

PRODUCT SPECIFICATION FOR “DOGLIANI” DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN WINES

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Article 1 Appellation and wines

1. The denomination of controlled and guaranteed origin (DOCG) "Dogliani" is reserved to red wines that satisfy the conditions and requirements laid down in this production specification, for the following wine types:

"Dogliani"
"Dogliani" Superiore

Article 2 Ampelographic base

Wines with the denomination of controlled and guaranteed origin "Dogliani" and "Dogliani" superiore must be obtained from grapes that originate from vineyards composed exclusively of the Dolcetto grape variety.

Article 3 Grape Production Territory

1. Grapes destined for the production of wine designated with the denomination of controlled and guaranteed origin “Dogliani” must be produced within the production area that includes the entire territory of the following municipalities: Bastia Mondovì, Belvedere Langhe, Briaglia, Castellino Tanaro, Cigliè, Clavesana, Dogliani, Farigliano, Igliano, Marsaglia, Niella Tanaro, Piozzo, Rocca Ciglie’ and, in part, the territory of the municipalities of Carrù, Mondovì, Murazzano, Roddino, S. Michele Mondovì, Somano and Vicoforte.

This area is delimited as follows: by a line that starts at merging point between the Rataldo stream and the Tanaro River and follows the municipality border between Monchiero and Novello until it meets the municipal border between Monchiero and Monforte d'Alba. It follows said border until it reaches the municipal border of Dogliani near the Michelotti farm. It then proceeds along the communal border between Dogliani and Monforte d'Alba until meeting the Riavolo river which follows upstream until it meets the town border of Cissone before following the border between Cissone and Roddino until it again reaches the Dogliani municipal border. It continues along the municipality border between Dogliani and Bossolasco then, from the Ravera farm, it follows the country road which goes to the Altavilla farm and then to the Bicocca farm. From the Bicocca farm it follows an imaginary line north-south, reaches the Somano concentric, inserts itself on the

Somano-Dogliani provincial street that goes in the direction of Dogliani until it meets the municipality border of Dogliani.

Then the defining line follows the border between Dogliani and Somano, between Dogliani and Bonvicino, between Belvedere Lanche and Bonvincino, between Muazzano and Bonvicino. It then follows the unpaved road that passes the houses of Toscana and reaches, near Santa Eurosia, the cemetery and the ring road east of the town of Murazzano that emerges onto the "Pedaggera" state road. It follows this street to the township S. Bernardo where it detours to the street of Forneletto following it till it ends (altitude: 632m). Therefore, the defining line can be identified by the adjacent river and reaches the border of the municipality of Marsaglia (approx. alt. 601). It then follows the ditch that flows along the west side of the Robella farmstead, Feia and Bucciard before returning down the current of the Bocchiardo river to the point where it meets the border of the Igliano municipality. It follows this border and proceeds to the border between Igliano and Murazzano, between Igliano and Torresina, between Igliano and Roascio, between Roascio and Castellino Tanaro, between Castellino Tanaro and Ceva, between Castellino Tanaro and Lesegno, between Niella Tanaro and Lesegno, between Lesegno and San Michele di Mondovi until it reaches the State Road number 28. It follows S.S. 28 towards S. Michele Mondovi following the variant that passes outside the inhabited centre of S. Michele Mondovi. It continues along the State Road 28 to the southern entrance of the inhabited area of Mondovi where it meets the Ellero stream. From this point, the defining line follows the Ellero stream until it meets the Torino-Savona motorway in the Turin direction all the way to the municipality border between Magliano Alpi and Mondovi. It then continues along the municipality border between Magliano Alpi and Carrù until it once again meets the Torino-Savona motorway and follows it to the municipal street bridge of Trinità. It continues on this street until it reaches the street for Madonna dei Ronchi, which it follows for a short distance before deviating to the road that connects to the street that touches Case Zucchetta. It continues on this road until the 4-way intersection, then detours on to the road for Tetti Nuovi that follows to the intersection with the Benevagienna municipality, it follows this street for about 50 metres before deviating to the nearby street of Cascina Nuova that follows to reach the border of the municipality territory between Piozzo and Benevagienna to continue on the municipality border between Piozzo and Lequio Tanaro, between Farigliano and Lequio Tanaro, between Dogliani and Lequio Tanaro, Monchiero and Lequio Tanaro until it arrives at the convergence of the Rataldo and Tanaro rivers.

Article 4

Rules for Viticulture

1. Environment and cultivation conditions of vineyards for the production of wines that are of controlled and guaranteed denomination "Dogliani" and "Dogliani" superiore must be those traditional of the area, or in any case, suitable to give grapes and wines their specific characteristics of quality.

2. In particular, the conditions of cultivation of the vineyard must adhere to the requirements as listed below:

-soils: clayey, calcareous, limestone, silicon and their possible combinations;

-location: exclusively on hills. Lands that are damp, flat, on the valley floor and with insufficient sunlight exposure are to be excluded;

-altitude: no higher than 800 m above-sea-level;

-exposure: must ensure a suitable ripening and confer the specific characteristics of quality to the grapes and their derived wines with the exclusion, for the new vineyards, of the northern slopes for

-22.5° to +22.5° base sessagesimale, Vineyard renewals are permitted in their present exposure conditions;

-planting density: those generally used according to the peculiarities of the grape and wine. The vineyards requiring new plants or filling-in must be composed of a number of plants per hectare, calculated based on the planting distances, no less than 4,000.

- training and pruning systems: The vineyards requiring new plants or filling in must use traditional methods (breeding method: trellis with assurgent vegetation and guyot) and/or in any case not cause any negative modifications to the characteristics of quality of the grapes and wines. Any type of forcing is prohibited.

3. Maximum yields of grapes per hectare of vineyards specialized for the production of "Dogliani" and "Dogliani" superiore wines and the minimum natural alcoholic content of the grapes destined for vinification must be the following:

Wines	Grape Yield t /ha	Minimum natural alcohol content by volume
"Dogliani"	8.0	11.50 % vol.
"Dogliani" superiore	7.0	13.00 % vol.

The maximum quantity of grapes allowed for the production of wines with the controlled and guaranteed denomination of origin "Dogliani" and with the added "vineyard" indication followed by the relative name or traditional name must be t 7.2.

The maximum yields of grapes allowed for the vinification of wines with a controlled and guaranteed denomination of origin "Dogliani" superiore with the added "vineyard" indication followed by the relative name or traditional name must be t 6.3.

Grapes destined for the production of DOCG "Dogliani" wine intended to have the additional "vineyard" indication must have a minimum volumetric alcohol content of 13.00% vol.

Grapes destined for the production of DOCG "Dogliani" superiore wine intended to have the additional "vineyard" indication must have a minimum volumetric alcohol content of 13.00% vol.

The denomination of controlled and guaranteed origin "Dogliani" and "Dogliani" superiore can be accompanied by the added "vineyard" indication as long as said vineyard has a planting age of at least 7 years. If not, the production of the grapes per hectare allowed is as follows:

3rd year after planting

wines	Grape yield t / ha	Minimum natural volumetric alcohol content
"Dogliani"	4.3	12.00% vol.
"Dogliani" superiore	3.8	13.00% vol.

4th year after planting

wines	Grape yield t / ha	Minimum natural volumetric alcohol content
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"Dogliani"	5.0	12.00% vol.
"Dogliani" superiore	4.4	13.00% vol

5th year after planting

wines	Grape yield t / ha	Minimum natural volumetric alcohol content
"Dogliani"	5.8	12.00% vol.
"Dogliani" superiore	5.0	13.00% vol

6th year after planting

wines	Grape yield t / ha	Minimum natural volumetric alcohol content
"Dogliani"	6.5	12.00% vol.
"Dogliani" superior	5.7	13.00% vol

In the favourable vintages, the quantities of grapes obtained and destined for the production of wines a of controlled and guaranteed designation of origin "Dogliani" and "Dogliani" superior must be reported in the above limits provided that overall production does not exceed 20% of the same limit without prejudice to the limits of grape/wine yields laid down for the quantities in question.

4. In the case of an unfavourable vintage, which makes it necessary, the Piedmont region will determine a lower yield than that provided for by this product specification which will also be differentiated based on the context of the area of production as per Art. 3.

5. The producers that foresee a yield greater than that established by the region Piedmont, but not higher than that stated in paragraph 3 above, must promptly and at least 5 days before the starting date of their own harvest, send a registered letter to the competent controlling bodies to allow them the adequate time for investigation.

6. Within the maximum yield set in this article, the Piedmont region following a proposal by the Protection Consortium, can fix the maximum limits wine produced per hectare below the ones provided for in this regulation to achieve a better market equilibrium. In this case, the provisions of paragraph 5 shall not apply.

7. The Piedmont region, upon request from the Protection Consortium, listening to the industry representatives, and viewing the market situation, can establish the temporary suspension and/or the regulation of the enrolment to the Index with the eligibility for DOCG "Dolgliani" the new vineyards that increase the potential production of the denomination.

Article 5
Rules for Winemaking

1 Winemaking operations of the wine with a denomination of controlled and guaranteed origin "Dogliani" and "Dogliani" superiore must be made within the Province of Cuneo.

However, keeping in mind the respective acquired rights, producers in the Province of Savona who received the authorization to produce wine before this regulation took effect can continue to conduct the aforementioned winemaking operations.

2. The maximum finished grape-to-wine yield must not exceed the following levels:

Wines	Yield grape/wine	Max. production of wine
"Dogliani"	70%	5600 l/ha
"Dogliani" superiore	68%	4760 l/ha

In order to mention the "vineyard", without prejudice the maximum yield percentage grape/wine as in the above paragraph, the maximum production of wine l/ha obtainable is determined by the grape yield t/ha from Art. 4, Par. 3.

For "Dogliani" wine, if this yield exceeds the above-mentioned percentage, but not by more than 75%, the surplus has no right to the denomination of controlled and guaranteed origin status. Beyond said percentage limit, the entire production will lose its right to the denomination of controlled and guaranteed origin status.

For the "Dogliani" superior wine, if this yield exceeds the above-mentioned percentage, but not by more than 73%, the surplus has no right to the denomination of controlled and guaranteed origin status. Beyond said limit percentage the entire production will lose its right to the denomination of controlled and guaranteed origin status.

3. Reasonable technical criteria must be followed in winemaking and winemaking practices that bestow the best characteristics of quality to the wine must be performed, including enrichment methods recognized by the current laws. For wine with the denomination of controlled and guaranteed origin "Dogliani" superiore no enrichment is allowed.

4. Wine with a denomination of controlled and guaranteed origin "Dogliani" superiore must undergo a minimum ageing period of:

wine	months	starting date
"Dogliani" superiore	12	15 October of the grape harvest year

It is permitted to market the following wine only after the following date:

wine	date
"Dogliani" superiore	1 November of the year after harvest

The producers may proceed with the DOCG certification of the product during the time between the end of the aging period and the date the wine's release for consumption.

Article 6

Wine Characteristics

1. Wine with the denomination of controlled and guaranteed origin "Dogliani" must have the following characteristics at the time of its release for consumption:

Color: ruby red

Aroma (Nose): fruity and characteristic;

Taste (Palate): dry, almond notes, harmonious;

Minimum alcohol content by volume: 12.00% vol .;

"Dogliani" with additional "vineyard" indication: 12.00% vol.;

Minimum total acidity: 4.5 g / l;

Minimum non-reducing extract: 21.0 g / l.

Wine with a denomination of controlled and guaranteed origin "Dogliani" superiore must have the following characteristics at the time of its release for consumption:

Color: ruby red;

Aroma: fruity and characteristic;

Taste: dry, almond notes, harmonious;

Minimum alcoholic content by volume: 13.00% vol .;

"Dogliani" superior with additional "vineyard" indication: 13.00% vol.;

Minimum total acidity: 4.5g / l;

Minimum non-reducing extract: 24.0 g / l;

2. It is to the discretion of the Ministry of Agriculture, Food, and Forestry to modify the minimum total acidity limits and the minimum non-reducing extract limits with its own decree.

Article 7

Labelling and presentation

1. On the label and presentation of wines with a denomination of controlled and guaranteed origin "Dogliani" and "Dogliani" superiore it is forbidden to add any specification aside from those allowed by this product specification, including words such as: extra, fine, natural, choice, selected, aged, and similar terms.

2. On the label and presentation of wines with the denominations of controlled and guaranteed origin "Dogliani" and "Dogliani" superiore it is permitted to use indications referring to names, companies, or private brands provided they are truthful, do not have a laudatory meaning, and do not mislead the consumer.

3. On the label and presentation of the wines with denomination of controlled and guaranteed origin "Dogliani" and "Dogliani" superiore, the designation or origin may be accompanied by the additional "vineyard" indication as long as the winemaking and conservation of the wine occur in

separate containers and that such terms be listed both in the grape report and in the registry and accompanying documents and appear in the specific regional list according to Art. 6, par. 8 of the Legislative Decree N. 61/2010.

The "vineyard" indication followed by its name or the traditional name must be placed on the label with characters smaller than or equal to 50% of the character used for the DOCG Dogliani.

The indication "superiore" must be of the same size, colour and type of characters used to indicate the denomination "Dogliani".

The indication "superiore" must appear on the same line or immediately below the denomination "Dogliani".

4. On the label and presentation of wines with the denomination of controlled and guaranteed origin "Dogliani" and "Dogliani" superiore, it is mandatory to specify the vintage of the production of the grapes.

Article 8 Packaging

DOCG "Dogliani" and "Dogliani" superiore wines may be bottled solely in dark glass bottles with a capacity up to 6 litres, but not less than 18.7 cl and with the exclusion of 200 cl containers. Dark glass bottles of 9, 12 and 15 litres may also be used.

Packaging and labelling of the bottles that can mislead the consumer or that can, in any way, diminish the prestige of the wine are forbidden.

Article 9 Ties to the Geographic Area

A) Geographical area information.

The Doglianese district is located on the western margin of the Langhe and it is an area of geological demarcation where long and short slopes alternate, which is the result of the emerging of light coloured soils with the presence of some layers of sandstone mixed with clay. These layers derive from more recent formations that are not yet eroded and whose depth can vary according to the exposure and inclination of the land.

The erosive aspects are tied to the action of the Rea and its smaller seasonal streams, the depth of the valleys and the formation of some alluvial fans (towards Farigliano), but especially to the presence of the Tanaro, are the main factors that have modelled the landscape into its current condition.

The production area for dolcetto of Dogliani lies in the south of Piedmont, in the southern part of the Langhe which, in this case, means the highest and coolest area since it is closer to the Apennine mountains of Liguria and the Maritime Alps.

Dogliani is that territory that bridges the Langhe of Barolo with which it borders to the north and the Alta Langhe of hazelnuts and pastures, with which it borders to the south between the Cuneo plain and the rich animal farms bordering on the west and the Belbo valley, with the perfumes and history of moscato that borders with it on the east.

B) Information about the quality or the characteristics of the product attributed essentially or exclusively to the geographic area.

The climate is the most congenial for Dolcetto, which suffers in excessive heat and retains its delicate scents only in a specific balance of temperatures. The hills develop as spines emerging from the marine beds and then modelled by the rivers into a series of "langhe", tongues of land that form a complex picture and vary between 250 to 700 metres in height.

C) Description of the causal interaction between the elements mentioned in par. A and those in par. B.

Dogliani is a territory that has not yet been compromised and that, next to its vineyards, has maintained other cultivations such as that of hazelnuts, lands for sowing, grasslands dedicated to animals, and forests. It is a territory that has lived on the margins of the fortune witnessed in the neighbouring areas despite the large potential expressed in its many grape varieties, preserving its extraordinary Piedmontese quality of modesty, wilfulness, and attachment to traditions that in some way are reflected in its wines.

Article 10

References to the controlling organisation

VALORITALIA S.r.l.

Legal headquarters

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Phone: +3906-45437975

Email: info@valoritalia.it

Base of operations for the regulated activity:

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12051 – ALBA (CN)

Valoritalia is the Controlling Organization authorized by the Ministry of Agricultural, Food, and Forestry Policies, based on art. 12 of the legislative decree n. 61/2010 (Attachment 1) that conducts the annual verification of the following of the regulations of this product specification, in accordance with Art. 25, par. 1, 1st clause, letters A and C, and in accordance with Art. 26 of the E.U. Regulation n. 607/2009, relative to DOP products, by means of a combined inspection method (systemic and by samples) throughout the entire production process (viticulture, elaboration, packaging) in conformity with the cited Art. 25, par. 1, 2nd clause. In particular, such verification is executed respecting a predetermined plan of monitoring, approved by the Ministry, in accordance to the model approved with the DM of 14 June 2012, published in G.U. n. 150 on 29.06.2012 (Attachment 2).