sciascinoso and/or Aglianico (max. 50%), Tintore (min. 20%).*
FALANGHINA DEL SANNIO					Falanghina (min. 85%).*
FALERNO DEL MASSICO					White: Falanghina (min. 85%). Red: Aglianico (min. 60%), Piediroso (max. 40%), Primitivo.*
GALLUCCIO					White: Falanghina (min. 70%). Red and Rosé: Aglianico (min. 70%).*
IRPINIA					White: Greco (from 40% to 50%), Fiano (from 40% to 50%), Coda di Volpe, Falanghina. Red and Rosé: Aglianico (min. 70%), Sciascinoso.*
ISCHIA					White: Forastera (from 45% to 70%), Biancolella (from 30% to 55%). Red and Rosé: Guarnaccia (from 45 to 70%), Piediroso (from 30% to 55%).*

Designations	Red	White	Rosato	Sparkling	Grapes
PENISOLA SORRENTINA					White: Falanghina and/or Biancolella and/or Greco (min. 60%). Red: Piediroso and/or Sciascinoso (min. 60%).*
SANNIO					White: Trebbiano Toscano and Malvasia Bianca (min. 50%) or Aglianico and/or Falanghina (min. 70%), Coda di Volpe, Fiano, Greco, Moscato. Red and Rosé: Sangiovese (min. 50%), Aglianico, Barbera, Piediroso, Sciascinoso.*
VESUVIO					White: Coda di Volpe and/or Verdeca (min. 80%), Greco and/or Falanghina (max. 20%). Red and Rosé: Piediroso and/or Sciascinoso (min. 80%), Aglianico (max. 20%).*

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BASILICATA













D.O.C.G.

5. Aglianico del Vulture Superiore

D.O.C.

1. Aglianico del Vulture
2. Terre dell'Alta Valdagri
3. Matera
4. Grottino di Roccanova



Designations	Red	White	Rosato	Sparkling	Grapes
AGLIANICO DEL VULTURE SUPERIORE					Aglianico (100%).
AGLIANICO DEL VULTURE					Aglianico (100%).
TERRA DELL'ALTA VAL D'AGRI					Red: Merlot (min. 50%), Cabernet Sauvignon (min. 30%). Rosé: Merlot (min. 50%), Cabernet Sauvignon (min. 20%), Malvasia di Basilicata (min. 10%).*
MATERA					White: Malvasia Bianca di Basilicata (min. 85%), Greco Bianco. Rosé: Primitivo (min. 90%). Red: Sangiovese (min. 60%), Primitivo (min. 30%) or Cabernet Sauvignon (min. 60%) and Primitivo (min. 20%) and Merlot (min. 10%).*
GROTTINO DI ROCCANOVA					White: Malvasia Bianca di Basilicata (min. 85%). Red and Rosé: Sangiovese (from 60% all'85%), Cabernet Sauvignon (from 5% to 30%), Malvasia Nera di Basilicata (from 5% to 30%), Montepulciano (from 5% to 30%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

APULIA



D.O.C.G.








































- 26. Primitivo di Manduria Dolce Naturale
- 27. Castel del Monte del Bombino Nero
- 28. Castel del Monte Nero di Troia Riserva
- 29. Castel del Monte Rosso Riserva






































D.O.C.

- 1. Aleatico di Puglia
(in all the areas of the region)
- 2. Alezio
- 3. Brindisi
- 4. Cacc'è mmitte di Lucera
- 5. Castel del Monte
- 6. Copertino
- 7. Galatina
- 8. Gioia del Colle
- 9. Gravina
- 10. Leverano
- 11. Lizzano
- 12. Locorotondo
- 13. Martina Franca or Martina
- 14. Matino
- 15. Moscato di Trani
- 16. Nardò
- 17. Orta Nova
- 18. Ostuni
- 19. Primitivo di Manduria
- 20. Barletta
- 21. Rosso di Cerignola
- 22. Salice Salentino
- 23. San Severo
- 24. Squinzano
- 25. Colline Joniche Tarantine



- 30. Negramaro di Terre d'Otranto
- 31. Terra d'Otranto
- 32. Tavoliere delle Puglie or Tavoliere

Designations	Red	White	Rosato	Sparkling	Grapes
PRIMITIVO DI MANDURIA DOLCE NATURALE					Primitivo (100%).
CASTEL DEL MONTE BOMBINO NERO					Bombino Nero (100%).
CASTEL DEL MONTE NERO DI TROIA RISERVA					Nero di Troia (100%).
CASTEL DEL MONTE ROSSO RISERVA					Nero di Troia (min. 90%).*
ALEATICO DI PUGLIA					Aleatico (min. 85%), Negroamaro and/or Malvasia Nera and/or Primitivo (max. 15%).*
ALEZIO					Negroamaro (min. 80%), Malvasia Nera di Lecce and/or Sangiovese and/or Montepulciano (max. 20%).*
BARLETTA					White: Malvasia Bianca (min. 60%). Rosé: Uva di Troia (min. 70%). Red: Uva di Troia (min. 90%).*
BRINDISI					White: Chardonnay and Malvasia Bianca (min. 80%), Fiano, Sauvignon. Red and Rosé: Negramaro (min. 70%), Susumaniello.*
CACC'EMMITE DI LUCERA					Uva di Troia (from 35% to 60%), Montepulciano and/or Sangiovese and/or Malvasia Nera di Brindisi (from 25% to 35%), Trebbiano Toscano and/or Malvasia del Chianti and/or Bombino Bianco (from 15% to 30%).*
CASTEL DEL MONTE					White: Pampanuto, Chardonnay and Bombino Bianco (100%) oppure Sauvignon (min. 90%). Rosé: Bombino Nero and/or Aglianico and/or Uva di Troia (100%). Red: Uva di Troia and/or Montepulciano and/or Aglianico (100%) oppure Cabernet Franc and/or Cabernet Sauvignon (min. 90%).*
COLLINE JONICHE TARANTINE					White: Chardonnay (min. 50%) or Verdeca (min. 85%). Red and Rosé: Cabernet Sauvignon (min. 50%) or Primitivo (min. 85%).*
COPERTINO					Red and Rosé: Negroamaro (min. 70%), Malvasia Nera di Brindisi and/or Malvasia Nera di Lecce and/or Montepulciano and/or Sangiovese (max. 30%).*
GALATINA					White: Chardonnay (from 55% all'85%). Red and Rosé: Negramaro (from 55% all'85%).*
GIOIA DEL COLLE					White: Trebbiano Toscano (from 50% to 70%). Red and Rosé: Primitivo (from 50% to 60%), Montepulciano and/or Sangiovese and/or Negroamaro (from 40% to 50%), Malvasia (max. 10%), Aleatico.*
GRAVINA					White: Greco (min. 50%), Malvasia del Chianti (min. 20%). Red and Rosé: Montepulciano (min. 40%), Primitivo (min. 20%).*
LEVERANO					White: Malvasia Bianca (min. 50%), Vermentino (max. 40%), Fiano, Chardonnay. Red and Rosé: Negroamaro (min. 50%), Malvasia Nera di Lecce and/or Montepulciano and/or Sangiovese (max. 40%).*

Designations	Red	White	Rosato	Sparkling	Grapes
LIZZANO					White: Trebbiano Toscano (from 40% to 60%), Chardonnay and/or Pinot Bianco, (min. 30%), Malvasia Lunga Bianca (max. 10%), Sauvignon and/or Bianco d'Alessano (max. 25%). Red and Rosé: Negroamaro (from 60% all'80%), Montepulciano and/or Sangiovese and/or Pinot Nero and/or Bombino Nero (max. 30%), Malvasia Nera di Brindisi and/or Malvasia Nera di Lecce (max. 10%).*
LOCOROTONDO					Verdeca (min. 50%), Bianco d'Alessano (min. 35%), Fiano.*
MARTINA FRANCA O MARTINA					Verdeca (from 50% to 65%), Bianco d'Alessano (from 35% to 50%), Fiano and/or Bombino Bianco and/or Malvasia Toscana (max. 5%).*
MATINO					Red and Rosé: Negroamaro (min. 70%), Malvasia Nera and/or Sangiovese (max. 30%).*
MOSCATO DI TRANI					Moscato Bianco (min. 85%).*
NARDÒ					Red and Rosé: Negroamaro (min. 70%), Malvasia Nera di Brindisi and/or di Lecce and/or Montepulciano (max. 20%).*
NEGRAMARO DI TERRE D'OTRANTO					Red and Rosé: Negroamaro (min. 90%).*
ORTA NOVA					Red and Rosé: Sangiovese (min. 60%), Uva di Troia and/or Montepulciano and/or Lambrusco Maestri and/or Trebbiano Toscano (max. 40%).*
OSTUNI					Impigno (from 50% all'85%), Francavilla (from 15% to 50%), Bianco d'Alessano and/or Verdeca (max. 10%).*
PRIMITIVO DI MANDURIA					Primitivo (min. 85%).*
ROSSO DI CERIGNOLA					Uva di Troia (from 55% all'85%), Negroamaro (from 15% to 30%), Sangiovese and/or Barbera and/or Malbec and/or Montepulciano and/or Trebbiano Toscano (max. 30%).*
SALICE SALENTINO					White: Chardonnay (min. 70%), Fiano, Pinot Bianco. Red and Rosé: Negroamaro (min. 75%) Aleatico.*
SAN SEVERO					White: Bombino Bianco (from 40% to 60%), Trebbiano (from 40% to 60%), Malvasia di Candia, Falanghina. Red and Rosé: Montepulciano (min. 70%), Sangiovese (max. 30%), Merlot, Uva di Troia.*
SQUINZANO					White: Chardonnay and Malvasia Bianca (min. 80%), Fiano, Sauvignon. Red and Rosé: Negroamaro (min. 70%), Susumaniello.*
TAVOLIERE DELLE PUGLIE OR TAVOLIÈRE					Red and Rosé: Nero di Troia (min. 65%).*
TERRA D'OTRANTO					White: Chardonnay (min. 75%), Malvasia Bianca, Verdeca, Fiano. Rosé: Negroamaro (min. 70%). Red: Negroamaro and/or Primitivo and/or Malvasia Nera, and/or Malvasia Nera di Lecce and/or Malvasia Nera di Brindisi and/or Malvasia Nera di Basilicata, (min. 75%), Aleatico.*


























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CALABRIA

D.O.C.

1. Bivongi
2. Cirò
3. Greco di Bianco
4. Lamezia
5. Melissa
6. Sant'Anna di Isola Caporizzuto
7. Savuto
8. Scavigna
9. Terre di Cosenza



Designations	Red	White	Rosato	Sparkling	Grapes
BIVONGI					White: Greco Bianco and/or Guardavalle and/or Montonico (from 30% to 50%), Malvasia Bianca and/or Ansonica (from 30% to 50%). Red and Rosé: Greco Nero and/or Gaglioppo (from 30% to 50%), Nocera and/or Calabrese and/or Castiglione (from 30% to 50%).*
CIRÒ					White: Greco Bianco (min. 80%). Red and Rosé: Gaglioppo (min. 80%), Cabernet Franc, Cabernet Sauvignon, Sangiovese and Merlot (max. 10%).*
GRECO DI BIANCO					Greco Bianco (min. 95%).*
LAMEZIA					White: Greco Bianco (max. 50%), Trebbiano Toscano (max. 40%), Malvasia Bianca (min. 20%). Red and Rosé: Nerello Mascalese and/or Nerello Cappuccio (from 30% to 50%), Gaglioppo and/or Magliocco Nero (from 25% to 35%), Greco Nero and/or Marsigliana Nera (from 25% to 35%).*
MELISSA					White: Greco Bianco (from 80% to 95%), Trebbiano Toscano and/or Malvasia Bianca (from 5% to 20%). Red: Gaglioppo and/or Greco Nero (from 75% to 90%).*
SANT'ANNA D'ISOLA CAPO RIZZUTO					Gaglioppo, Nocera, Nerello Mascalese, Nerello Cappuccio, Malvasia Nera, Malvasia Bianca, Greco Bianco (from 40% to 60%).*
SAVUTO					White: Montonico (max. 40%), Chardonnay (max. 30%), Greco Bianco (max. 20%), Malvasia Bianca (max. 10%). Red and Rosé: Gaglioppo (max. 45%), Aglianico (max. 45%), Greco Nero and/or Nerello Cappuccio (max. 10%).*
SCAVIGNA					White: Traminer Aromatico (max. 50%), Chardonnay (max. 30%), Pinot Bianco (max. 10%), Riesling Italico (max. 10%). Red and Rosé: Aglianico (max. 60%), Magliocco (max. 20%), Marcigliana Nera (max. 20%).*
TERRE DI COSENZA					White: Greco Bianco and/or Guarnaccia Bianca and/or Pecorello and/or Montonico (min. 60%). Rosé: Greco Nero and/or Magliocco and/or Gaglioppo and/or Aglianico and/or Calabrese (min. 60%). Red: Magliocco (min. 60%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

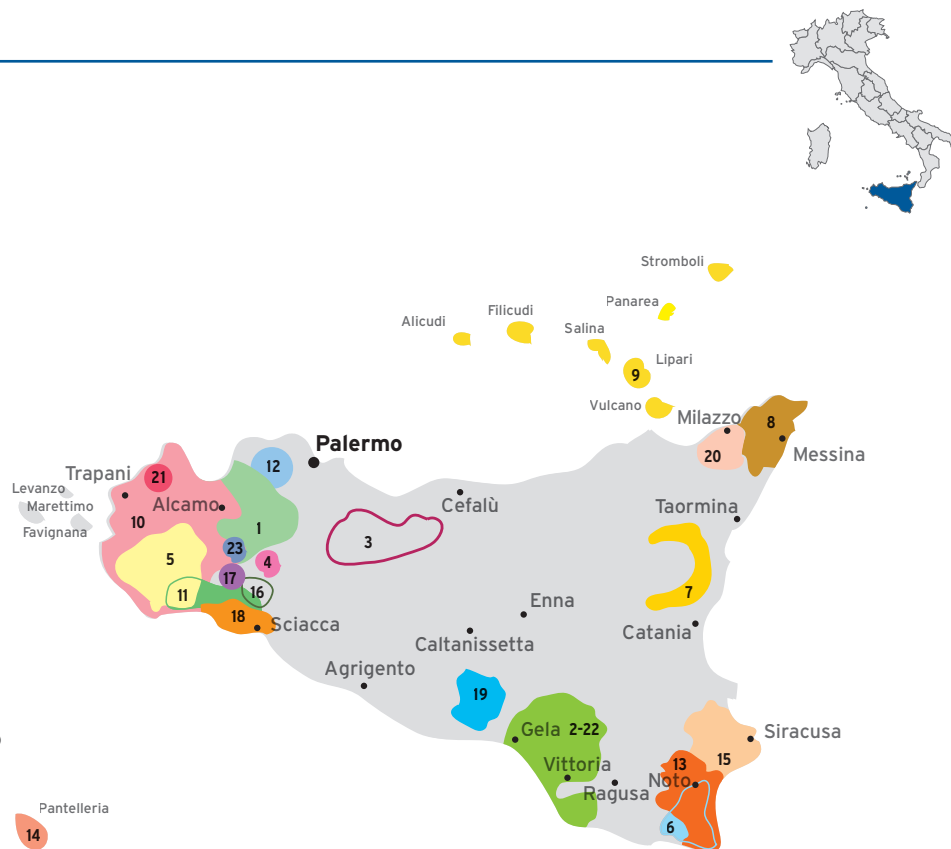
SICILY



































D.O.C.G.
























22. Cerasuolo di Vittoria

D.O.C.

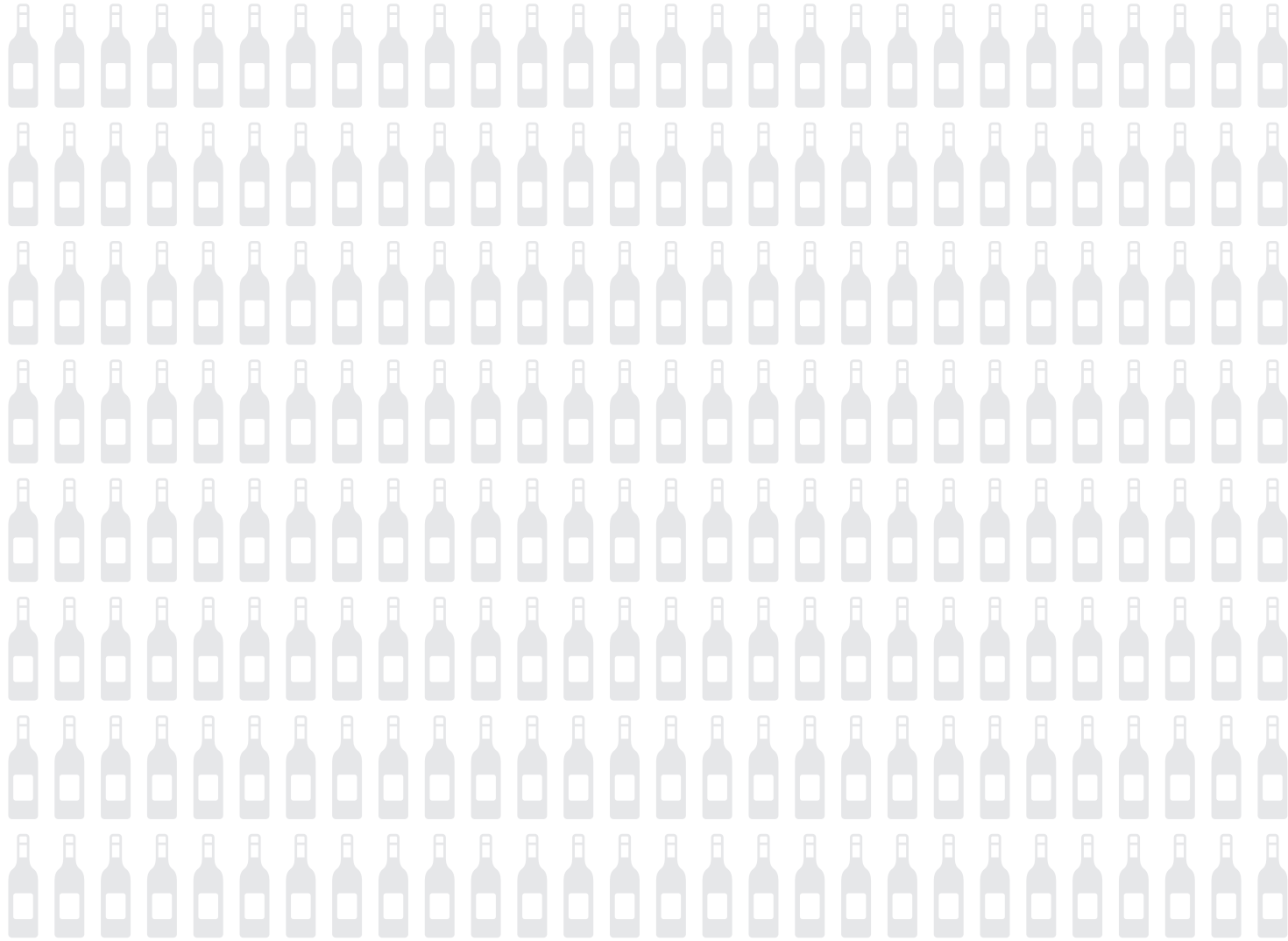
1. Alcamo
2. Vittoria
3. Contea di Sclafani
4. Contessa Entellina
5. Delia Nivolelli
6. Eoro
7. Etna
8. Faro
9. Malvasia delle Lipari
10. Marsala
11. Menfi
12. Monreale
13. Noto
14. Moscato di Pantelleria, Passito di Pantelleria and Pantelleria
15. Siracusa
16. Sambuca di Sicilia
17. Santa Margherita di Belice
18. Sciacca
19. Riesi
20. Mamertino or Mamertino di Milazzo
21. Erice
23. Salaparuta
24. Sicilia (in all the areas of the region)



Designations	Red	White	Rosato	Sparkling	Grapes
CERASUOLO DI VITTORIA					Nero d'Avola (from 50% to 70%), Frappato (from 30% to 50%).*
ALCAMO					White: Catarratto (min. 60%), Ansonica, Grillo, Grecanico, Chardonnay, Müller Thurgau Sauvignon (max. 40%). Rosé: Nerello Mascalese and/or Nero d'Avola and/or Sangiovese and/or Frappato and/or Perricone and/or Cabernet Sauvignon and/or Merlot and/or Syrah (100%). Red: Nero d'Avola (min. 60%), Frappato and/or Sangiovese and/or Perricone and/or Cabernet Sauvignon and/or Merlot and/or Syrah (max. 40%).*
CONTEA DI SCLAFANI					White: Catarratto and/or Ansonica and/or Grecanico (min. 50%) Chardonnay, Pinot Bianco, Grillo, Sauvignon. Rosé: Nerello Mascalese (min. 50%). Red: Nero d'Avola and/or Perricone (min. 50%), Cabernet Sauvignon, Merlot, Nerello Mascalese, Nero d'Avola, Pinot Nero, Syrah, Sangiovese.*
CONTESSA ENTELLINA					White: Ansonica (min. 50%), Sauvignon, Grecanico, Chardonnay, Catarratto, Fiano, Viognier. Red and Rosé: Nero d'Avola and/or Syrah (min. 50%), Cabernet Sauvignon, Pinot Nero, Merlot.*
DELIA NIOVELELLI					White: Grecanico and/or Inzolia and/or Grillo (min. 65%) or Grecanico and/or Inzolia and/or Grillo and/or Damaschino and/or Chardonnay (min. 85%). Red: Nero d'Avola and/or Pignatello and/or Cabernet Sauvignon and/or Syrah and/or Merlot and/or Sangiovese (min. 65%).*
ELORO					Red and Rosé: Nero d'Avola and/or Frappato and/or Pignatello (min. 90%) or Nero d'Avola (min. 80%), Frappato and/or Pignatello (max. 20%).*
ERICE					White: Catarratto (min. 60%), Ansonica, Catarratto, Grecanico, Grillo, Chardonnay, Müller Thurgau, Sauvignon, Zibibbo, Moscato di Alessandria. Red: Nero d'Avola (min. 60%), Frappato, Perricone or Pignatello, Cabernet Sauvignon, Syrah, Merlot.*
ETNA					White: Carricante (from 60% all'80%), Catarratto (max. 40%). Red and Rosé: Nerello Mascalese (from 60% all'80%), Nerello Mantellato (max. 40%).*
FARO					Nerello Mascalese (from 45% to 60%), Nerello Cappuccio (from 15% to 30%), Nocera (from 5% to 10%), Nero d'Avola, Gaglioppo, Sangiovese (max. 15%).*
MALVASIA DELLE LIPARI					Malvasia (95%), Corinto Nero (max. 5%).*
MAMERTINO DI MILAZZO OR MAMERTINO					White: Grillo and Ansonica (min. 35%), Catarratti (min. 40%). Red: Nero d'Avola (min. 60%), Nocera (min. 10%).*
MARSALA					White: Grillo and/or Catarratto and/or Ansonica and/or Damaschino (100%). Red: Nero d'Avola, Nerello Mascalese, Perricone (min. 70%).*
MENFI					White: Ansonica and/or Grecanico and/or Chardonnay and/or Catarratto Bianco Lucido (min. 75%). Red: Nero d'Avola and/or Sangiovese and/or Merlot and/or Cabernet Sauvignon and/or Syrah (min. 70%).*
MONREALE					White: Catarratto and Ansonica (min. 50%), Grillo, Chardonnay, Pinot Bianco. Rosé: Nerello Mascalese, Perricone and/or Sangiovese (min. 70%). Red: Nero d'Avola and Perricone (min. 50%), Pinot Nero, Sangiovese, Cabernet Sauvignon, Syrah, Merlot.*

Designations	Red	White	Rosato	Sparkling	Grapes
MOSCATO DI PANTELLERIA, PASSITO DI PANTELLERIA AND PANTELLERIA					Zibibbo (100%).
NOTO					White: Moscato Bianco (100%). Red: Nero d'Avola (min. 65%).*
RIESI					White: Ansonica and/or Chardonnay (min. 75%). Rosé: Nero d'Avola (from 50% to 75%), Nerello Mascalese and/or Cabernet Sauvignon (from 25% to 50%). Red: Nero d'Avola and Cabernet Sauvignon (min. 80%).*
SALAPARUTA					White: Catarratto (min. 60%), Inzolia, Grillo, Chardonnay. Red: Nero d'Avola (min. 50%), Merlot (max. 20%) or Nero d'Avola (min. 65%), Cabernet Sauvignon, Merlot, Syrah.*
SAMBUCA DI SICILIA					White: Ansonica (min. 50%), Chardonnay, Grecanico. Red and Rosé: Nero d'Avola (min. 50%) Cabernet Sauvignon, Sangiovese, Merlot, Syrah.*
SANTA MARGHERITA DEL BELICE					White: Grecanico and/or Catarratto Bianco Lucido (from 50% to 70%), Ansonica. Red: Sangiovese and/or Cabernet Sauvignon (from 50% all'80%), Nero d'Avola (from 20% to 50%).*
SCIACCA					White: Inzolia and/or Grecanico and/or Chardonnay and/or Catarratto Bianco Lucido (min. 70%). Red and Rosé: Nero d'Avola and/or Cabernet Sauvignon and/or Merlot and/or Sangiovese (min. 70%).*
SICILIA					White: Inzolia and/or Catarratto and/or Grillo and/or Grecanico (min. 50%) or Catarratto and/or Inzolia and/or Chardonnay and/or Grecanico and/or Grillo and/or Carricante and/or Pinot Nero and/or Moscato Bianco and/or Zibibbo (min. 50%), Fiano, Damaschino, Viognier, Muller Thurgau, Sauvignon Blanc, Pinot Grigio. Red and Rosé: Nero d'Avola and/or Frappato and/or Nerello Mascalese and/or Perricone (min. 50%), Nerello Cappuccio, Frappato, Merlot, Cabernet Sauvignon, Syrah, Pinot Nero and Nocera.*
SIRACUSA					White: Moscato Bianco (min. 40%). Red: Nero d'Avola (min. 65%), Syrah.*
VITTORIA					White: Ansonica (min. 85%). Red: Nero d'Avola (from 50% to 70%), Frappato (from 30% to 50%).*

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.



SARDINIA

D.O.C.G.

1. Vermentino di Gallura

D.O.C.

2. Alghero

3. Arborea

4. Campidano di Terralba

5. Cannonau di Sardegna

(in all the areas of the region)

6. Carignano del Sulcis

7. Girò di Cagliari

8. Malvasia di Bosa

9. Cagliari

10. Mandrolisai

11. Monica di Sardegna

(in all the areas of the region)

12. Moscato di Sardegna

(in all the areas of the region)

13. Moscato di Sorso Sennori

14. Nasco di Cagliari

15. Nuragus di Cagliari

16. Sardegna Semidano

(in all the areas of the region)

17. Vermentino di Sardegna

































(in all the areas of the region)




18. Vernaccia di Oristano

78

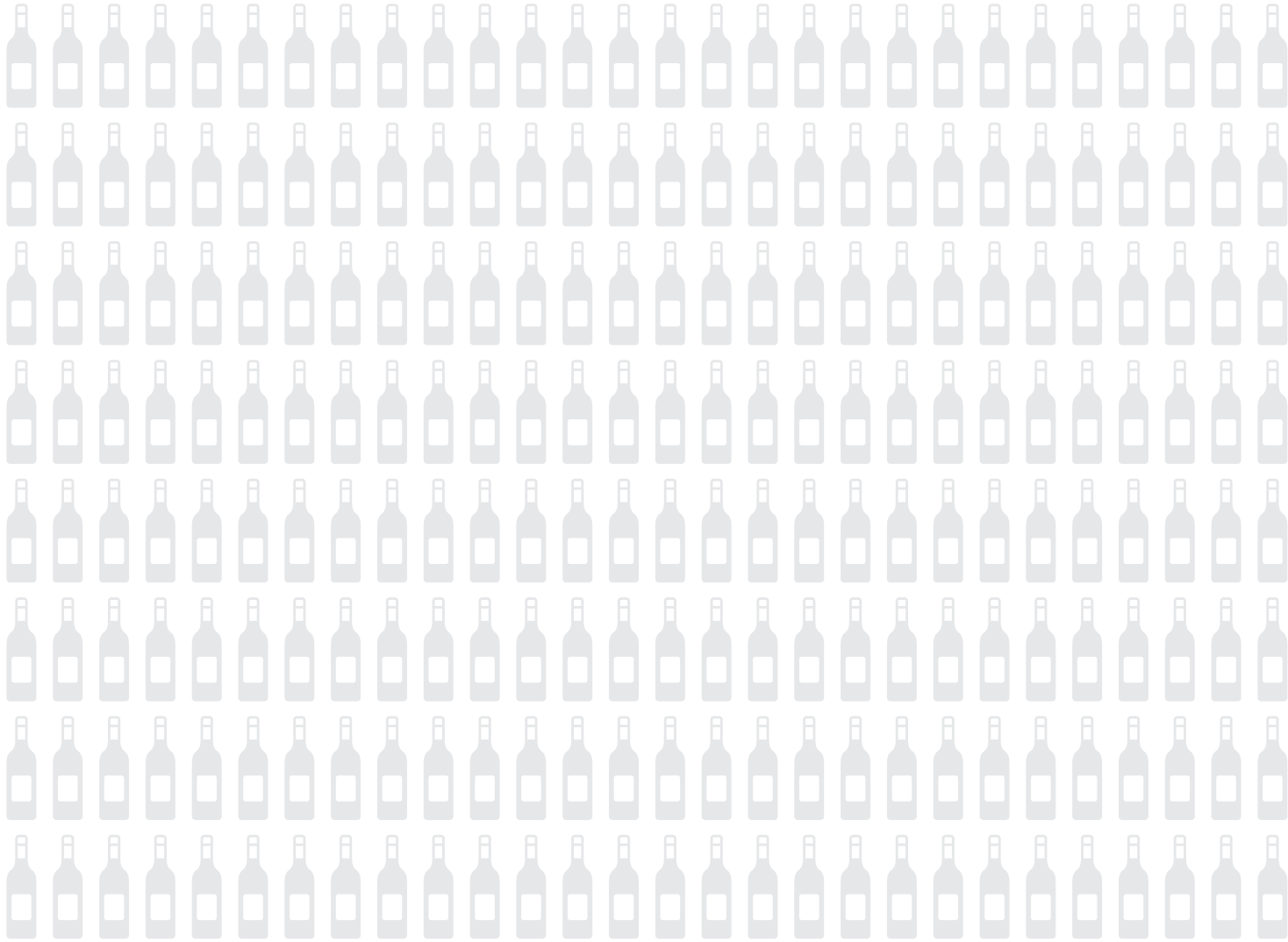
TOP OF THE DOP



Designations	Red	White	Rosato	Sparkling	Grapes
VERMENTINO DI GALLURA					Vermentino (min. 95%).*
ALGERO					White: Sauvignon, Chardonnay, Vermentino, Torbato (min. 85%). Red and Rosé: Sangiovese, Cabernet, Cagnulari, Merlot (min. 85%).*
ARBOREA					White: Trebbiano Romagnolo and/or Trebbiano Toscano (min. 85%). Red: Sangiovese (min. 85%).*
CAGLIARI					White: Malvasia, Moscato, Vermentino (min. 85%). Red: Monica (min. 85%).*
CAMPIDANO DI TERRALBA					Bovale (min. 85%).*
CANNONAU DI SARDEGNA					Red and Rosé: Cannonau (min. 85%).*
CARIGNANO DEL SULCIS					Red and Rosé: Carignano (min. 85%).*
GIRÒ DI CAGLIARI					Girò (min. 95%).*
MALVASIA DI BOSA					Malvasia di Sardegna (min. 95%).*
MANDROLISAI					Red and Rosé: Bovale Sardo (min. 35%), Cannonau (from 20% to 35%), Monica (from 20% to 35%).*
MONICA DI SARDEGNA					Monica (min. 85%).*
MOSCATO DI SARDEGNA					Moscato Bianco (min. 90%).*
MOSCATO DI SORSO SENNORI					Moscato Bianco (min. 90%).*
NASCO DI CAGLIARI					Nasco (min. 95%).*
NURAGUS DI CAGLIARI					Nuragus (min. 85%).*
SARDEGNA SEMIDANO					Semidano (min. 85%).*

Designations	Red	White	Rosato	Sparkling	Grapes
VERMENTINO DI SARDEGNA					Vermentino (min. 85%)*.
VERNACCIA DI ORISTANO					Vernaccia (100%).

* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.





COLD CUTS

BRESAOLA DELLA VALTELLINA P.G.I.



Production zone



LOMBARDY



CONSORZIO DI TUTELA
BRESAOLA 
DELLA **VALTELLINA**



CAPOCOLLO DI CALABRIA P.D.O.



Production zone



CALABRIA



CIAUSCOLO P.G.I.



Production zone



MARCHES



COPPA DI PARMA P.G.I.



Production zone



LOMBARDY, EMILIA ROMAGNA



COPPA PIACENTINA P.D.O.



Production zone



EMILIA ROMAGNA



COTECHINO MODENA P.G.I.



Production zone



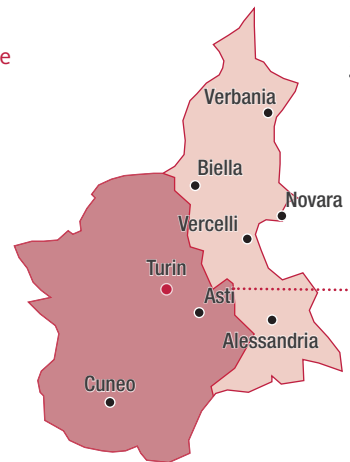
LOMBARDY, VENETO, EMILIA ROMAGNA



CRUDO DI CUNEO P.D.O.



Production zone



PIEDMONT



CULATELLO DI ZIBELLO P.D.O.



Production zone



EMILIA ROMAGNA



LARDO DI COLONNATA P.G.I.



Production zone



TUSCANY



MORTADELLA BOLOGNA P.G.I.



Production zone



PIEDMONT, LOMBARDY, TRENTINO-ALTO ADIGE, VENETO,
EMILIA ROMAGNA, TUSCANY, MARCHES, LATIUM



PANCETTA DI CALABRIA P.D.O.



Production zone



CALABRIA



PANCETTA PIACENTINA P.D.O.



Production zone



EMILIA ROMAGNA



PORCHETTA DI ARICCIA P.G.I.



Production zone



LATIUM



PROSCIUTTO AMATRICIANO P.G.I.



Production zone



LATIUM



PROSCIUTTO DI CARPEGNA P.D.O.



Production zone

Carpegna

Ancona

Ascoli
Piceno

MARCHES

**Carpegna**



PROSCIUTTO DI MODENA P.D.O.



Production zone



EMILIA ROMAGNA



Consorzio del Prosciutto
di Modena D.O.P.



PROSCIUTTO DI NORCIA P.G.I.



TOP OF THE DOP

100

Production zone



UMBRIA



PROSCIUTTO DI PARMA P.D.O.



Production zone



EMILIA ROMAGNA



PROSCIUTTO DI SAN DANIELE P.D.O.



Production zone



FRIULI-VENEZIA GIULIA



PROSCIUTTO DI SAURIS P.G.I.



Production zone



FRIULI-VENEZIA GIULIA



PROSCIUTTO TOSCANO P.D.O.



Production zone



TUSCANY



PROSCIUTTO VENETO BERICO-EUGANEO P.D.O.



Production zone



VENETO



SALAME BRIANZA P.D.O.



Production zone



LOMBARDY



SALAME CREMONA P.G.I.



Production zone



PIEDMONT, LOMBARDY, VENETO, EMILIA ROMAGNA



SALAME DI VARZI P.D.O.



Production zone



LOMBARDY



SALAME D'OCA DI MORTARA P.G.I.



Production zone



LOMBARDY



SALAME FELINO P.G.I.



Production zone



EMILIA ROMAGNA



SALAME PIACENTINO P.D.O.



Production zone



EMILIA ROMAGNA



SALAME SANT'ANGELO P.G.I.



Production zone



SICILY

Salame S. Angelo
I.G.P.



SALAMINI ITALIANI ALLA CACCIATORA P.D.O.



PIEDMONT, LOMBARDY, VENETO, FRIULI-VENEZIA GIULIA,
EMILIA ROMAGNA, TUSCANY, MARCHES,
UMBRIA, MARCHES, LATIUM, ABRUZZO



SALSICCIA DI CALABRIA P.D.O.



Production zone



CALABRIA



SOPPRESSATA DI CALABRIA P.D.O.



Production zone



CALABRIA



SOPRÈSSA VICENTINA P.D.O.

116

TOP OF THE DOP



Production zone



VENETO



SPECK ALTO ADIGE P.G.I.



Production zone



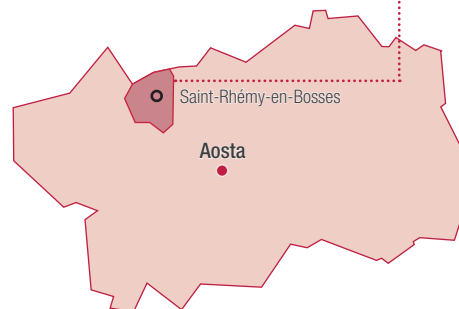
TRENTINO-ALTO ADIGE



VALLE D'AOSTA JAMBON DE BOSSES P.D.O.



Production zone



AOSTA VALLEY



VALLE D'AOSTA LARD P.D.O.



Production zone



VALLE D'AOSTA



ZAMPONE MODENA P.G.I.

120

TOP OF THE DOP



Production zone



LOMBARDY, VENETO, EMILIA ROMAGNA



TOP *of the* DOP



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Campaign financed with aid
from European Union and Italy

