

## OTHER ACTS

## EUROPEAN COMMISSION

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

(2010/C 105/05)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006 <sup>(1)</sup>. Statements of objections must reach the Commission within six months of the date of this publication.

## AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006****Amendment application according to Article 9****'LIMONE DI SORRENTO'**

EC No: IT-PGI-0105-0098-06.11.2007

PGI ( X ) PDO ( )

**1. Heading in the product specification affected by the amendment:**

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

**2. Type of amendment(s):**

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

<sup>(1)</sup> OJ L 93, 31.3.2006, p. 12.

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

### 3. Amendment(s):

#### 3.1. Method of production:

- In the third paragraph of Article 4, there is a change to the description in the current product specification of the trellis used for growing the 'Limone di Sorrento' plants; this still mentions that stakes of chestnut wood are preferred, but allows also for the use of stakes made from other kinds of wood and/or metal alloys (given that the material from which the stakes are made does not affect the quality of the product).

Also, as it is unclear from the current specification that the traditional method of producing 'Limone di Sorrento' is to grow the plants either under frames with stakes and a covering or in the shade of other plants or trees, the order of the various parts of the sentence has been changed to make this clearer.

- In the fifth paragraph of Article 4 and the fourth paragraph of Article 5, the date of the start of the lemon harvest has been amended. With the changes in the world's climate in the past few years, the lemons now take less time to ripen and consequently the date of the start of the harvest has been brought forward one month from 1 February to 1 January.

- In the third paragraph before last of Article 4, the maximum per-hectare production of lemons has been amended. Following the granting of PGI status and with improvements to the traditional growing methods, input from agronomists taken on by the product consortium and changing climatic conditions, there has been an increase in the production potential for 'Limone di Sorrento'. In addition, plants that were old or affected by gummosis were replaced with new plants that are now fully productive and this, together with the return to the use of organic fertiliser, means that annual average yields per plant are now much higher, without affecting its qualities.

As a result, to reflect current potential, the product specification now refers to a higher figure of 35 to 45 tonnes for the maximum per-hectare production of lemons.

- In the last point of Article 6, the lemon juice yield has been lowered from 30 % to 25 %. Monitoring of yields from machine squeezing, with the extraction pressure adjusted so as to restrict the presence of solid matter and thus the turbidity of the juice, showed that yields sometimes drop below 30 % but are always over 25 %. These findings meant that the figure had to be updated in the product specification.

#### 3.2. Link:

- The amendment is the inclusion of a new version of point 4.6 of the summary published in the *Official Journal of the European Communities* (OJ C 77, 17.3.2000, p. 5).

The text now mentions various factors demonstrating how long the 'Limone di Sorrento' has existed on the Sorrento peninsula and the importance of its cultivation for the local population. Also, references to the type of wood to be used for the stakes in the arbour trellis have been removed.

Dropping the stipulation regarding the use of chestnut wood for the arbours is a logical consequence of the requested amendment to the method of production so as to allow for the arbours to be constructed from trellises and stakes made of materials other than chestnut wood. This amendment is justified by the fact that, from 1800 to the present day, the landscape has been marked by the presence of lemon trees grown under arbours or in the shade of other high plants to protect them in the winter.

The reference to chestnut stakes is just a technical or historical detail as regards the method of growing the lemons — it is not relevant for the purposes of establishing a link between the area and the product. It is worth mentioning here that the landscape and countryside have been shaped by the skills of the local farmers in designing, and constructing with the best materials available at the time, structures capable of protecting the lemon trees and thus ensuring the proper ripening of the fruit. The farmers chose chestnut wood purely for its technical properties: it was much harder, easier to work with and more durable than alder wood and thus proved more suitable for making the stakes for the arbours. It is clear from the above that the factor linking the area and the 'Limone di Sorrento' is the existence of the arbours themselves — these have always been an integral part of the production method as their purpose is to protect the fruit and ensure that it ripens gradually. It is therefore reasonable to say that mentions of the type of wood used to make the stakes are historical references only and have nothing to do with the causal link between the geographical area and the quality of the 'Limone di Sorrento'.

It is on this basis that it is considered that the new version of point 5.3 of the single document is compatible with the conditions that led to the designation being registered.

### 3.3. Labelling:

- In the first paragraph of Article 7, a point has been added regarding the product being put up for consumption. The current product specification states that the product is marketed only in 'rigid containers' whereas it is common practice, particularly for the growers, to sell it loose.

Providing for the possibility of marketing the fruit in loose form made it necessary to lay down arrangements for attaching stickers so that it is always easy for consumers to identify it and to ensure traceability. The new version of the product specification therefore requires that, when 'Limone di Sorrento' PGI is sold loose, 80 % of the lemons must have a sticker.

- Where Article 7 refers to 'secondary products', it was necessary to delete the words 'of the ingredients' to correct the sense of the paragraph and avoid misinterpretations. The current product specification refers to the mention of the PGI on the labels for processed products and not, as implied wrongly by the letter of the specification, to 'Limone di Sorrento' being listed among the ingredients of the processed product.

The inclusion of the words 'of the ingredients' in the current product specification was the result of a simple drafting error; indeed, the following paragraph refers correctly to 'controls on the correct use of "Limone di Sorrento" PGI in secondary and/or processed products'.

- In the penultimate paragraph of Article 7, the term 'consorzi' (consortia) is no longer given as one of the references that may be added to 'Limone di Sorrento' PGI labels, as the national legislation on consortia for the protection of geographical indications (more specifically, Law No 526/1999 of 21 December 1999) states that each designation may have only one authorised consortium. As a 'Limone di Sorrento' consortium already exists which has been recognised under Law No 526/1999, it would obviously go against the legislation if other consortia were to appear on the labels.
- Finally, again in Article 7, the spelling of the word 'Limoni' (lemons) in the graphic part of the product logo and in the description has been brought into line with that registered by Regulation (EC) No 2446/2000 of 6 November 2000: 'Limone'. This is just a correction of a typing error — in the product specification, 'Limoni di Sorrento' appears only in the description of the logo while the rest of the text refers correctly to 'Limone di Sorrento'.

### 3.4. National requirements:

- Two sentences empowering the Region to amend the product specification have been deleted from the second and fifth subparagraphs of Article 4.

More specifically, the sentence deleted from the second subparagraph authorised the regional technical bodies to allow ways of growing 'Limone di Sorrento' other than those in the specification.

The sentence deleted from the fifth subparagraph gave the Calabria regional authorities the power to issue decrees, on the basis of climatic developments, amending the dates for harvesting the lemons.

These deletions were necessary as the sentences in question inappropriately gave the power to amend the product specification to the Region rather than the European Commission.

— In Article 5, the first paragraph has been amended and the second deleted. Both paragraphs inappropriately to the Campania Region competences that properly belong to the inspection body. Therefore, in the first paragraph, the words 'register, activated and kept up-to-date by the Campania regional authorities, directly ... this Article' are replaced by: 'list maintained by the inspection body', which in this case is IS.ME.CERT.

As consequential changes in the third paragraph of Article 5 and in Article 7(4), the word 'register' is replaced by the word 'list'.

### 3.5. Other:

— Finally, Article 8 of the current product specification has been deleted — this provided for penalties 'in accordance with the law' for misuse of the product. This Article has been deleted as it was redundant. Obviously, anyone who commits fraud will be penalised in accordance with the law. Specifically, Legislative Decree No 297/2004 lays down penalty provisions in application of Regulation (EEC) No 2081/92, now Regulation (EC) No 510/2006.

This amendment was proposed by the Consorzio di Tutela Limone di Sorrento I.G.P. (Via Domenico Caccioppoli 25, Vico Equense 80069 (NA)), which has a legitimate interest as the product consortium recognised under Law No 525/1999 and made up of producers of 'Limone di Sorrento' PGI subject to regular checks by the inspection body.

SINGLE DOCUMENT

## COUNCIL REGULATION (EC) No 510/2006

### 'LIMONE DI SORRENTO'

EC No: IT-PGI-0105-0098-06.11.2007

PGI ( X ) PDO ( )

1. **Name:**

'Limone di Sorrento'

2. **Member State or third country:**

Italy

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product:*

Class 1.6. Fruit, vegetables and cereals fresh or processed

3.2. *Description of the product to which the name in (1) applies:*

When released for consumption, the 'Limone di Sorrento' PGI is elliptical in shape and symmetrical with a slightly prominent pedicle lobe and an average-sized base.

It is medium to medium-large in size and weighs not less than 85 g. Lemons weighing less than 85 g but having the other characteristics described herein may be used for processing.

The peduncle of the lemon is of an average thickness and length and the attachment to the peduncle is strong; the apical nipple is still present but there is no apical groove or residual style. The carpel is round, medium and semi-full.

The peel of 'Limone di Sorrento' PGI is bright yellow over more than 50 % of the surface and of an average thickness (flavedo and albedo); the flavedo is rich in essential oils and has a strong flavour and perfume; the flesh is straw-yellow in colour with an average texture, and the juice is straw-yellow and abundant (yield not less than 25 %) and has high acidity (not less than 3,5 g/100 ml).

3.3. *Raw materials (for processed products only):*

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3.4. *Feed (for products of animal origin only):*

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3.5. *Specific steps in production that must take place in the identified geographical area:*

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3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

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3.7. *Specific rules concerning labelling:*

'Limone di Sorrento' PGI must be released for consumption either loose, with stickers on 80 % of the lemons, or put up for sale in suitable rigid containers of a minimum capacity of 0,5 kg and a maximum capacity of 15 kg. The containers must be made of cardboard or other recyclable material of vegetable origin allowed under Community law.

The PGI-marked packaging or the labels affixed thereto must display in clear, legible lettering of uniform size the terms 'Limone di Sorrento' and 'Indicazione geografica protetta' (Protected Geographical Indication) (or the abbreviation 'I.G.P.' (PGI)), as well as the name, business name and address of the packager or producer and the quantity of the product the packaging actually contains, expressed in accordance with the rules in force.

The special graphic symbol for the artistic image of the specific, unambiguous logo must also appear, together with the protected geographical indication. The symbol comprises three lemons with their leaves: two of the lemons are small and placed slightly to one side and one is large. The centre of the large lemon depicts the Sorrento coastline as far as Punta Scutolo. The landscape is Pantone green (360 CV), the leaves are Pantone green (362 CV), the two small lemons and the section containing the words 'Limone di Sorrento' are Pantone Process Yellow, the sea is Pantone Blue (284 CV) and the words 'Limone di Sorrento' are black.



The geographical name 'Sorrento' may be used in the names of products processed from the lemons, provided that:

- the lemons used to prepare the product are exclusively 'Limone di Sorrento' PGI,
- there is a precise indication of the weight ratio between the quantity of 'Limone di Sorrento' PGI lemons used and the quantity of processed product obtained,
- the lemons are prepared and/or processed exclusively in the territory of the municipalities in point 4,
- evidence of the use of 'Limone di Sorrento' PGI lemons is obtained and kept in the form of receipts of purchase from the producers listed and subsequent notes on official documents.

The Protected Geographical Indication 'Limone di Sorrento' may not be qualified in any way other than described above, including the following adjectives: *tipo* (type) *gusto* (taste), *uso* (use), *selezionato* (selected), *scelto* (choice) or similar.

However, the use of indications referring to companies, names, business names and private trade marks which are not laudatory in nature and are not likely to mislead the purchaser are permitted.

Such indications may be displayed on the label in letters of a height and width not exceeding half of those used for the protected geographical indication.

#### 4. Concise definition of the geographical area:

The production area for 'Limone di Sorrento' PGI lies within the municipalities of Vico Equense, Meta, Piano di Sorrento, Sant'Agello, Sorrento, Massa Lubrense, Capri and Anacapri.

#### 5. Link with the geographical area:

##### 5.1. Specificity of the geographical area:

The Sorrento peninsula consists of a straight spit of land extending towards the Tyrrhenian Sea and separating the Gulfs of Naples and Salerno. It is closed to the east by the Monte Faito and Sant'Angelo massif and has a central axis consisting of a spine of hills with some higher outcrops such as Monte Comune and Monte Vico Alvano.

Geologically, the limestone bedrock alternates with the banks of grey Sorrento tuff on the so-called Plain of Sorrento, which stretches between Meta and Sorrento itself; in some areas (e.g. Massa Lubrense and Sorrento) there is also some sandstone. The surface is made up mainly of layers deriving from the breakdown of pyroclastic materials (andosols); the presence of banks of lapilli ensures good drainage.

The volcanic nature of the soil means there is a good cation exchange capacity, ensuring the availability of minerals such as potassium, calcium and silicon which make for high quality agricultural production, particularly through the formation of high sugar levels.

The local climate is marked by ample rainfall (around 800 mm/yr), which comes mainly in the autumn and the spring. The area is not dry, therefore, which means that citrus fruit can be grown without much irrigation.

Temperatures in the winter rarely fall below 0 °C and in the summer generally stay below 30 °C due to the mitigating effect of the sea breezes.

### 5.2. *Specificity of the product:*

The 'Limone di Sorrento' is highly remontant, with five main identifiable flowerings, and the result in terms of biological characteristics is a pronounced polymorphism.

The fruit varies widely in shape, size, thickness of the peel, fineness of the epicarp and number of seeds. This heterogeneity stems from the fact that there are various flowerings, but also from clonal differences and the particular soil and climatic conditions in the production area.

Nevertheless, these factors do not affect the typical organoleptic (sensory) and rheological characteristics of the 'Limone di Sorrento', which combine to give the product a good balance of soluble sugars and organic (citric and malic) acids. The high rate of absorption of potassium from the potassium-rich soil means that the oil glands in the peel contain high levels of essential oils.

### 5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The reputation that the 'Limone di Sorrento' has enjoyed for centuries, not only in the area where it is produced but also in the rest of Italy and beyond, is undisputed — this product is an integral part of the culture and history of our region and a factor that shapes the landscape of the Sorrento peninsula with the typical protective trellis structures.

Citrus fruit has grown on the Sorrento peninsula since ancient times; two beautiful lemon plants clearly depicted in old Roman mosaics, found in the 'Casa del frutteto' (House of the Orchard) in the archaeological site at Pompeii and dating back to 79 AD, have been compared with the 'Limone di Sorrento' variety grown today. The 18th century gouache paintings from the Sorrento peninsula feature lemon and orange trees accompanied by walnut trees, olive trees and vines; already then, the lemons were beginning to be exported overseas.

The widespread growing of lemons really took hold in the 1800s with the use of the typical Sorrentino protective arbours that are unique to the area.

In the 19th century, Sorrento lemons were exported in poplar crates to destinations in Europe and America (as evinced by ample sales and transport documents from this time) and they represented a source of wealth which fed into major investment in the development of the tourist sector.

It was around this time that the classical Sorrento lemon grove, along with Sorrento oranges, became an integral part of the city's image and central to its fortunes as a tourist attraction. Even in the 18th century, in the heyday of the 'grand tour', Goethe — on his own travels — writes in praise of Sorrento as 'the land where the lemons bloom'.

In the market-place, the 'Limone di Sorrento' has always fetched a far higher price than lemons produced in other areas, reflecting its particular qualities and the high regard in which it is held. Also, because of the exceptional aromatic characteristics of its peel, it is the main ingredient in the production of a traditional liqueur, 'limoncello', made from Sorrento lemons.

The specific quality of the 'Limone di Sorrento' PGI comes from the combination of soil and climatic conditions that are peculiar to the area, the particular protection provided by the arbours or high plants and the effect of clonal selection over the centuries by the local growers. This all works together to make the peel of the fruit extremely rich in essential oils; the juice has a good balance between acids and sugars and the resulting particular organoleptic characteristics mean that it can be consumed without having to add sugar.

Thanks to the production techniques and the multiple flowerings, these exceptional characteristics pertain throughout the harvesting period.

**Reference to publication of the specification:**

The Ministry launched the national objection procedure with the publication of the amendment proposal for 'Limone di Sorrento' PGI in *Official Gazette of the Italian Republic* No 81 of 6 April 2007.

The full text of the product specification is available:

— on the following website: [http://www.politicheagricole.it/DocumentiPubblicazioni/Search\\_Documenti\\_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg](http://www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg)

or

— by going directly to the home page of the Ministry (<http://www.politicheagricole.it>) and clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE [regolamento (CE) n. 510/2006]'.

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