

## **PRODUCTION CODE OF THE DENOMINAZIONE DI ORIGINE CONTROLLATA OF BOLGHERI WINES**

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Modified by DM 5.11.1994	GU265 - 12.11.1994
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### **Articolo 1 (Denomination and wines)**

1. The Denominazione di Origine Controllata «Bolgheri» is restricted to the white wines, Vermentino and Sauvignon, and to the rosés, to the red and superior red wines, that meet the conditions and requirements established by this production code.

### **Articolo 2 (Ampelographic composition)**

1. The Denominazione di Origine Controllata «Bolgheri» bianco (white wine) is restricted to the wine produced from grapes sourced from winery-controlled vineyards that exhibit the following varietal composition:

Vermentino: from 0 to 70 %;

Sauvignon: from 0 to 40 %;

Trebbiano toscano: from 0 to 40 %.

Other white-grape varieties may be co-utilised, varieties authorised as suitable for cultivation for the Region of Tuscany and present in said vineyards, utilised as a single variety or together with others, up to a maximum of 30%.

2. The Denominazione di Origine Controllata «Bolgheri» Vermentino is restricted to wine with a composition of at least 85% from the grapes of the Vermentino variety.

Other white-grape varieties may be co-utilised, varieties authorised as suitable for cultivation for the Region of Tuscany and present in said vineyards, utilised as a single variety or together with others, up to a maximum of 15%.

3. The Denominazione di Origine Controllata «Bolgheri» Sauvignon is restricted to wine with a composition of at least 85% from the grapes of the Sauvignon variety.

Other white-grape varieties may be co-utilised, varieties authorised as suitable for cultivation for the Region of Tuscany and present in said vineyards, utilised as a single variety or together with others, up to a maximum of 15%.

4. The Denominazione di Origine Controllata «Bolgheri» rosso (red), rosso superiore and rosato (rosé) is restricted to the wine produced from grapes sourced from winery-controlled

vineyards that exhibit the following varietal composition:

Cabernet Sauvignon: from 0 to 100%;

Merlot: from 0 to 100%;

Cabernet Franc: from 0 to 100%;

Syrah: from 0 to 50%;

Sangiovese: from 0 to 50%.

Other red-grape varieties may be co-utilised, varieties authorised as suitable for cultivation for the Region of Tuscany and present in said vineyards, utilised as a single variety or together with others, up to a maximum of 30%.

5. *Attachment 1* contains a list of the complementary varieties that may be co-utilised in the production of the above-listed wines; they are listed in the Registro Nazionale delle Varietà di Vite per Uve da Vino (National Registry of Wine-grape Varieties) approved by D.M. (Ministerial Decree) 7 May 2004 (published in the Gazzetta Ufficiale no.242 of 10 October 2004), and by subsequent updates.

### **Articolo 3 (Production area)**

1. The grapes dedicated to the production of Denominazione di Origine Controllata «Bolgheri» wines must be grown in the area under the administrative jurisdiction of the Commune of Castagneto Carducci in the Province of Livorno, with the sole exception of the areas located to the west of the old route of the State Highway Aurelia.

### **Articolo 4 (Viticulture regulations)**

1. The environmental conditions and cultivation practices of the vineyards dedicated to the production of Denominazione di Origine Controllata «Bolgheri» wines must be those that are traditional to the area and in any case appropriate for yielding grapes and subsequent wines that exhibit obvious characteristics of high quality.

2. Vineyard layouts, training systems, and pruning practices must be those in general use in the area and in any case such as will not change the characteristics of either grapes or wines. Expansive training systems shall not be utilised.

3. Any forcing operation is forbidden. Emergency irrigation is allowed.

4. All vineyards planted or replanted after the entrance into legal effect of the production code approved by D.M. of 21 March 2011 shall have a density of at least 4.500 vines per hectare calculated according to a vineyard with a maximum of 2.5 metres between the vine-rows.

5. Production of grapes for Denominazione di Origine Controllata «Bolgheri» bianco, Vermentino and Sauvignon wines shall not exceed 12 tonnes per hectare in single-variety vineyards.

Production of grapes for Denominazione di Origine Controllata «Bolgheri» rosato shall not exceed 9 tonnes per hectare in single-variety vineyards.

Production of grapes for Denominazione di Origine Controllata «Bolgheri» rosso shall not exceed 9

tonnes per hectare in single-variety vineyards, with an average yield per vine of 2 kg. For rosso superiore and rosso superiore with designation of vineyard the yield shall not exceed 8 tonnes per hectare in single-variety vineyards, and its yield per vine shall not exceed 1,8 kg. Regarding these limits, crop yield, determined by a careful crop survey, shall be reported even in growing years of exceptionally heavy crop, as long as the overall crop in the vineyard does not exceed the set limit by 20%. The overage, to a maximum limit of 20%, has no right to the Denominazione di Origine Controllata designation.

6. The grapes dedicated to vinification shall ensure to Bolgheri» bianco, Vermentino and Sauvignon a minimum finished alcohol of 10.50%, to the «Bolgheri» rosso and rosato a minimum finished alcohol of 11.50%, and to the «Bolgheri» rosso superiore a minimum finished alcohol of 12.00%.

### **Articolo 5 (Vinification regulations)**

1. The operations of fermentation, maturation, bottling and bottle-ageing of the wines specified in art. 1 shall be performed within the administrative area of the commune of Castagneto Carducci. In conformity with art. 8 of UE Reg. n.607/2009, bottling must be performed in the said geographical area in order to safeguard its quality and reputation, and to guarantee the wine's origin and the effectiveness of quality monitoring.

In conformity with the same art. 8 of UE Reg. n.607/2009, to preserve the pre-existing rights of parties that have traditionally performed bottling outside the area of the Comune of Castagneto Carducci, individual authorisations are allowed, under conditions specified in art.10, paragraphs 3 and 4 of legislative decree n.61/2010.

2. The maximum yield of grapes into finished wine shall not exceed 70% for «Bolgheri» rosso, rosso superiore, and rosato. Should yield exceed this limit, but not over 75%, the excess does not have right to Denominazione di Origine Controllata designation. For yields over 75% the right to Denominazione di Origine Controllata designation for the entire crop shall be withdrawn.

The maximum yield of grapes into finished wine shall not exceed 65% for «Bolgheri» bianco, Vermentino and Sauvignon.

Should yield exceed this limit, but not over 70%, the excess does not have the right to Denominazione di Origine Controllata designation. For yields over 70% the right to Denominazione di Origine Controllata designation for the entire crop shall be withdrawn.

3. For the fermentation of the Denominazione di Origine Controllata wines specified in art. 1 only those oenological procedures are allowed that are local, appropriate, and consistent, such as to confer on those wines their distinctive individual qualities.

4. The Denominazione di Origine Controllata «Bolgheri» rosso may be released only after a suitable period of maturation, namely, not before the first September on the year following harvest..

5. The Denominazione di Origine Controllata «Bolgheri» superiore wine must receive ageing that lasts a minimum of 2 years, calculated from 1 January of the year following the harvest, of which at least one year shall be in oak barrels.

## **Articolo 6** **(Sensorial characteristics)**

1. The Denominazione di Origine Controllata «Bolgheri» wines, shall exhibit, at the moment of their release to the market, the following qualities:

«Bolgheri» bianco:

appearance: straw yellow;  
bouquet: elegant, graceful;  
palate: dry, well-balanced, full-flavoured;  
minimum finished alcohol: 11,00% vol;  
minimum total acidity: 4.5 g/l;  
minimum non-reducing extract : 16.0 g/l.

«Bolgheri» Vermentino:

appearance: straw yellow;  
bouquet: elegant, distinctive;  
palate: dry, well-balanced, smooth;  
minimum finished alcohol: 11.00% vol;  
minimum total acidity: 4.5 g/l;  
minimum non-reducing extract: 18.0 g/l.

«Bolgheri» Sauvignon:

appearance: straw yellow;  
bouquet: elegant, distinctive, lightly aromatic  
palate: dry, well-balanced;  
minimum finished alcohol: 10.50% vol;  
minimum total acidity: 4.5 g/l;  
minimum non-reducing extract: 18.0 g/l.

«Bolgheri» rosato:

appearance: pink;  
bouquet: heady, youthful, and elegant;  
palate: dry, well-balanced;  
minimum finished alcohol: 11.50%;  
minimum total acidity: 4.5 g/l;  
minimum non-reducing extract: 18.0 g/l.

«Bolgheri» rosso:

appearance: from ruby red to garnet;  
bouquet: intensely heady and rich;  
palate: dry, well-balanced;  
minimum finished alcohol: 11.50%;  
minimum total acidity: 4.5 g/l;  
minimum non-reducing extract: 22.0 g/l.

«Bolgheri» rosso superiore and «Bolgheri» with designation of vineyard:

appearance: intense ruby red or garnet;  
bouquet: heady, rich, and elegant

palate: dry, full-bodied, firm, and well-balanced, with impressive, elegant structure  
minimum finished alcohol: 12.50%;  
minimum total acidity: 4.5 g/l;  
minimum non-reducing extract: 24.0 g/l.

### **Articolo 7 (Labelling, designation, presentation)**

1. For the label designation of Denominazione di Origine Controllata «Bolgheri» wines, the name of the grape variety, where allowed, shall be graphically expressed on the label in printed characters whose size does not exceed that of the denomination of origin.
2. For the designation and presentation of Denominazione di Origine Controllata «Bolgheri» wines, the addition of any descriptive terms different from those specified in the present Production Code is forbidden, including adjectives such as extra, elegant, select, selected, and similar terms. The use of indications referring to winery names, company titles, and private brands expressing no quality judgments and unlikely to mislead the consumer are nonetheless allowed.
3. Wines bearing the Denominazione di Origine Controllata «Bolgheri» designation may use the term “vineyard” on the label, followed by the relevant toponym or traditional name, always in accord with conditions specified in current regulations and provided that such toponyms or traditional names are included in the relevant regional list as per art.6, paragraph 8 of legislative decree n. 61/2010.  
In the presentation or designation of the product, the term “vineyard” followed by the relevant toponym or traditional name shall be located immediately underneath both the designation «Bolgheri» as well as that of the traditional specification of “Denominazione di Origine Controllata Superiore.” In this case, it is forbidden to refer to the colour “rosso.”
4. The bottles or other containers of Denominazione di Origine Controllata «Bolgheri» shall bear an indication of the vintage year of the grape crop..

### **Articolo 8 (Packaging)**

1. For their release to the public, the bottles or other containers of less than 5 litres in which «Bolgheri» wines may be packaged shall appear appropriate to their character as a prestigious wine, including the dressing of the bottle or container itself.
2. For release to the public, «Bolgheri» wine shall be in containers exclusively of the following capacities in litres: 0.375, 0.750, 1.5, 3.0, 6.0, 9.0, and 12.00.  
The container utilised for «Bolgheri» rosso and rosso superiore shall be a dark-coloured glass bottle in the Bordeaux shape.
3. The closure of containers utilised for release to the public of «Bolgheri» rosso superiore shall consist of a natural cork even with the top of the bottle.  
For all the other types of wine closures are allowed as per current regulations.

## **Articolo 9**

### **(Bond with the geographical area)**

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

##### **A1) Natural factors bearing on the bond.**

The delimited geographical zone comprises the entire administrative area of the Commune of Castagneto Carducci to the east of State Highway 1 Via Aurelia.

Climate and soils analysis of the environment demonstrates that the local agro-climatic factors combine to create a terroir for high-quality viticulture. In particular, analysis of climate resources shows excellent levels of sunlight, heat, and rainfall. The bio-climatic indices of Huglin, at 2444, and of Winkler, at 1747, place this area at levels similar to those encountered in the finest international and Italian growing areas. The orography is characterised by a line of hills lying in a north-south orientation, fairly parallel to the coast, with summits varying between 250 and 400 metres' elevation. At the extreme east of the area is a hill-foot band with vineyards and to the west the Tyrrhenian Sea. To the north and south are two rivers, the Cecina and the Cornia, respectively.

This general topographic disposition is quite favourable to the intensification of rainfall, inasmuch as, for example, low-pressure conditions in the Tyrrhenian bring onto land a mass of moist air from the southwest. The hills protect the vineyards from severe winter conditions, while during the summer the rivers and the water mass of the Tyrrhenian in combination mitigate high temperatures and encourage optimal ripeness levels in the grapes.

The average temperature and rainfall levels are the following:

Minimum temperature: 9.6°C

Maximum temperature: 19.4°C

Average temperature: 14.5°C

Rainfall: 584mm

Water deficit: 205mm

Recent zonation studies by Prof. Attilio Scienza of the University of Milan identified 27 soil units, organised into 16 landscape units. Almost all of the areas are marked by a high geo-pedologic soil heterogeneity, ranging from sandy, sandy clay loam, and clay sand to clay or silty clay. In addition, the soils are weakly alkaline and alkaline, with negligible salinity and no problems related to sodium or active limestone.

##### **A2) Human factors related to the bond**

Cultivation of the grapevine in the Castagneto Carducci area has very ancient roots, with evidence dating back to the Etruscans and then to the Romans, with Pliny and Rutilius Namatianus. More recent evidence comes from the medieval period and the presence of numerous monasteries and ecclesiastical estates. In the late 17<sup>th</sup> century, the Gherardesca family introduced viticulture in the areas of San Guido e Belvedere. The following century saw significant production in the area of Segalari, with documented quality-wine production in Grattamacco, Lamentano, Sant'Agata, Il Castellaccio, Casavecchia, and Felciaino. Beginning in 1790, there were new vineyard plantings, above all in the vicinity of Bolgheri, which boosted the area's wine production; moreover, the following years brought improvement in viticulture itself, with vineyards going into viticulturally-outstanding areas such as Montepergoli and the valley of the Rotone. Conte Guido Alberto della Gherardesca, in the first half of the 19<sup>th</sup> century, raised oenology to a new level by hiring experts, such as Giuseppe Mazzanti in Bolgheri. In 1816, the first experimental vineyards were planted, at Le Capanne di Castiglioncello, where the first Sassicaia vineyard was later planted, in the Castelluccio basin. The selected oenological programme was based not only on terroir, but in

particular on the French winemaking culture, with attention paid to vinification practices and to the varieties utilised in France. Exemplary of this was the attention directed both by Conte Guido Alberto and by Mazzanti to French grapes, in particular Gamay, Cabernet, and Syrah.

The destruction of the vineyards as a result of the phylloxera attacks in the early 20<sup>th</sup> century forced reconsideration of the composition of the vineyards and of the grapes most suitable to the area. After an intermediate period, between the two wars, the opinions of Marchese Mario Incisa della Rocchetta and his preference for French varieties gained general adherence, and results proved that the wines made here from French grapes, from Bordeaux in particular, were fully able to stand alongside the world's most famous.

These initial vineyards, planted as early as 1944, were placed on a high hill, aspected east, inasmuch it was thought that the marine influence would prove unfavourable for the quality of the wine. Once this preconception was quickly discarded, it was clear that the best soils were at the hillfoot and on the plain, and that the sea, in fact, exercised a beneficent influence on the ripening process. The official consecration of the Sassicaia wine occurred in 1978, when the journal *Decanter* published a comparative tasting of Cabernet Sauvignon wines produced around the world and Sassicaia placed first. Later, the 1985 vintage of Sassicaia competed in a Grand Jury Européen tasting with the Bordeaux Grands Crus and was awarded first place. But the Sassicaia wine was not an isolated phenomenon, for beginning in the 1980s, it was joined by numerous other wines made by celebrated wineries, which amassed an enormous number of accolades. Just to cite a few, Bolgheri wines achieved outstanding results in the wine guides of *Gambero Rosso* (Tre Bicchieri), *L'Espresso*, *Veronelli*, *Duemilavini*, *Luca Maroni*, and fine reviews as well in wine publications such as *Wine Spectator*, *Wine Advocate*, *Wine Enthusiast*, *Decanter Magazine*, *La Revue du Vin de France*, *Fine Wine*, *Taste*, *Weinwirtschaft*, *Falstaff*, *Feinschmecker*, *Vinart Japan*, and numerous others. It is thus clear that "Bolgheri" DOC wines are at an absolute level of quality and enjoy an international standing.

The DOC designation was granted with the DPR (Presidential Decree) of 1 August 1983, and the official Production Code was modified and enlarged with the DPR of 5 November 1994, 14 June 2011, and 21 March 2011.

Human intervention in the Bolgheri terroir has made it possible to optimise the selection of a variety in accord with the landscape unit and with soil type.

The grape varieties, both white and red, specified in this Production Code as the specified ampelographic composition have proven to be, in this sense, the best high-quality selections for this area. The human factor has, further, influenced all cultivation practices. The training system should not be dense or expansive, but vertically-trained and pruned to spurred cordon or Guyot; the vineyard layout should have sufficient vine-density to prevent excessive cropping, as should the pruning practices and the genetic material is selected based on soil and local climate characteristics. Vineyard practices are those faithful and consistent to high-quality viticulture, and irrigation is utilised only in emergency circumstances. Winemaking procedures are those classic to the area for red-wine production, appropriately differentiated for the production of standard-label wines and superiore wines; the latter designates more firmly-structured wines, whose production requires specified, obligatory periods of maturation and ageing in *botte* and bottle. For white-wine production, the procedures are such as to yield wines that are fresh, full-flavoured, and aromatic.

**B) Information on the quality and characteristics of the wine is essentially and exclusively attributable to their geographical environment.**

The particular orographic configuration of the Bolgheri terroir and its consequential agro-climatic influences favour a ripening process that is always constant and complete.

Soil variability is a crucial factor that ensures that the wines embody the complexity and length that are hallmarks of high-quality wines.

Such qualities and characteristics are, as described in art. 6 of this Production Code, confirmed by laboratory analyses; from an analytic and organoleptic point of view, these wines exhibit qualities whose overall character exceeds the minimum parameters established by this Code and make it possible to clearly identify them as products of this geographic environment and deeply reflective of the characteristics of this terroir.

**C) Inter Causative interaction among the factors listed in A) and in B), above.**

The quality of the Bolgheri area wines is always the result of the combined action of a complex of generative factors that act on diverse levels. Among the growing areas, the soils most suitable to red-wine production are selected, as distinguished from those most suitable to white-wine production. The effects of latitude, with its consequent influence on the daily cycle and on solar radiation, combine with orographic factors (slope, aspect, and site) to shape a unique topoclimate.

Topoclimatic variables are continuously monitored.

Chemical analyses performed regularly on samples of both red and white wines show that there is a correlation between annual growing-year weather conditions and the analytic levels of parameters such as alcohol content, total acidity, pH, ash, total dry extract, and reducing extract. The actual levels are in any case always higher than those specified as minimums in the Code. The interaction between the human factor and the environment thus receives its confirmation, since the resultant wines are the fruit of what the vineyard offers and not products of subsequent manipulation aiming to uniformise in a manner independent of the environment.

**Articolo 10**  
**(References to monitoring body)**

1. Name and address of monitoring body:

Camera di Commercio Industria e Artigianato

Livorno Piazza Municipio, 48

57125 Livorno

Tel. 0586 231111

Fax: 0586/886689

Posta elettronica: [lucia.goti@li.camcom.it](mailto:lucia.goti@li.camcom.it)

2. The Camera di Commercio di Livorno (Chamber of Commerce in Livorno/Leghorn) is the monitoring body authorised by the Ministero delle Politiche Agricole Alimentari e Forestali (Ministry of Food Products and Forestry Policies) to perform an annual evaluation of adherence to the regulations of this Production Code, in accord with art. 25, paragraph 1, first line-start, letters a and c, and with art. 26 of EU Reg. n. 607/2009, for products enjoying DOP protection. The said Chamber exercises a methodology involving systemic controls through the entire production chain (viticulture, production, packaging), in conformity with the above-cited art. 25, par. 1, 2nd line-start, letter c.

3. In particular, the Chamber of Commerce of Livorno ensures the acquisition of instructive documentation pertaining to the performance of the activities specified in the monitoring programme and of the activities connected to certification procedure for the involved parties. In addition, it performs inspections for each participatory party in the protection system



(grapegrowers, grape supply intermediators, wine producers, bulk wine purchasers/sellers, bottlers) representing a set percentage of the monitoring programme.