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(Announcements)

OTHER ACTS

COMMISSION

Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*(2009/C 198/06)*

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006**Amendment application pursuant to Article 9****'MONTI IBLEI'****EC No: IT-PDO-0117-1521-07.06.2005****PGI () PDO (X)****1. Heading in the specification affected by the amendment:**

- Name of product
- Description
- Geographical area
- Proof of origin
- Method of production
- Link
- Labelling
- National requirements
- Other (to be specified)

2. Type of amendment:

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published
- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)

- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006).

3. Amendment(s):

3.1. Description:

The characteristics of the finished product are now specified in more detail and all references to obsolete rules of the common market organisation for olive oil have been removed. Objective parameters have been introduced for the chemical and chemico-physical characteristics in order to improve both the qualification and the description of the finished product, with reference to the moment when it is placed on the market.

3.2. Geographical area:

The municipality of Militello in Val di Catania has been added, which borders on the production area and shares the same soil and climate characteristics as well as the same traditions. It had been not been included in the PDO area of origin from the time of the initial request for recognition through a mere oversight. Thus, the justified requests were accepted from producers in the municipality of Militello in Val di Catania claiming the area's centuries-long traditional dedication to olive growing, confirmed by historians as dating back to at least the 15th century. The extent of the olive groves and the quality of the oil produced from them made Militello one of the most renowned production centres in Sicily as far back as the 17th century, as historical evidence demonstrates.

The municipality of Militello in Val di Catania forms part of the subsection of the Monti Iblei oil production area bearing the geographic name Trigona-Pancali.

3.3. Labelling:

Article 7(9) of the production specification has been replaced by the following wording: 'in addition to the mandatory information, the label must show the years of the two seasons in which the olives used for the oil were produced'. The above phrase is also included in point 4.8 of the summary. This amendment makes it possible to define the year of production more clearly.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006

'MONTI IBLEI'

EC No: IT-PDO-0117-1521-07.06.2005

PDO (X) PGI ()

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Ministero delle Politiche Agricole e Forestali
Address: Via XX Settembre 20
00187 Roma RM
ITALIA
Tel. +39 0646655106
Fax +39 0646655306
E-mail: sacco7@politicheagricole.gov.it

2. Association:

Name: Consorzio di tutela dell'olio extravergine d'oliva DOP Monti Iblei
Address: c/o C.C.I.A.A. Piazza Libertà
97100 Ragusa RG
ITALIA
Tel. +39 0932247560
Fax +39 0932247560
E-mail: consorzio@montiblei.com
Composition: Producers/processors (X) Other ()

3. Type of product:

Class 1.5 Oils and fats Extra virgin olive oil

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. Name:

'Monti Iblei'

4.2. Description:

The 'Monti Iblei' protected designation of origin must be accompanied by one of the following geographical place names — 'Monte Lauro', 'Val d'Anapo', 'Val Tellaro', 'Frigintini', 'Gulfi', 'Valle dell'Irminio', 'Calatino', 'Trigona-Pancali' — and must comply with the following requirements:

Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Monte Lauro' at the time of packaging must have the following characteristics:

- colour: green,
- aroma: medium green fruity,
- taste: fruity with a moderate spiciness,
- total maximum acidity expressed as oleic acid: not exceeding 0,5 g per 100 g of oil,
- peroxide value: less than or equal to 12 meq. O₂/kg,
- K232: less than or equal to 2,20,
- K270: less than or equal to 0,18,
- total polyphenols: less than or equal to 120 ppm.

The 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Monte Lauro' is reserved for extra-virgin olive oil made using no less than 90 % Tonda Iblea variety olives produced in this district's olive groves. The total of other varieties added may not be more than 10 %.

Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Val d'Anapo' at the time of packaging must have the following characteristics:

- colour: green,
- aroma: medium green fruity,
- taste: fruity with a moderate spiciness,
- total maximum acidity expressed as oleic acid: not exceeding 0,5 g per 100 g of oil,
- peroxide value: less than or equal to 12 meq. O₂/kg,
- K232: less than or equal to 2,20,
- K270: less than or equal to 0,18,
- total polyphenols: less than or equal to 120 ppm.

The 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Val d'Anapo' is reserved for extra-virgin olive oil made using no less than 60 % Tonda Iblea variety olives produced in this district's olive groves. The total of other varieties added may not be more than 40 %.

Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Val Tellaro' at the time of packaging must have the following characteristics:

- colour: green,
- aroma: medium green fruity,
- taste: fruity with a moderate spiciness,
- total maximum acidity expressed as oleic acid: not exceeding 0,5 g per 100 g of oil,
- peroxide value: less than or equal to 12 meq. O₂/kg,
- K232: less than or equal to 2,20,
- K270: less than or equal to 0,18,
- total polyphenols: less than or equal to 120 ppm.

The 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Val Tellaro' is reserved for extra-virgin olive oil made using no less than 70 % Moresca variety olives produced in this district's olive groves. The total of other varieties added may not be more than 30 %.

Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Frigintini' at the time of packaging must have the following characteristics:

- colour: green,
- aroma: medium green fruity,
- taste: fruity with a moderate spiciness,
- total maximum acidity expressed as oleic acid: not exceeding 0,5 g per 100 g of oil,
- peroxide value: less than or equal to 12 meq. O₂/kg,
- K232: less than or equal to 2,20,
- K270: less than or equal to 0,18,
- total polyphenols: less than or equal to 120 ppm.

The 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Frigintini' is reserved for extra-virgin olive oil made using no less than 60 % Moresca variety olives produced in this district's olive groves. The total of other varieties added may not be more than 40 %.

Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Gulfi' at the time of packaging must have the following characteristics:

- colour: green,
- aroma: medium green fruity,
- taste: fruity with a moderate spiciness,
- total maximum acidity expressed as oleic acid: not exceeding 0,5 g per 100 g of oil,
- peroxide value: less than or equal to 12 meq. O₂/kg,
- K232: less than or equal to 2,20,
- K270: less than or equal to 0,18,
- total polyphenols: less than or equal to 120 ppm.

The 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Gulfi' is reserved for extra-virgin olive oil made using no less than 90 % Tonda Iblea variety olives produced in this district's olive groves. The total of other varieties added may not be more than 10 %.

Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Valle dell'Irminio' at the time of packaging must have the following characteristics:

- colour: green,
- aroma: medium green fruity,
- taste: fruity with a moderate spiciness,
- total maximum acidity expressed as oleic acid: not exceeding 0,5 g per 100 g of oil,
- peroxide value: less than or equal to 12 meq. O₂/kg,
- K232: less than or equal to 2,20,
- K270: less than or equal to 0,18,
- total polyphenols: less than or equal to 120 ppm.

The 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Valle dell'Irminio' is reserved for extra-virgin olive oil made using no less than 60 % Moresca variety olives produced in this district's olive groves. The total of other varieties added may not be more than 40 %.

Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Calatino' at the time of packaging must have the following characteristics:

- colour: green,
- aroma: medium green fruity,
- taste: fruity with a moderate spiciness,
- total maximum acidity expressed as oleic acid: not exceeding 0,5 g per 100 g of oil,
- peroxide value: less than or equal to 12 meq. O₂/kg,
- K232: less than or equal to 2,20,
- K270: less than or equal to 0,18,
- total polyphenols: less than or equal to 120 ppm.

The 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Calatino' is reserved for extra-virgin olive oil made using no less than 60 % Tonda Iblea variety olives produced in this district's olive groves. The total of other varieties added may not be more than 40 %.

Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Trigona-Pancali', in which the municipality of Militello in Val di Catania has been included, at the time of packaging must have the following characteristics:

- colour: green,
- aroma: medium green fruity,
- taste: fruity with a moderate spiciness,
- total maximum acidity expressed as oleic acid: not exceeding 0,5 g per 100 g of oil,
- peroxide value: less than or equal to 12 meq. O₂/kg,
- K232: less than or equal to 2,20,
- K270: less than or equal to 0,18,
- total polyphenols: less than or equal to 120 ppm.

The 'Monti Iblei' protected designation of origin accompanied by the place name indication 'Trigona-Pancali' is reserved for extra-virgin olive oil made using no less than 60 % Nocellara Etnea variety olives produced in this district's olive groves. The total of other varieties added may not be more than 40 %.

4.3. *Geographical area:*

The production area of the "Monti Iblei" protected designation of origin covers the administrative areas of the municipalities in the Provinces of Catania, Ragusa and Siracusa in the Region of Sicily.

4.4. *Proof of origin:*

Traceability is guaranteed by monitoring carried out by the inspection body throughout the production chain in accordance with Regulation (EC) No 510/2006.

4.5. *Method of production:*

The olive tree growing and pruning methods must be those traditionally used or methods that do not affect the characteristics of the olives or the oil. The plant health protection of the olive trees cultivated for the production of the extra-virgin olive oil with protected designation of origin must be carried out in accordance with the methods laid down in the guidelines. Extra-virgin olive oil with the 'Monti Iblei' protected designation of origin is produced from healthy olives harvested from the onset of ripening until 15 January each year. The olives must be harvested directly from the tree by hand or mechanical means. The maximum production of olives from groves dedicated to the production of extra-virgin olive oil with a protected designation of origin may not exceed 10 000 kg per hectare in the case of intensive plantations. The maximum yield of olives in terms of oil may not exceed 18 %. The extraction of oil from olives used to produce extra-virgin olive oil with the 'Monti Iblei' protected designation of origin, bearing the relevant geographical place names, and the packaging of the 'Monti Iblei' PDO must be carried out within the production area as defined in point 4.3. Oil extraction must be carried out no later than two days after harvesting. Only mechanical and physical processes that produce oil presenting, as faithfully as possible, the particular characteristics of the original fruit may be used. 'Monti Iblei' extra-virgin olive oil must be placed on the market in bottles or tins with a capacity of no more than 5 l.

4.6. *Link:*

Olive growing is a very important production sector in the area. The most important variety is Tonda Iblea or Cetrata or Prunara or Abbunata or Tunna, which is typical of the geographical area indicated (moderately resistant to pathogens and perfectly adapted to the soils of the limestone plateau of the hills of Monti Iblei) and can also be eaten as a table olive. Other local varieties 'Moresca' and 'Nocellara Etna' are also used. Alongside olive groves comprising trees that are centuries old, new plantations have been established in recent times with other varieties which follow the format of their predecessors, cultivated in a spherical shape to protect them from the dominant winds. There is a long tradition among consumers at local and national level of using the olive oils produced in this region. Only olive groves at an altitude of between 80 and 700 m are considered appropriate. They must be located in the valleys that alternate with the plateau of the hills of Monti Iblei, whose soil is derived from silica with veins of vulcanite. The oil produced is moderately fruity with a pinch of sweetness and slightly spicy. It is worth noting that the Monte Iblei massif creates a distinctive temperature variation between day and night which is particularly important for bringing out the specific characteristics of the region's agricultural crops. It should also be noted that Sicily, an island of historic traditions dating back to early Greek and Roman settlement, has over time consolidated practices that were characteristic of Ancient Greece. This defining cultural aspect, in tandem with centuries of difficult communications, has meant that the specifics of each urban settlement have remained unchanged, giving a definitive shape to every organised human settlement in this very specific geographical area. Even with such substantial climatic homogeneity throughout the territory, the existence of time-honoured historical traditions should not be ignored. Consequently, the 'Monti Iblei' designation of origin includes, within its own territorial area, identified territories associated with the aforementioned human settlements which have characterised them in the past. They are 'Monti Iblei Monte Lauro', 'Monti Iblei Val d'Anapo', 'Monti Iblei Val Tellaro', 'Monti Iblei Frigintini', 'Monti Iblei Gulfi', 'Monti Iblei Valle dell'Irminio', 'Monti Iblei Calatino', 'Monti Iblei Trigona Pancali', which also incorporates the municipality of Militello in Val di Catania. Even a simple list of these additional place names is unmistakable evidence of the existence of human traditions linked to the different valleys which are part of the Monti Iblei massif and, although the valleys are located right next to each other, their human populations have each maintained their strong individuality in terms of action and character. To ignore this situation is clearly to distort the

profound significance of cultural and human traditions. Indeed, in organoleptic terms, the oils from the various valleys display slight differences which can be perceived only by expert tasters.

4.7. *Inspection body:*

Name: Agroqualità
Address: Piazza G. Marconi 25
00144 Roma RM
ITALIA

Tel. —
Fax —
E-mail: —

4.8. *Labelling:*

It is prohibited to add to the 'Monti Iblei' protected designation any other description, including the adjectives fine (fine), scelto (selected) or superiore (superior). Names, business names, brand names etc. can be used truthfully provided they have no laudatory purport and are not such as to mislead the consumer.

The use of names of undertakings, holdings and estates and reference to packaging at an olive holding or olive growing business located in the production area is permitted only if the product is made exclusively from olives harvested from the olive groves that are part of the undertaking.

On the label, the dimensions of any geographical indications laid down in point 4.2 must not be larger than the characters used for the protected designation of origin 'Monti Iblei'.

The name of the protected designation of origin must appear on the label in distinct, indelible lettering of a colour that strongly contrasts with that of the label itself such as to be clearly distinguishable from the other information given on the label.

The designation must furthermore comply with the labelling rules laid down in the legislation in force. In addition to the mandatory information, the label must show the years of the two seasons in which the olives used for the oil were produced.
