



CONSORZIO COLLIO
Consorzio Tutela Vini Collio

Collio Doc Press Kit



CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13



THE WINES OF THE COLLIO HILL REGION:

A UNIQUE HERITAGE AMONG INDIGENOUS AND INTERNATIONAL GRAPEVINE VARIETIES

The Collio hill region is a famous grape-growing area known throughout the world for its variety of white wines, characterised by strong mineral features and great longevity.

This hilltop area, situated between the Julian Alps and the Adriatic Sea, creates an absolutely unique micro-climate due to the local winds and temperature differences, which are perfectly combined with the “*ponca*”, the characteristic terrain of the Collio which is made up of marl clay from the Eocene epoch, ideal for the cultivation of grapevines.

The Collio calls to mind a stupendous series of slopes where Italy's best white wines are produced, ranging from indigenous grapes such as the Malvasia, Ribolla Gialla and Friulano, to a universe of other international grapes.

The indigenous grapes of the Collio region:

Speaking of indigenous grapevines in the Collio region means referring to essentially four great grape varieties:

Malvasia: This grape has been present for many centuries in the Collio region, where it has found its ideal habitat. It is characterised by a light straw-yellow colour with hints of green and a clear scent that reminds one of exotic fruit and white pepper. To the palate it is dry yet fresh, lively and full-bodied. The wine is excellent as an aperitif, but it also goes well with vegetable soups, risottos and fish.

Ribolla Gialla: This is the most ancient of the indigenous grape varieties, of which signs of centuries-old vines are still found in the micro-zone of Oslavia. The first documents which testify to its presence date back to 1300. It is of a lively straw-yellow colour and has an elegant and intense scent. If aged in wood or macerated, Ribolla Gialla acquires a smooth taste with more intense notes. It goes best with delicate seafood dishes.

Friulano: One of the most famous and renowned wines of the area, which until 2007 was called Tocai Friulano. It is of a straw-yellow colour with characteristic hints of green and has a delicate fresh scent of vegetables and almonds. Its flavour is full-bodied and harmonious. In the Collio region it is served as an aperitif, but ideally the wine accompanies seafood dishes and grilled white meats. It is particularly suited to accompany the local prosciutto cured ham.

Picolit: This is a noble and very rare wine, of a straw-yellow colour and more or less intense golden hints, with a pleasant and enthusiastic scent that recalls flowers of the field and acacia honey. The flavour is sweet, ample and smooth. Perfect as a wine for meditation.

The true essence and soul of the territory, an ambitious project of the Preservation Consortium, is the **Collio Bianco**: the result of blending various grapes, it contains all the characteristics of its land and the wine-makers.



The panorama of international white grape varieties:

A large variety of international white grapes find their perfect expression in the Collio region. Among these the Pinot Grigio stands out, with its characteristic straw-yellow colour and vague hints of ash, its intense scent, solid structure and persistence. The first analyses of the Pinot Grigio or Rùlander must date back to 1847.

Other international grapes in the area include: Chardonnay, Pinot Bianco, Müller Thurgau, Riesling, Sauvignon, Traminer Aromatico.

The red wines of the Collio region:

The most typical red wine is the Collio Rosso, which is obtained by blending the most prestigious red grape varieties of the territory, and it is reserved exclusively for the most important vintages. This is a wine of great prestige and finesse, full-bodied and well structured, suitable for ageing and grand occasions.

Other red wines found on the territory include: Collio Cabernet, Collio Cabernet Franc, Collio Cabernet Sauvignon, Collio Merlot.

THE COLLIO AWARD

The Collio Award was created in 2003, through the efforts of the Preservation Consortium in collaboration with the Agrarian Studies Faculty of the University of Udine, the MIB School of Management and ARGA Friuli-Venezia Giulia, in honour of Count Sigismondo Douglas Attems di Petzenstein.

The initiative created a contest aimed at enhancing activities that have produced a valid contribution, at a scientific, practical and distributional level, in the sectors of grape-growing, wine-making and the defence of the Collio territory. It has been developed into three sections: best university thesis, best doctorate and best journalistic/publicising article. In the section dedicated to journalism, prizes are given to articles from both the national and international press.

Thanks to the Architectural Faculty of the University of Gorizia, for example, since 2011 a study has begun which promotes a use of the territory that harmonises grape-growing with urban planning. This pays particular attention to environmental impact, to maintaining and preserving an original spirit, but also to the most advanced and environmentally-sensitive technological innovations.

From 2009 to 2011, there has also been the Collio Cinema Award. Created by the Preservation Consortium and Transmedia SpA, in collaboration with the Gorizia Chamber of Commerce and the Crea workshop of the Dams Cinema in Gorizia, to promote the territory and offer the possibility, either to established or emerging authors, to students or to aspiring scriptwriters, to express their own creativity in the cinematic field. These authors are requested to acquire experience in film shorts that are set in the Collio region.



THE COLLIO REGION: A MOSAIC OF EXPRESSIONS

The territory

Ancient vineyards, little towns, nature and woodland reserves run along soft hills that stand guard over an evocative territory with a unique microcosm, with rich and varied traditions and a thousand-year history. This is the Collio region, an arc of pleasant, sunny slopes that extend along the province of Gorizia, in the north-east of Italy between the Julian Alps and the Adriatic Sea, on the border with Slovenia. The special environmental conditions of this area have favoured the development of prestigious grape-growing and the production of excellent white wines since ancient times.

The area of the Collio, between the Judrio River to the west and the Isonzo River to the east, extends over a surface area of 1500 cultivated hectares located within **eight** of the **twenty-five** municipalities of the province of Gorizia: **Capriva, Cormòns, Dolegna del Collio, Farra d'Isonzo, Gorizia, Mossa, San Floriano del Collio and San Lorenzo Isontino**. The territory is made up of a series of Eocene and Paleocene reliefs, broken up by narrow, small valleys, with the exception of the extended Preval Plain.

The climate is characterised by the presence of hot but not muggy summers and winters that are rather cold and quite rainy. Average summer **temperatures** are about 21.5-22.5°C and average winter temperatures are about 4°C; average annual **precipitation** is about 1350-1400 mm.

The mild climate that characterises this stretch of land is influenced by the warm currents of the Adriatic Sea, which keep the grapes dry, and the protective shield of mountains to the north, that protects from cold winds.

The soil, called the **Ponca**, is made up of layered marl and sandstone of Eocene origin, which confers upon the wines mineral and saline characteristics.

The Collio, the extreme north-eastern Italian appendix, has always been, thanks to its geographic position and history, a crossroads of cultures, people and events, a borderland with a thousand facets, where the real protagonists have been the vineyards and wine. Here the hills continue for some **1500 hectares of cultivated surface**. The vineyards develop along a sequence of slopes, long ample surfaces with southern exposure, within a marvellous and uncontaminated environment, without factories or urban intervention, maintaining all its natural charm. In this area, with a biodiversity that is unique in Italy, a wide variety of DOC wines are produced, particularly white wines, both from international grapes that have found their own habitat here and from indigenous grapes. The high quality of the production combined with an ability to innovate and the long-term vision of the Collio people has earned this territory great fame at the national and international level.

The history

The cultivation of grapes in the Collio region has ancient origins, going back to the days of **Ancient Rome**. The production of wines around the middle of the Third Century was so widespread that it permitted the Emperor Maximinius, arriving from Thrace and headed for the siege of Aquileia, to requisition a quantity of barrels and casks from the Collio region to obtain enough lumber to build a bridge over the Isonzo River at Mainizza near Gorizia for the movement of his legions.



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TO EC REGULATION N. 1308/13



In that age the production of wines was already well established and continued later, during the periods of the **Most Serene Republic of Venice and the Hapsburg domination**.

Starting from the 1500s, the grapes cultivated in this area were well appreciated throughout Europe: from the Most Serene Republic of Venice to Emperor Charles V, from the Tsar of Russia to Vienna, capital of the Austro-Hungarian Empire.

It was the Venetian Faustino Moissesso, protagonist and historian of the “War of the Uskoks”, who in his literary work “*Historia della ultima guerra in Friuli*” (History of the Last War in Friuli), narrated tales of sacking during the period of the Most Serene Republic, and spoke in a detailed fashion of the nature of the riches constituting the loot, which always included large quantities of “exquisite wines”. These wines were well-known and sought out from time immemorial at the ancient Courts of Europe, and in particular by the Republic of Venice and the Imperial Hapsburg Court.

Modern grape-growing began in the second half of the 1800s: various historical events testify to how the tendency to favour research and innovation in the grape-growing sector was already present in the period, having always characterised the Collio territory.

Harvesting grapes in the Collio region: five historical dates to remember

- **1780** the existence of a classification of crus in the County of Gorizia, where taxes were paid on the basis of the quality of the grapes
- **1869** French Count Theodore de La Tour substituted several low-quality local grapes with high-quality varieties of French and German grapes, producing a watershed moment for grape harvesting in the Collio region.
- **1872** Upon the initiative of several producers, the first association was created: this was the group that later created the Consortium, which no other Italian area could boast of at the time
- **1891** The fourth Austrian oenological congress was held in Gorizia. With this event it was decided to re-stock the vineyards that had been destroyed by phylloxera through the grafting of European varieties onto American vines
- **1964** Several years after the emanation of the laws that created in Italy the Denomination of Controlled Origin system, the Consortium for the Preservation of Collio Wines was established, upon the initiative of Count Sigismondo Douglas Attems, who had the far-sightedness to unite the local producers, motivating excellence in the quality of the wines produced
- **1968** The Collio region was among the first in Italy to obtain recognition for its Denomination of Controlled Origin

THE COLLIO REGION AND THE SURROUNDING AREAS: NOT ONLY WINE

The great wine-making tradition, the landscape and cultural and tourist services are integrated perfectly in the Collio region.

This stretch of land includes glimpses of great beauty: rivers, mountains, meadows, black locust woods, hills, vineyards and fruit orchards, lagoons. This is a territory with an enormous cultural and historical heritage, varied in its contrasts and diverse influences that alternate castles, solitary churches, small towns, legends and poetry in different languages.



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TO EC REGULATION N. 1308/13



The best way to get to know the territory is to begin to travel the “Wine and Cherry Road”, incidentally among the first to be established in Italy in 1963, which from San Floriano at the gates of Gorizia reaches Dolegna.

It is possible to visit the places where the First World War left its cruellest signs, as testified by the diverse itineraries of the Great War, in particular, the Oslavia Ossarium, which hosts the remains of sixty thousand fallen soldiers. There are also castle areas, towers and manors, built by the nobility of the past, such as the castle of San Floriano del Collio, the Spessa Castle, the castle of Cormons and the castle of Ruttars. There are also trails proposed by the Gorizian Wine and Flavour Road among the gentle slopes of the Collio region, where one can discover farms, country roads, paths, woods, cherry trees, parks and vineyards.

The Collio region is a hymn to nature, where tourists may find hospitality and food in agrotourism restaurants, taverns, wine cellars, trattorias and wine shops.

Cuisine in the Collio region


The gastronomic traditions of the Collio reflect the cultural and historical influences that the territory has experienced over the course of the centuries. This is a meeting place of recipes coming from the Latin and Slavic peoples, from Friulians, Austrians, Germans and, in the space of a few kilometres, the variety of the food assumes different specific results. The cuisine is rustic and elegant at the same time, as well as seasonal, expressing all its international character.

The typical dishes are made up prevalently of wild game: hare, roe deer and wild boar, prepared also in Hungarian and Austrian style. Pork occupies an important place, both as a protagonist of starter dishes and of barbecues. Well known are also the boiled versions of various meats and ham baked in bread, served with *cren* (horseradish). Among first courses the most important are: home-made pasta cut in strips, served with wild game and roast sauces, semolina flour gnocchi and potatoes stuffed with plums and served with melted butter and cinnamon; vegetable soups, especially “Jota”, made with beans and sauerkraut and enhanced with pork.

Agricultural traditions have also handed down omelettes flavoured with asparagus, wild hop sprouts and other spontaneous herbs. Other typical products of the area include: olive oil made in the Collio region of the historic Bianchera variety, ham from Cormons that is smoked using cherry and laurel wood. From the traditions of Mitteleuropean inspiration we have hot apple strudel, or those with pine nuts and raisins, fruit tarts, and the more famous Gorizian Gubana, the cuguluf, the Linzertorte.



IDENTITY CARD OF THE COLLIO REGION

Distinctive sign	Denomination logo	
Producers	Almost 300 producers between grape-growers and bottlers	
Average farm size	4 hectares	
DOC cultivated hectares	1400	The Collio DOC area includes about 1500 hectares of specialised hillside vineyards
Annual production per hectare	Specifications 11,000 kilos/hectare	
Characteristics of the terrain	Hilly, made up of stratified marl and sandstone terrain that takes the local name " <i>ponca</i> "	<p>The Collio region is an arc of upward and downward slopes set amidst that area once known as the County of Gorizia. Behind this are the summits of the Julian Alps that protect the zone from the cold northern winds, while the Adriatic Sea mitigates temperatures.</p> <p>The marl terrain of the <i>Ponca</i> produces extraordinary white wines.</p>
Micro-climate	Mild and temperate, with considerable temperature differences between day and night	
indigenous varieties	Ribolla Gialla, Malvasia Istriana, Friulano, Picolit	



CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13



Cultivated varieties	Pinot Grigio, Pinot Bianco, Sauvignon, Chardonnay, Riesling, Müller, Traminer, Merlot, Cabernet Franc, Cabernet Sauvignon and Pinot Nero	
Markets abroad	Europe, North America, some Asian markets	
The most representative product of the territory	Collio Bianco	Codified in the 1968 specifications, the Collio Bianco is the wine symbol of the territory, produced in over 100 farms and obtained by a blend of diverse varieties according to the free interpretation of the oenologist, within the context of those varieties recognised by the specifications.
Year of foundation for the Collio Wine Preservation Consortium	1964. In 1975, among the first in Italy, it obtained the official task of vigilance 2012 <i>Erga omnes</i>	

THE CONSORTIUM BETWEEN ACTIVITIES AND OBJECTIVES TODAY

The sitting president of the consortium, since 2013, is Robert Princic, the youngest in the all the history of his predecessors. He is the sixth person to cover that role, following Patrizia Felluga. The following persons have covered this role at the head of the Consortium:

Count Sigismondo Douglas Attems di Petzenstein	from 1964 to 1999
Marco Felluga	from 1999 to 2005
Ornella Venica	from 2005 to 2007
Paolo Caccese	from 2007 to 2008
Patrizia Felluga	from 2008 to 2013
Robert Princic	from 2013 to today



CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13



The Consortium manages the preservation, defence and promotion of the Denomination. It has been given a strong representative role and boasts some **167 partner farms**. Today, after 50 years of operation, the role of the Consortium has been partially changed. In the past the reference universe was Italy, while now the emphasis is more and more on international markets and promotion. The farms have grown, they have increased their knowledge, skills and technology; the children of the older farmers have become agronomists and oenologists and their commitment is to the enhancement of foreign markets.

In the communication of an identity of the territory an important role is played by the **Collio bottle**, strongly desired by its producers ever since the year 2009. With its unique shape, presenting the writing Collio carved on its bottle neck, and its yellow capsule, it has become a new element of recognition and union. The bottle has been produced while respecting those values of sustainability and attention for the environment that has always characterised the Collio region. Its 500 grams of weight against the traditional 550 – 600 grams make it a low impact product, with a reduced consumption of glass.

The high quality cork with its smaller cross-section and its shape that recalls the styles of yesterday complete its figure, rendering this a bottle with a unique design.

Abroad, the objective is to promote the Collio brand in the USA, in Asia and in Latin America. The Consortium participates regularly in numerous events, such as Vinitaly, ProWein, the London Wine Fair, and the Simply Italian Great Wine Tour in the USA and Asia.

The Consortium is also particularly active from a point of view of **environmental sustainability, wine-making experimentation and research**. Among the fronts along which it is moving is the genetic protection of indigenous grapevines. After careful research, some old plants of indigenous varieties have been identified (Ribolla Gialla, Malvasia Istriana, (Tocai) Friulano), from which some buds have been selected. From these, through mass selection, vine-grafts have been created and new vineyards have been planted, which have the role of gene banks to preserve and hand down to future generations their genetic potential. Since 2004, among the first in Italy, the Consortium has activated the chain control plan, which monitors the entire production chain of Denomination of Origin wines, permitting us to trace the bottle back to the vineyard of production.

One particularly significant project in which the Consortium is engaged is called **Wine Net**: this is a collaborative network involving Italy and Slovenia, aimed at the improvement of the grape-growing and wine-making production chain, with innovative solutions and new experiments on the systems of pruning and forms of cultivation. The Wine Net project was proposed to the University of Padua, the University of Ljubljana, research institutes, the Consortia for the Preservation and Wine-making Cooperatives of Venetia, Friuli-Venezia Giulia, Emilia-Romagna and Slovenia. It aims at reinforcing collaboration among the various realities so as to favour the exchange of information for the improvement of quality standards among the grape-growing and wine-making products and their tools of communication.



**PRODUCT SPECIFICATION FOR THE
REGISTERED DESIGNATION OF ORIGIN OF WINES
"COLLIO GORIZIANO" OR "COLLIO"**

Approved by Pres. Decree 24.05.1968	OJ 178 - 15.07.1968
Amended by Pres. Decree 10.01.1979	OJ 153 - 06.06.1979
Amended by Pres. Decree 03.11.1989	OJ 85 - 11.04.1990
Amended by Pres. Decree 01.06.1987	OJ 144 - 23.06.1987
Amended by Min. Decree 28.02.1995	OJ 60 - 13.03.1995
Amended by Min. Decree 24.09.1997	OJ 239 - 13.10.1997
Amended by Min. Decree 25.03.1998	OJ 88 - 16.04.1998
Amended by Min. Decree 31.07.2007	OJ 186 - 11.08.2007
Amended by Min. Decree 31.07.2007	OJ 182 - 07.08.2007
Amended with Min. Decree 11.02.2008	OJ 42 - 19.02.2008
Amended by Min. Decree 25.09.2008	OJ 232 - 03.10.2008
Amended by Min. Decree 16.04.2010	GU 95 - 24.04.2010
Amended with Min. Decree 30.11.2011	Published on the official website of Mipaaf Section on Quality and Safety of PDO and PGI wines

**Article 1
Denomination of wines**

1. The registered designation of origin "Collio Goriziano" or "Collio" is reserved for wines that meet the requirements established by this production regulation, for the following wine types:

"Collio Goriziano" or "Collio" White
"Collio Goriziano" or "Collio" Chardonnay
"Collio Goriziano" or "Collio" Malvasia (from Istrian Malvasia w.)
"Collio Goriziano" or "Collio" Muller Thurgau
"Collio Goriziano" or "Collio" Picolit
"Collio Goriziano" or "Collio" Pinot Blanc
"Collio Goriziano" or "Collio" Pinot Grigio
"Collio Goriziano" or "Collio" Ribolla or Ribolla Gialla
"Collio Goriziano" or "Collio" Riesling (from Rhine Riesling)
"Collio Goriziano" or "Collio" Italic Riesling
"Collio Goriziano" or "Collio" Sauvignon
"Collio Goriziano" or Friulian "Collio" (from Friulian Tocai)
"Collio Goriziano" or "Collio" Aromatic Traminer
"Collio Goriziano" or "Collio" Red
"Collio Goriziano" or "Collio" Cabernet
"Collio Goriziano" or "Collio" Cabernet Franc
"Collio Goriziano" or "Collio" Cabernet Sauvignon
"Collio Goriziano" or "Collio" Merlot
"Collio Goriziano" or "Collio" Pinot Noir



2. The wine types listed in the previous paragraph may be accompanied by the word "Riserva" (Reserve), if submitted to an aging period, the terms of which are set out in Article 7.

Article 2

Ampelographic basis

1. The registered designation of origin "Collio Goriziano" or "Collio", with the specification of one of the following varieties:

Chardonnay

Malvasia (from Istrian Malvasia w.) Muller Thurgau

Picolit

Pinot Blanc

Pinot Grigio

Ribolla or Ribolla Gialla

Riesling (from Rhine Riesling)

Italic Riesling

Sauvignon;

Friulano (from Friulian Tocai)

Aromatic Traminer

Cabernet Franc

Cabernet Sauvignon

Merlot Pinot Noir

It is reserved for wines made from grapes coming from vineyards that, within the same company, have at least 85% of the corresponding variety. Other grapes from varieties of the same colour can also provide a contribution, up to a maximum of 15%, as set out in paragraph 1 of this article.

2. The "Cabernet" specification is reserved for wines made from grapes coming from the following varieties:

Cabernet Franc and/or Cabernet Sauvignon and/or Carmenere.

3. The registered designation of origin "Collio Goriziano" or "Collio", with the white or red specification, is reserved for white or red wines, made from grapes coming from vineyards composed, within the same company, by one or more varieties of the corresponding colour among the varieties referred to in the first paragraph, except for the aromatic varieties Muller Thurgau and Traminer, which may not exceed 15% of the total.

Article 3

Production area of the grapes

The grapes for the production of wines with the registered designation of origin "Collio Goriziano" or "Collio" must be produced in the areas listed below:

First area:

This area is marked by a line that, from the overpass on the Gorizia-Udine railway, takes the road that from the crossroads of Madonna del Fante leads directly to Piedimonte del Calvario. From here the line runs along the river Isonzo until it meets the national border. The line follows this border until it meets with the Judrio stream near Mernicco.



CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13



Then it bends southwards, following the border along the stream, between the provinces of Udine and Gorizia, until it reaches the bridge of national road no. 356 to Brazzano and Cormons. The line continues along this road until the overpass that, in Cormons, joins national road no. 56, intersecting the Gorizia-Udine railway. From here, it continues to the east along the railroad, up to the exit near km 25. From here it crosses the railway and joins the municipal road that branches off the main road and goes through Stuccara, arriving in Bosco di Sotto. Then it continues towards Casa Cattarin Giovanni - Pradis di Cormons no. 35 until it reaches the municipal road Cormons-Moraro at level 40 of the Boatina. From the meeting point with that road and along the same to the east, for a distance of 950 meters it gets to level 45, meeting point with the stream Versa. From level 45 the delimitation continues to the north, along the right bank of the stream Versa up to the Udine-Gorizia railway, which it follows up to the overpass with the road to Piedimonte del Calvario, the starting point of the boundary line.

Second area:

This area is marked by a line that, starting from Case Pusnar, reaches Case Medeot and Case Piccolo along the irrigation canal of the Cormons Gradisca fields. From here, following the foot of the hill, touching Case Papalin and crossing the land parcels 680/3, 685/2, 685/1, 542 and 544/5, the line re-joins the road that to the north leads to Villanova di Farra going through levels 49 and 48. From there to the west, it follows the road to Case Bressan (level 48), it arrives at Borgo dei Conventi (level 46) and bends to the south on the road to Farra d'Isonzo. From Farra d'Isonzo (level 45) follows the road to the west towards Borgo Bearzat and continues until it meets, in the vicinity of Villa Zuliani, at level 36, the road Gradisca d'Isonzo-Borgo Zoppini. From here the boundary line turns north-east to Borgo Zoppini, then goes along state road no. 351 reaching Case Pusnar, starting point of the delimitation line.

Article 4

Viticulture regulations

1. The Environmental conditions and cultivation methods of vineyards for the production of wines with the registered designation of origin "Collio Goriziano" or "Collio" must be the traditional ones in the area of production, typical of hillside vineyards and, in any case, able to give the grapes and deriving wines the quality features specific to the designation.
2. This excludes in any case vineyards on the valley floor and those on the plains. This exclusion does not apply, however, to vineyards located on flat land resulting from earthworks on hills and to vineyards in the first production area set out in art. 3, located on foothills at an altitude of over 85 metres above sea level.
3. Planting patterns, types of cultivation and pruning systems must be those commonly used, and in all cases be such as not to modify the characteristics of the grapes and wines. The vineyards planted after the entry into force of these regulations will need to have a density of at least 4000 plants per hectare.
4. The maximum yield of grapes allowed for production of the wines referred to in art. 2 shall not be more than 4 tons per hectare for the special "Picolit" variety and 11 tons per hectare for the remaining varieties.
5. In good years, the amount of grapes obtained and allocated to the production of wines with the registered designation of origin "Collio Goriziano" or "Collio" must be brought back to the above limits as long as the global production does not exceed those limits by 20%, without prejudice to the limits of grapes/wine yield for the quantities in question.



CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13



6. The maximum yield of the finished wine shall not exceed, in any circumstance, 60% for "Picolit" and 70% for all other wines. For yields up to a maximum of 65% for the "Picolit" and 75% for other wines, the designation pursuant to art. 1 will be given, respectively, to 60% and 70% of the crop, while the remaining 5% must be classified under current regulations. Exceeding those limits involves the loss of right to the designation for the entire lot.

7. Any forcing practice is forbidden; however, emergency irrigation is allowed, up to the colouring of the fruit.

Article 5

Winemaking rules

1. Winemaking in general and mandatory aging included in the specifications of the "reserve" types must be carried out within the production area defined in art. 3.

2. However, taking into account traditional situations, regulations allow such operations to be carried out in the entire territory of the surrounding municipalities, even if only partially included in the defined area.

3. It is also the right of the Ministry of Agriculture, Food and Forestry to allow, upon special request of the companies concerned, these winemaking processes to be carried out, in addition to the production area referred to in Article 3, also in the bordering municipalities, as well as in processing plants located within the region, provided that the same companies:

Prove to own vineyards in production registered in the Vineyard Registrar of the area concerned by the designation of origin in question.

Submit a reasoned request backed up by the opinion of the technical bodies of the Autonomous Region Friuli Venezia Giulia on the technical conformity of the winemaking facilities and the real capability of applicant companies to process grapes coming from the vineyards registered under the designation of origin "Collio Goriziano" or "Collio".

4. Grapes destined to winemaking must ensure a minimum natural alcohol content of 10.50%, for all wines, except for the "Picolit", for which this limit is set at 13.00% vol.

5. Topping is allowed, with a maximum of 5% of other wines, of the same colour, entitled to the designation of origin "Collio Goriziano" or "Collio", of all its types, as long as the total quantities of added wine, obtained from varieties referred to in art. 2, paragraph 1, do not exceed 15%.

6. The aging period for the "reserve" type of wines, as per the following art. 7, starts on November 1st of the year of production of the grapes.

Article 6

Consumption characteristics

When released for consumption, the wines listed in art. 2 of these regulations must have the following characteristics:

1) "Collio Goriziano" or "Collio", white type:

Colour: from straw yellow to golden yellow, more or less intense, sometimes with coppery reflections.

Bouquet: delicate and slightly aromatic.



CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13



Taste: dry, lively, fresh and harmonious.
Minimum total alcohol content: 11.50% vol.
Minimum non-reducing extract: 15.0 g/l.
Total minimum acidity: 4.0 g/l.

2) "Collio Goriziano" or "Collio" Chardonnay:

Colour: from straw yellow to strong golden yellow, more or less intense.
Bouquet: delicate and distinctive.
Taste: dry, full-bodied and harmonious.
Minimum total alcohol content: 11.5% vol.
Minimum non-reducing extract: 15 g/l
Total minimum acidity: 4.0 g/l.

3) "Collio Goriziano" or "Collio" Malvasia:

Colour: from straw yellow to strong golden yellow, more or less intense.
Bouquet: pleasant, and distinctive.
Taste: dry, round and harmonious.
Minimum total alcohol content: 11.5% vol.
Minimum non-reducing extract: 15 g/l;
Total minimum acidity: 4.0 g/l.

4) "Collio Goriziano" or "Collio" Muller Thurgau:

Colour: from straw yellow to strong golden yellow, more or less intense.
Bouquet: intense, distinctive and pleasant.
Taste: dry, harmonious, and full-bodied.
Minimum total alcohol content: 11.5% vol.
Minimum non-reducing extract: 15 g/l;
Total minimum acidity: 4.0 g/l.

5) "Collio Goriziano" or "Collio" Picolit:

Colour: from straw yellow to strong golden yellow, more or less intense.
Bouquet: delicate, fine and pleasant.
Taste: semi-sweet or sweet, warm and harmonious.
Minimum total alcohol content: 14% vol.
Minimum non-reducing extract: 18 g/l.
Total minimum acidity: 4.0 g/l. Maximum volatile acidity: 30 meq/l

6) "Collio Goriziano" or "Collio" Pinot Blanc:

Colour: from straw yellow to strong golden yellow, more or less intense.
Bouquet: delicate, and distinctive.
Taste: dry, full-bodied and harmonious
Minimum total alcohol content: 11.5% vol.
Minimum non-reducing extract: 15 g/l;
Total minimum acidity: 4.0 g/l.



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TO EC REGULATION N. 1308/13



7) "Collio Goriziano" o "Collio" Pinot Grigio:

Colour: from straw yellow to golden yellow, more or less intense, at times with coppery reflections.

Bouquet: distinctive.

Taste: dry, full-bodied and harmonious.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 15 g/l;

Total minimum acidity: 4.0 g/l.

8) "Collio Goriziano" or "Collio" Ribolla or Ribolla Gialla:

Colour: from straw yellow to strong golden yellow, more or less intense.

Bouquet: distinctive.

Taste: dry and fresh.

Minimum total alcohol content: 11% vol.

Minimum non-reducing extract: 15 g/l.

Total minimum acidity: 4.0 g/l.

9) "Collio Goriziano" or "Collio" Riesling:

Colour: from straw yellow to strong golden yellow, more or less intense.

Bouquet: intense, delicate and pleasant.

Taste: dry, distinctive and aromatic.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 15 g/l.

Total minimum acidity: 4.0 g/l.

10) "Collio Goriziano" or "Collio" Italic Riesling:

Colour: from straw yellow to strong golden yellow, more or less intense.

Bouquet: special and distinctive.

Taste: dry and harmonious.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 15 g/l;

Total minimum acidity: 4.0 g/l.

11) "Collio Goriziano" or "Collio" Sauvignon:

Colour: from straw yellow to strong golden yellow, more or less intense.

Bouquet: delicate and distinctive.

Taste: dry, full-bodied and harmonious.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 15 g/l;

Total minimum acidity: 4.0 g/l.

12) "Collio Goriziano" or Friulian "Collio":

Colour: from straw yellow to strong golden yellow, more or less intense.

Bouquet: delicate and pleasant, with a distinctive aroma.

Taste: dry, warm, full-bodied, slightly bitter and harmonious.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 15 g/l;

Total minimum acidity: 4.0 g/l.



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TO EC REGULATION N. 1308/13



13) "Collio Goriziano" or "Collio" aromatic Traminer:

Colour: from straw yellow to strong golden yellow, more or less intense.

Bouquet: typical distinctive aroma.

Taste: dry, aromatic, intense, distinctive and full-bodied.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 15 g/l;

Total minimum acidity: 4.0 g/l.

14) "Collio Goriziano" or "Collio", red type:

Colour: ruby, sometimes with garnet reflections.

Bouquet: slightly herbaceous and vinous.

Taste: dry, full-bodied and harmonious.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 19 g/l.

Total minimum acidity: 4.0 g/l.

15) "Collio Goriziano" or "Collio" Cabernet:

Colour: ruby, with garnet reflections.

Bouquet: distinctive, herbaceous, becoming ethereal over time.

Taste: dry, harmonic and slightly herbaceous.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 19 g/l.

Total minimum acidity: 4.0 g/l.

16) "Collio Goriziano" or "Collio" Cabernet Franc:

Colour: ruby, quite intense.

Bouquet: distinctive, herbaceous and pleasant.

Taste: dry, round, herbaceous and harmonious.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 19 g/l.

Total minimum acidity: 4.0 g/l.

17) "Collio Goriziano" or "Collio" Cabernet Sauvignon:

Colour: ruby red, with garnet reflections.

Bouquet: distinctive, pleasant and intense.

Taste: dry, round and harmonious.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 19 g/l.

Total minimum acidity: 4.0 g/l.

18) "Collio Goriziano" or "Collio" Merlot:

Colour: ruby red, not very intense.

Bouquet: distinctive, pleasant, sometimes with a herbaceous background.

Taste: dry, slightly bitter and savoury.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 19 g/l.

Total minimum acidity: 4.0 g/l.



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TO EC REGULATION N. 1308/13



19) "Collio Goriziano" o "Collio" Pinot Noir:

Colour: ruby, more or less intense.

Bouquet: intense and distinctive.

Taste: dry, pleasant and velvety.

Minimum total alcohol content: 11.5% vol.

Minimum non-reducing extract: 19 g/l.

Total minimum acidity: 4.0 g/l.

The red and white wines with the "reserve" denomination as laid down in Article 7, should present the specific organoleptic features resulting from the length and methods of aging.

The white and red wines referred to in this article, if aged in wooden casks, can have the distinctive organoleptic characteristics resulting from the production system, which must not, however, prevail over the original ones.

It is the right of the Ministry of Agriculture, Food and Forestry to change, by decree, the minimum limits set out above for each wine in relation to total acidity and non-reducing extract.

Article 7

Aging

The red and white wines listed in art. 2, coming from grapes that ensure a minimum natural alcohol content of 12.00% vol, with the exception of the "Picolit", and a non-reducing minimum extract of 18 g/l for whites and 22 g/l for reds, may adopt the "reserve" denomination, provided that:

- 1) The wines have not been subjected to any enrichment process.
- 2) Red wines have undergone an aging period of 30 months from November 1st of the year of production of the grapes, of which at least six months in wooden barrels and the corresponding quantities have been recorded separately on cellar logs by November 1st of the year of production of the grapes.
- 2) White wines have undergone an aging period of 20 months from November 1st of the year of production of the grapes and the corresponding quantities have been recorded separately on cellar logs by November 1st of the year of production of the grapes.

Article 8

Description and presentation

The description on the label of the wines referred to in these product specifications shall meet the following requirements:

1. It is forbidden to use any additional denomination other than those provided for by these specifications.
2. Variety names, in addition to the designation of origin "Collio Goriziano" or "Collio", must appear immediately below the words "Registered designation of origin" and written in fonts whose size does not exceed two-thirds of those used for the designation of origin itself. The same criterion shall apply for the indication of types. The indication of the "Red" type is mandatory, while the indication of the "White" type is optional.



CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13



3. Wines with designation of origin "Gorizia Collio" or "Collio" must necessarily be labelled with the year of production of the grapes.
4. The fonts used for the "reserve" indication must not exceed in size those used for the name of the variety.

Article 9

Connection with the geographical environment

A) Information on the geographical area

1. Natural factors relevant to the connection.

1.1 Geographical area

The geographical area described in Article 3 includes the northern hills of the province of Gorizia between the river Isonzo to the east, the stream Judrio to the west and the state border to the north. That entire area is located next to the state border with the Republic of Slovenia and the Isonzo plain to the south. The area has a total of about 1,500 hectares of specialised vineyards.

The territory is composed of a sequence of hills running almost continuously along the east-west axis and creating large areas fully exposed to the sun, ideal for high-quality viticulture.

The viticulture in the Collio area is practiced exclusively on hilly terrains. The average altitude varies from 60 to 270 meters above sea level.

The slope of the hills varies too. Its average is between 15 and 30% with as much as one fourth of the territory in the 8-15% range and one-fifth in the 2-8% range.

Thanks to functional hydraulic-agrarian techniques introduced in recent decades, which made it possible to obtain in many cases areas with slopes facilitating a good mechanisation of the main cultivation works, Collio's specialised viticulture has established itself as a deeply rooted and widely respected activity.

The overall exposure of vineyards is to the south, with certain areas also exposed to the southeast.

1.2 Soil

Collio's soils are of the flyschoid type. From the lithological point of view, there four distinct facies: a predominantly marly one, one mainly made of sandstone, one mixed between the first two and finally a conglomerate one. The origin of the rocks is from the Eocene and Paleocene eras. They were brought to the surface by the lifting of the seabed. This is clearly shown by the frequent findings of marine fossils in the vineyards.

In most of the territory, the marl and sandstone components tend to be equivalent, resulting in a soil of flyschoid nature that greatly facilitates viticulture.

These rock formations break up easily due to weathering, giving rise to gross elements that initially evolve into a gritty soil and then over the years into a very minute soil, ideal for a good viticulture.

On average, the effective soil depth for the rooting is around 50 to 100 cm from the lithic layer, reaching even 150 cm in some cases. Usually the soil is well drained and this facilitates cultivation and ensures that vines provide their best possible quality.



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TO EC REGULATION N. 1308/13



1.3 Climate

The Julian Alps range, to the north of the hills, is an effective shelter from the cold northern winds. This range, along with the proximity of the Adriatic coast, which is on average about twenty kilometres away, helps mitigating temperature changes, favouring the establishment of a mild and temperate microclimate that is particularly beneficial to viticulture. This microclimate is also helped by the reflection of sunlight on the nearby sea, which determines an increased solar irradiation.

Collio's climate is characterised by hot summers, although not humid, and cold winters with moderate rainfalls. Average summer temperatures are 21.5 to 22.5 °C and average winter ones about 4 °C. Average annual rainfall is around 1350-1400 mm, with a main peak in October-November and a secondary one in June, while the main minimum occurs in February and the secondary one in July. The data provided by meteorological monitoring stations indicate that in average more than 50% of the total annual precipitation occurs in the period between April 1 and September 30, which is the growing period of vines.

Solar radiation recorded in the period 1991 - 2002 showed that the annual average insolation in the best-exposed hill areas was around 5600 MJ/m². By contrast, those values were around 4800 MJ/m² in the surrounding lowland areas.

2. Human factors relevant to the connection

2.1 Humans and vines in the past

The achievement of quality wines is undoubtedly linked not only to environmental factors (climate and soil) but to human factors as well (technical, productive and entrepreneurial aspects). These represent the other half of success for the achievement of any quality product, and their appropriate combination with climate and soil leads to excellent products like Collio wines.

In the collective imagination, the word Collio is synonymous with excellent white wine. Herodian, a Greek historian who lived in the Roman Empire, in 238 A.D., mentioned vines wedded to apple, pear and fig trees, but also mentions that wine vases from this area were used, tied together, to create a bridge on the Isonzo river for the passage of Emperor Maximinus. This episode confirms that at that time the production of wine in these lands was well established. Other mentions on grapes being grown in the area can be found in documents from the period of the Goths, Lombards and the Patriarchate of Aquileia, where wine was collected as a tribute.

Old notarial documents of the fourteenth and fifteenth centuries mention donations and sales of vineyards. In 1600 the names of the wines produced in the Collio area start to make an appearance. These included Ribolla and Cividino among whites and, in later centuries, Refosco and Corvino among the reds.

From mid-1700s until the end of 1800s, the Teresian Agricultural Society carried out an active and fruitful activity for the development of viticulture in the Collio. This is due in particular to the illustrious figure of Giacomo Fabricio. He must be credited with having perfected and disseminated a system of vine cultivation in terraces, called "roncs", a technique still applied today although on a larger dimension. One row of vines, sometimes two, are placed on each terrace, at that time the parcels were of modest dimensions due to the strong parcelling of property.



Modern viticulture was born in the Collio in the second half of 1800s, with Count Teodoro Latour, who was responsible for the introduction of high-quality grape varieties from France and Germany to replace less interesting local varieties. White grapes were still prevailing, so much so that the records of the early 1900s show that about 90% of the wine produced in the Collio area was white and only the remaining 10% was red.

At the end of World War II, the Collio region found itself separated by a border between the Italian Republic and the Federal Republic of Yugoslavia, resulting in the Italian Collio and the Brda on the Slovenian side. And so a territory always united in history, culture and traditions, which in the Italian part spoke Friulian, Slovenian and German, after the splitting not only took different evolutionary directions but broke the unity of many farming industries, separating buildings and lands in two different countries, with serious harm to the economy of the industries.

2.2 Rules of today's viticulture

The milestone confirming the status of the Collio as a wine-growing area of excellence is the Presidential Decree of May 24, 1968, which recognised the DOC on the basis of a strict set of rules for the production of grapes and wines.

These specifications dictate the technical and manufacturing aspects necessary for the production of Collio quality wines; these provisions are a mix of established tradition and a modern vision of viticulture and wine making. Among these are:

- **Ampelographic basis of the vineyards.** The varieties used in the production of the wines carrying the designation are specified in Article 2 of this document. Most of them are white varieties, since over several decades they have proved to be able to better express themselves on these hills. Fewer in number, but certainly not lower in quality, are the red varieties. All varieties are part of the "recommended" category, as reported in the Regulations under the Decree of the Region's President no. 0321/Pres of September 9, 2003.

- **Rules for viticulture.** These are rules that identify and exclude land less suited to the production of quality wines, and prescribe the systems of cultivation and growing to be used for the production of quality grapes and wines. And since the objective of the product specification is precisely the pursuit of quality, the same document dictates that new vineyards must have a minimum density of 4,000 vines per hectare. Also, in general, they specify that the grape yield cannot be higher than 11 tons/hectare, with the exception of the "Picolit" grape, whose production must not exceed 4 tons/hectare. In any case, those yields must ensure a minimum natural alcohol content of 10.50% for all wines except for the "Picolit", for which this limit is set at 13%.

To achieve those objectives, the management of vineyards, also carried out through the technical assistance of the Consortium, aims at ensuring a rational arrangement on the territory, facilitating farming operations, the management of the vegetative part and everything else needed (including a partial green harvest) in order to obtain quality productions.

The maximum yield of the finished wine cannot in any case exceed 70%, with the exception of the "Picolit", for which the yield may not exceed 60%.

And still on the subject of quality, the specification prohibits all forms of forced production. This does not include emergency irrigation, which is allowed only in particularly dry years.



- Standards for winemaking. Winemaking practices must be the traditional ones and such as to obtain from the "white" grapes fruity, fine, pleasing and harmonious wines, which reflect the characteristics of the varieties from which they are derived.

The prescribed aging of the wines establishes that the "red" types may bear the "reserve" denomination, provided they are kept in oak barrels for at least six months in a total aging of at least 30 months. For white wines, however, that denomination can be acquired after a period of 20 months. The passage in wood is not mandatory. In all cases the "reserve" wines must not have been subjected to any enrichment.

The vinification and mandatory aging of "reserve" wines must take place within the defined area, unless exceptions are made for traditional situations involving the conduct of these operations also in the remainder of the municipalities bordering on the prescribed area. Exemptions are also granted by the Ministry of Agriculture and Forestry for specific and particular situations.

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

The Collio DOC includes nineteen types of wines, of which thirteen whites and six reds. All types of wine can be accompanied by the word "reserve" if properly aged.

Collio wines, in terms of analytical and organoleptic characteristics, show distinctive traits mostly attributable to the territory (soil and climate) and to the human factor for the rest.

Article 6 of product specifications describes each type of wine under the analytical and organoleptic aspect, and in such a way as to allow its clear identification, which is the result of a distinctive bond with the geographical environment. That same article does not include analytical values related to sugars, volatile acidity and sulphur dioxide required by Article 26 of EC Reg. 607/2009, except for the "Picolit" wine, but only regarding the maximum volatile acidity.

These values are not normally shown in the product specification, as they are and should be lower or higher than the limits imposed by Community law.

With respect to the total acidity, the values in each wine are higher than those set out by EC Reg. 479/2008 Ann. IV, i.e. higher than 3.5 g/l.

Regarding the volatile acidity, the values in each wine are lower than those set out in EC Reg. 606/2008. Ann.I C, i.e. lower than 18 milliequivalents per litre for white wines and 20 milliequivalents per litre for red wines. A special exemption is provided for the "Picolit" type - a semi-sweet or sweet wine deriving from an over-ripening of the grapes - for which there is a maximum of 30 milliequivalents per litre.

With regard to sulphur dioxide, values in each wine are lower than those set out in EC Reg. 606/2009 Ann. I B, i.e. lower than 150 mg/l for red wines and 200 mg/l for white wines.

Regarding total sugars, the reference regulation is EC Reg. 607/2009, Ann. XIV part B,



It should be noted that all Collio wines fall within the "dry taste" type, and therefore have a residual sugar content of not more than 4 g/l, save as otherwise provided for in relation to total acidity. The exception is the "Picolit" type that being "semi-sweet or sweet" may have a residual sugar higher than 12 g/l in the semi-sweet type, save as otherwise provided for in relation to total acidity and 45 g/l in the sweet type.

The Collio territory gives white wines a pale straw colour, sometimes with bright green reflections and, in other cases, with more or less intense golden hues. The bouquets are sharp and intensely fruity, on the palate they are nicely soft and sometimes the taste is supported by a slight hint of almond. These are sensations typical of the grape variety from which they originate. The production takes place after a selection of the grapes, soft pressing and temperature controlled fermentation without the skins, exactly to maintain and enhance the typical aromas conferred by the vine. If wines are destined to prolonged aging before being marketed, winemaking involves contact with the skins. This results in wines with stronger golden reflections and a more structured body.

The colour of Collio's red wines is characterised by a markedly brilliant ruby red, the bouquet has a distinct personality, often with a pleasant and fine herbaceous aroma and the taste is round-bodied, as a result of a normal acidity conferred by well-ripened grapes and a week-long fermentation in contact with the skins. For wines being subjected to aging, there is a careful selection of grapes and the fermentation time on the skins is extended by a few days. In such a case, the aged wines show more or less complex phenolic hints, related to the nature and time of permanence in wooden barrels.

C) Description of the causal interaction between the elements referred to in point A) and those referred to in point B).

Several studies in recent decades show that in this area there are evident and significant homogeneous traits: physical, human, historical and cultural factors that contribute to characterise the relationship between wine and region. These homogeneous traits interact with each other, making Collio an entity of undisputed value in the national wine scene.

• ***Physical homogeneity***

Among the physical homogeneous traits, undoubtedly the climate, exposure and soil play a significant role.

The climate is the result of the combined action of several factors related to latitude, which affect the amount of solar radiation and temperature. Linked to orography is the presence of thermally originated breezes, both upstream and downstream. These are due to stable weather conditions stationing on the Collio area for 200 days a year on average. These are the so-called dynamic anticyclones. Breezes facilitate the night drainage of cooler air, which rolls down from the slopes and accumulates in the valley and, in summer, facilitate the exchange of air that reduces the muggy conditions.

Another important element that affects the climate is the near presence of the great water mass of the Upper Adriatic, which helps to mitigate the temperature toning down its extremes (higher temperatures than average in winter and lower in summer).



The orographic factors (arrangement, slope, aspect) playing on the intensity of solar radiation, temperature, precipitation and winds help determine winter temperatures that over the last century have never reached the critical temperature for vines, which is -15 / -18 °C. Statistically, in the Collio area a cold winter (-10 / -12 ° C) occurs every 28 years on average. The risk is also statistically low for spring frosts. In fact, in the last fifty years the event has occurred only three times, in April 1969, 1985 and 1997.

Another physical homogeneity is represented by the soil. This feature is the result of a careful selection made by wine growers interested in the designation over forty years ago. In defining the area of production they encompassed in the specification only hilly areas; areas that by nature have the same lithological matrix: marl-sandstone or marl flysch, with brown or yellowish-brown surface with a loose or loose-clayish structure with a limestone skeleton.

Clearly the factors mentioned above constitute that “extra something” that helps providing character to the special qualities of Collio wines, and the particular nature of the soil provides the same wines with a phenotypic expression that is different in flavour and taste compared to other regional wines. In addition, the rainfall pattern and the seasonal weather conditions limit the production of grapes per hectare and enhances quality.

- *Anthropogenic homogeneity.*

The continuous presence of winemakers in the Collio area dates back several millennia. The agricultural productions that until the Second World War made the territory famous were viticulture and the cultivation of cherries and plums. Important as well, in the recent past, was the breeding of dairy cattle.

The gradual change of the structure of the farming industry and the consequent decline of available workforce, expelled for various reasons from farming or attracted to other sectors, led to the almost total disappearance of the cherry cultivation, also because it was more difficult to mechanise. Therefore, the rural production system found its consolidation, fame and prestige in the wine sector, thanks to the strong vocation of the land for the vine cultivation. In this context, the concept of "technological-productive culture" has taken shape and substance. This is a layered wine culture, deeply rooted and widespread, which has its own production techniques and works in strong synergy across generations and involving different figures of the entrepreneurial sector.

- *Historical and cultural homogeneity*

Winemaking in the Collio has a long history, as it happens in most of the territories where man is closely linked to the environment, making agriculture take the best advantage of what is locally available. This is proved by a number of documents from Roman times to the present day, which describe the evolutionary stages of viticulture showing a clear connection between human factors, the environment, history and traditions. A brief reference to this richness is made in another section of this document.

It must be said that the wine history of Collio is linked to the history of the State of which the territory was part for centuries. In fact, the Collio is not merely defined by its current status, but is also the product of the situation before the Second World War, when history, culture and traditions reflected a tolerant multi-ethnicity of the populations that composed the dissolved Austro-Hungarian Empire, an example of peaceful and civil coexistence. It was under this Empire that the Collio's viticulture lived a historic moment that strengthened its identity, which was the fourth Austrian Wine Congress held in Gorizia on September 16-20 1891, organised by Collios' winemakers. The conference was attended by the most distinguished representatives of the empire's winemaking world. The burning issue was the survival of viticulture in Central Europe, dealing with the serious problems created by the infestation of phylloxera and cryptogams. On that occasion, it was decided



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TO EC REGULATION N. 1308/13



that the reconstruction of viticulture had to take the road leading to the grafting of famous European vines on American roots and not to pursue the easy solution that indicated in hybrids the way out. From that historical moment, Collio's viticulture has found new impetus, refining and combining traditional cultivation techniques with the dictates and directions of modern technology, daughter of scientific progress. Hence the famous Collio wines described in Article 6 of this specification.

Therefore, the above considerations regarding the existence of homogeneous physical, historical, cultural and economic traits, justifiably lead to the conclusion that the Collio is an area with a strong wine-growing vocation and its wines are the direct and comprehensive expression of their territory.

Article 10

References of the control body

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Valoritalia is the control body authorised by the Ministry of Agriculture, Food and Forestry in accordance with article 13 of Legislative Decree no. 61/2010 (*Annex 1*) carrying out the annual verification of compliance with the provisions of these regulations, in accordance with article 25, par. 1, 1st section, letters a) and c), and article 26 of EC Reg. No. 607/2009, for products that benefit from the PDO, using a methodology of systematic controls over the entire production chain (wine growing, processing, packaging), in accordance with the aforementioned article 25, par. 1, 2nd section, letter c).

In particular, this verification is carried out in accordance with a predetermined control plan, approved by the Ministry, in conformity with the form approved by M.D. of November 2, 2010, published in the OJ No. 271 of 19.11.2010 (*Annex 2*).

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