

VALLAGARINA PGI



CATEGORY

WINE

Registration date: 19 / 02 / 1999

DESCRIPTION

The Vallagarina PGI is reserved for the following typologies of wine: White (incl. Semi-sparkling), White Spumante, Red (incl. Semi-sparkling), Rosé Spumante Rosé and Red Novello. The Indication also incorporates numerous grape variety specifications.

PRODUCTION AREA

The production area of Vallagarina PGI is within the territory of several municipalities in the province of Verona, in the Veneto region and in the Autonomous Province of Trento.

BLENDS

White, red and rosé wines with the Vallagarina PGI must be obtained from grapes originating from vineyards, in a business environment, with one or more grape varieties suitable for cultivation in the Autonomous Province of Trento and the Province of Verona in the Veneto region.

DESCRIPTION OF PRODUCT TYPOLOGIES

Vallagarina PGI Bianco, alone or with specification of grape variety, ranges from straw-yellow to golden yellow in colour, at times with greenish or coppery highlights; the nose offers a wide range of fragrances from fruit to sweet spices; it is smooth on the palate, with an acid-sapid vein and fruity returns in the dry to sweet typologies. It can also be produced as Frizzante or Spumante wine. Vallagarina PGI Rosso, alone or with specification of grape variety, has a ruby-red colour, varying in depth and at times with orangey highlights; the nose reveals complex fragrances of ripe red fruit, forest fruit and spices; it is smooth and harmonious on the palate, ranging from dry to sweet. It can also be produced as Semi-Sparkling and Novello wine. Vallagarina PGI Rosé, alone or with specification of grape variety, is pink in colour, varying in intensity; the floral fragrances of the nose are followed by sensations of fresh fruit and balsamic tones; it is harmonious and fresh on the palate, ranging from dry to sweet. It can also be produced as Frizzante or Spumante wine.

QUALIGEO

GRAPE VARIETY SPECIFICATION GIS EUROPE&WORLD

The Vallagarina PGI with the specification of one of the grape varieties suitable for cultivation in the concerned area, is reserved for wines that are obtained from grapes originating from vineyard compounds, in a business environment, for at least 85% of the corresponding grape variety. Un-aromatic grapes similar in colour and originating from other grape varieties classified as "suitable for cultivation" or present in the provinces of Trento and Verona, max. 15%, can contribute, pure or combined, to the production of the above-mentioned musts and wines. Vallagarina PGI wines with specification of one of the grape varieties can also be produced as Frizzante, Spumante and Novello, the latter limitedly from red grape varieties. Reference to the names of two grape varieties is permitted in the design and presentation of Vallagarina PGI wines on the condition that the wine derives exclusively from the two indicated grapes, and that the quantity of grapes produced by each of the varieties is higher than 15% of the total. The grape varieties must be indicated on the label in descending order, in respect to the actual contribution of the grape. Vallagarina PGI wines with specification of grape variety must display the organoleptic properties of the grape variety, as well as the indicated characteristics for the typology of wine.

ADDITIONAL SPECIFICATIONS

Inter-regional PGIs: Vallagarina PGI wines are produced with the same characteristics in both the provinces of Verona in the Veneto region, and in the autonomous Province of Trento.

REFERENCE BODY



Vini del Trentino
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INSPECTION BODY



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ECONOMIC INDICATORS



PRODUCERS 47

BOTTLING COS. 47



PRODUCTION (HL)

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QUALIGEO



GIS EUROPE&WORLD



TURNOVER (MLN €)
1.11



SURFACE (HA)
212



ITALIAN GEOGRAPHICAL INDICATIONS OPEN DATA MULTIMEDIA PLATFORM



A Ministry of Agriculture (Department of competitive politics, agri-food quality, horse and fishery; General Direction of quality agri-food and horse promotion) co-financed project by M.D 93007 of 12/23/2014.

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