

# Consorzio Vino Chianti

FIRENZE

Dal 1927

## PRODUCTION REGULATION FOR CONTROLLED DENOMINATION OF ORIGIN WINES

### « CHIANTI »

*Granted by the Decree of 2003 (Official Gazette no. 73 of 28 March 2003)*

#### Article 1

The controlled and guaranteed denomination of origin (DOCG) “Chianti” is reserved for “Chianti” wines, which have already been granted the controlled denomination of origin (DOC) designation by decree of the President of the Republic of 9 August 1967, and which comply with the conditions and requirements established by this production regulation.

#### Article 2

“Chianti” wine must be obtained from grapes produced in the production zone defined in article 3 below and obtained from vineyards with the following ampelographic composition:

Sangiovese: minimum 75%;

Canaiolo nero: up to 10%;

Trebbiano toscano and Malvasia del Chianti, alone or blended: maximum 10%.

The above wine may be produced using white and red grapes from grape varieties suitable for cultivation in the production zones and present in the vineyard in a maximum quantities of 15% of the total grape varieties used for “Chianti” wine and 20% used for “Chianti” wines that reference the subzones and the additional specification of “Superiore” (*Superior*), providing that they do not exceed the 10% limit for each grape variety and do not modify the specific characteristics of “Chianti”, including those that reference the subzones and with additional specifications.

The planting density, cultivation and pruning methods must not change the special characteristics of the grapes and the wine. Horizontal training systems such as pergolas are strictly prohibited. The practice of forcing is strictly prohibited.

The maximum grape yield permitted for the production of “Chianti” wine must not exceed 4 kg per vine on average with a maximum production of 90 quintals per hectare of vineyard in specialized cultivation.

For the production of “Chianti” DOCG wine referencing the subzones “Colli Aretini”, “Colli Fiorentini”, “Colli Senesi”, “Colline Pisane”, “Montalbano”, “Rufina” and “Montespertoli”, the above limits are 3 kg per vine on average and 80 quintals per hectare in specialized vineyards.

For “Chianti” Superiore wine, the yield is reduced to 75 quintals per hectare.

The planting density for new vineyards must be at least 3,300 vines per hectare and the maximum yield per vine must not exceed 3 kg on average.

New plantings for “Chianti” Superior must consist of at least 4,000 vines per hectare and the maximum yield per

vine may not exceed 2.2 kg on average.

The maximum yield per vine for vineyards that existed before this production regulation came into effect and with less than 3,300 vines per hectare is 5 kg on average.

In good years, the grape yield obtained and used to produce “Chianti” DOCG wine must be brought within the above limits provided that the overall production does not exceed these limits by more than 20%, subject to the usual grape/wine limits for the quantities in question.

The maximum grape yield into finished wine must not exceed 70%. If the yield exceeds the above limit but not beyond 75%, the surplus grapes will not have the right to the DOCG designation; if this limit is exceeded, the entire yield will forfeit the right to the DOCG denomination.

After consulting the industry organizations involved, the Region of Tuscany may establish from year to year and before the harvest a maximum grape yield limit per hectare below the limits established by this production regulation. The Ministry of Agricultural, Food and Forestry Policies (MIPAAF) – the national Commission for the protection and enhancement of the denomination of origin designation and the typical geographic requirements for wines – and the appropriate Chambers of Commerce will be immediately notified. “Chianti” and “Chianti” Superiore wine may not be produced from vineyards registered in the “Chianti Classico” registry. An exception to this rule is permitted when the harvest or wine production declarations are submitted in accordance with article 16 of the law of 10 February, no. 164, which must be done before and not after 15 December of the same year of the harvest, the operators and wine producers may forfeit the “classico” specification in favor of the general denomination of “Chianti” since the ampelographic composition is compatible. This forfeiture, which is irrevocable for the year in question, is applicable to all or part of the operator’s production and includes separately declaring the quantity and containers in which the wine is contained in the production or winery loading/unloading records. The grape or wine producer must notify the Ispettorato Repressione Frodi (*Fraud Prevention Inspectorate*) and the Chambers of Commerce holding the “Chianti” and “Chianti Classico” registries for the territory by 15 December.

### **Article 3**

The production zone of “Chianti” DOCG wine is established by article 3 of the production regulation attached to the decree of the President of the Republic of 9 August 1967 officially recognizing the “Chianti” DOC. This zone is defined as follows:

... omission ...

In accordance with article 5 of the law of 10 February 1992, no. 164, the oldest zone is governed exclusively by the separate, independent regulation established specifically for this.

Compliance with this regulation and its production requirements is nevertheless mandatory even if the operator chooses to sell the wine as “Chianti” without additional specifications or distinction, as described in article 2 above.

### **Article 4**

The environmental and growing conditions of the vineyards that will produce “Chianti” wine must be those traditionally situated in the zone and which can confer the specific characteristics to the resulting grapes, musts and wine.

Only those vineyards with a suitable hilly disposition and exposure, whose land, situated at an altitude of 700 m maximum above sea level, is mainly composed of arenacea and calcareous-marnoso substrates, clayey schist and sand are considered suitable. Vineyards situated in the plain regardless of their altitude, in wet lands, on the

bottom of the valley and on predominantly Pliocene clay or very clayey soils are not considered suitable and cannot be registered with the Registry.

If the “Superiore” or geographic specifications used require special production conditions and characteristics, the environmental and growing conditions of the vineyards must comply with the same.

Vineyards may be used to produce “Chianti” DOCG wine only after the third year of planting and if they reference the subzones “Colli Aretini”, “Colli Fiorentini”, “Colli Senesi”, “Colline Pisane”, “Montalbano”, “Rufina” and “Montespertoli”, and only after the fourth year to bear the specification of “Superiore”.

## **Article 5**

The vinification operations must be performed inside the production zone defined in article 3 above, however, taking into account traditional situations these operations may be performed in the entire territory of municipalities that are only partly within the defined zone.

The use of geographic references to the subzones «Colli Aretini», «Colli Fiorentini», «Colli Senesi», «Colline Pisane», «Montalbano», «Rufina» and «Montespertoli» in addition to the “Chianti” DOCG designation is permitted only for wine produced in the subzones defined in article 3, provided that the wine is obtained from grapes harvested and vinified inside the production territories defined for each of the above zones.

Upon authorization from MIPAAF – the national Commission for the protection and enhancement of the denomination of origin designation and the typical geographic requirements for wines – and after consultation with the Region of Tuscany, the above operations for “Chianti” DOCG wine may be performed in wineries outside the above vinification territory but not more than ten kilometers as the crow flies from the boundary defined for “Chianti” DOCG, provided that they are still within the Region of Tuscany.

For the production of “Chianti” DOCG wine that references the subzones, the above operations, authorized under the terms of the above paragraph, may be performed beyond the boundary of these subzones but not more than 25 kilometers away, provided that they are inside the production zone defined for the “Chianti” DOCG and “Chianti Classico” DOCG designation, and as long as these wineries already existed when this regulation came into effect and are associated with companies which vinify in them, either individually or collectively, the grapes they have produced and which are authorized for the production of “Chianti” DOCG wine.

However, these operations are permitted, even if separately, upon authorization from MIPAAF – the national Commission for the protection and enhancement of the denomination of origin designation and the typical geographic requirements for wines – and after consultation with the Region of Tuscany, for wineries that existed at least five years before this production regulation came into effect and bottlers of “Chianti” DOCG wine that reference the subzones and the “Superiore” specification, situated within the adjoining province(s) involved in the Region of Tuscany.

“Chianti” DOCG wine referencing the subzones “Colli Aretini”, “Colli Senesi”, “Colline Pisane” and “Montalbano” may not be released for consumption before 1 March of the year after producing the grapes.

“Chianti” DOCG wine referencing the subzones “Colli Fiorentini”, “Rufina” and the “Superiore” specification may not be released for consumption before 1 September of the year after producing the grapes, after the wine has matured in the bottle for at least two months. “Chianti” DOCG wine referencing the subzone “Montespertoli” may not be released for consumption before 1 June of the year after producing the grapes.

## **Article 6**

The grapes used for vinification must guarantee a minimum natural alcohol content by volume of 10.5% for the “Chianti” DOCG, 11% for the “Chianti” DOCG referencing the subzones “Colli Aretini”, “Colli Fiorentini”, “Colli

Senesi”, “Colline Pisane”, “Montalbano”, “Rufina” and “Montespertoli”, and 11.5% for “Chianti” DOCG wine with the “Superiore” specification. Only local, tried and tested enological practices are permitted, including the traditional practice of the “governo all’uso Toscano”, which consists of slowly refermenting the racked off wine with slightly dried grapes from the grape varieties defined in article 2 above.

The “governo all’uso Toscano” practice must be used for wines that will be drunk within the year following the harvest due to their specific characteristics. The labels of these wines will bear the specification “governato” (*regulated*) or similar terms permitted by the MIPAAF – the national Commission for the protection and enhancement of the denomination of origin designation and the typical geographic requirements for wines.

#### **Article 7**

The wine may be enriched in accordance with European Community and national standards as long as the maximum yield of grapes into wine does not exceed 70% as defined in article 2 above.

Additional products exceeding the 70% yield must replace an equal quantity of original “Chianti” wine, which may be handled as table wine.

#### **Article 8**

“Chianti” DOCG wine released for consumption must meet the following characteristics:

Color: bright ruby red turning to garnet with aging;

Aroma: intensely vinous, occasionally with the fragrance of violets and more markedly refined with aging;

Flavor: balanced, dry (with a maximum of 4 g/l of reducing sugars), tangy, slightly tannic, which becomes velvety soft over time;

Wine produced for consumption within the year and which has undergone the “governo” practice should be lively and well-rounded;

Minimum alcohol content by volume: 1.5% for “Chianti” DOCG wine and “Chianti” wines referencing the subzones “Colli Aretini”, “Colli Senesi”, “Colline Pisane” and “Montalbano”, and 12% for “Chianti” wines referencing the subzones “Colli Fiorentini”, “Rufina”, “Montespertoli” and bearing the specification “Superiore”;

Minimum total acidity: 4.5 g/l;

Minimum non-reducing extract: 19 g/l for “Chianti” DOCG wine, 21 g/l for all wines referencing the subzones “Colli Aretini”, “Colli Fiorentini”, “Colli Senesi”, “Colline Pisane”, “Montalbano”, “Rufina”, “Montespertoli”, and 22 g/l for wines bearing the specification “Superiore”.

#### **Article 9**

“Chianti” DOCG wine aged for at least two years including at least three months of maturation in the bottle may be qualified as “riserva” provided that it has a minimum alcohol content by volume of 12% upon release for consumption.

In order to be qualified as “riserva”, “Chianti” DOCG wine referencing the subzones “Colli Aretini”, “Colli Senesi”, “Colline Pisane”, “Montalbano”, “Montespertoli” must be aged for at least two years including at least three months of maturation in the bottle and have a minimum alcohol content by volume of 12.5%.

“Chianti” DOCG wine referencing the subzones “Colli Fiorentini” and “Rufina” must be aged for at least three months in the cask and three months in the bottle. The period of aging is calculated starting from 1 January of the year after the grapes were produced.

## Article 10

It is prohibited to add to “Chianti” DOCG wine any descriptive qualification other than those defined in this production regulation, including the adjectives «extra», «fine», «scelto» (*select*), «selezionato» (*selected*), «vecchio» (*old*), or similar.

It is permitted to use descriptors that refer to names, company names, or private trademarks provided that they have no laudatory meaning and will not deceive the consumer.

It is also permitted, in accordance with the standards in effect, to use geographic and place names that refer to towns, villages, areas, zones and places within the zone defined in article 3 above, since they are in fact the place of origin of the grapes from which the wine described in this manner is made.

In the “Chianti” wine designation, including those referencing one of the subzones and the “Superiore” specification, the “vineyard” distinction may also be used provided that it is followed by the name of the vineyard and that the plot is distinctly specified in the vineyard registry, that the wine is vinified and stored in separate containers and that this distinction, followed by the name, is reported in the harvest and production declarations as well as the accompanying documents and records.

“Chianti” wines must be released for consumption in glass containers only.

The use of the “Chianti” DOCG designation is not permitted for wines released for consumption in containers greater than 5 liters.

Bottles or other recipients containing “Chianti” wine and released for consumption must be consistent with the traditional characteristics of a prestigious wine, including the shape of the bottle and the labeling.

“Chianti” DOCG wines including those referencing the subzones and additional specifications must be bottled in “Bordeaux” style bottles only for capacities ranging up to and equal to 0.375 liters and up to 5 liters, and in the “Tuscan” style flask for capacities of up to 2 liters. For “Chianti” DOCG wine without geographic or additional specifications only, different glass bottles may be authorized by the national wine Commission upon request from the industry organizations, Consortium or industry Council, including for temporary use and/or disposal.

“Chianti” wine must be bottled in Tuscan flasks only with the characteristics defined by article 3 of the Presidential decree of 12 February 1965, no. 162, which also prohibits the use of previously used flasks.

The wine may not be bottled in recipients with crown caps or pull-off caps.

Only caps flush with the top of the container are permitted, with the exception of 0.375 liter or less containers which may use a screw cap.

The bottles and other containers of “Chianti” wine should always bear the year that the grapes were produced.