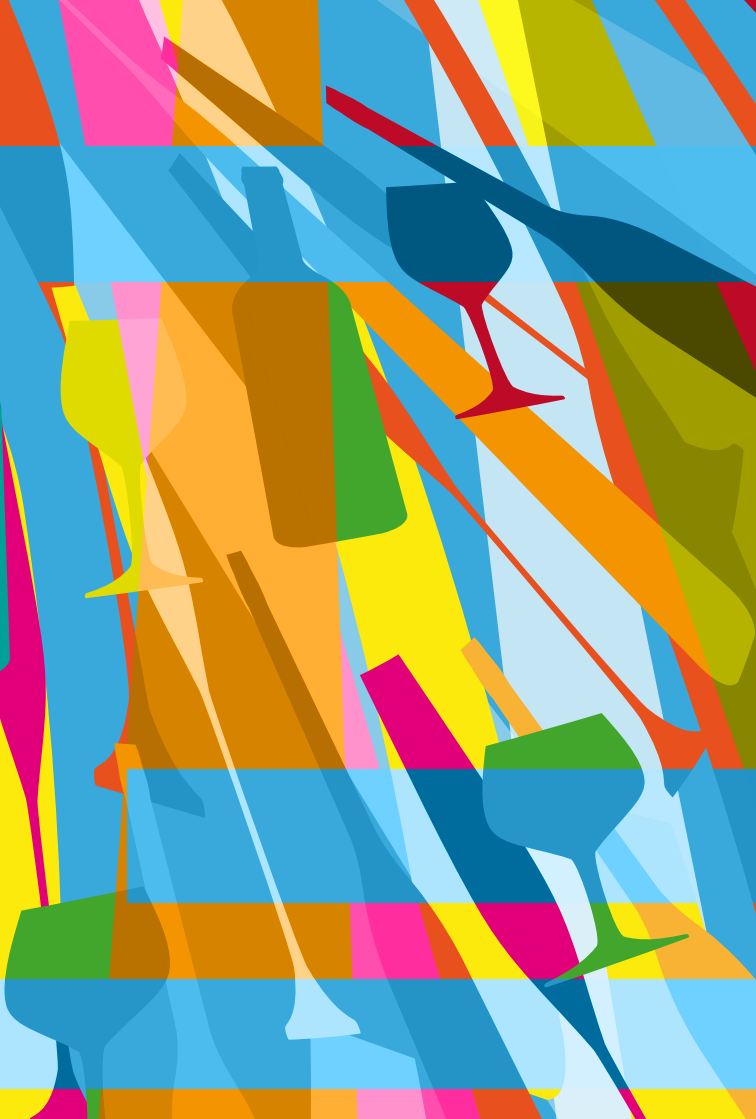


# ITALIAN PDO WINES

FEDER  OC

**FEDERDOC.  
SINCE 1979 SERVING  
THE CONSORTIA.**

Federdoc is the National Confederation of Voluntary Consortia for the Protection of the Designations of the Italian Wines. Established in 1979, this organization represents almost all the universe of the Italian Designations and their Consortia. Every day Federdoc represents and supports them on an institutional, legal and legislative level. Throughout the year promotes the protected names with information and promotion campaigns in Europe and worldwide. Federdoc: “the designation of origin” of Italian consortia.



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# THE PYRAMID OF ITALIAN WINES

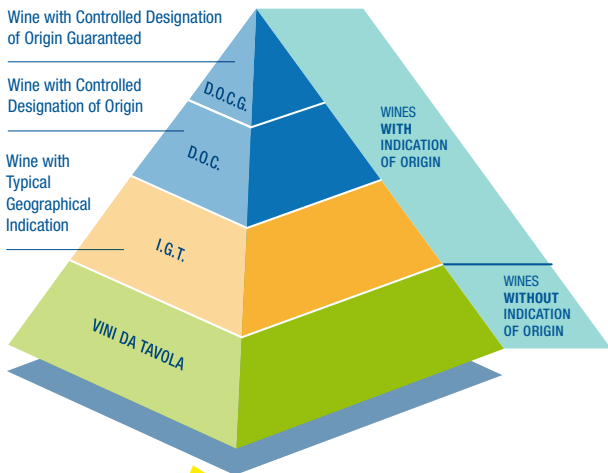
(UNTIL 2009)

Wine with Controlled Designation  
of Origin Guaranteed

Wine with Controlled  
Designation of Origin

Wine with  
Typical  
Geographical  
Indication

6



## **“Vini da tavola”**

At the base of the pyramid there are “Vini da tavola”. These are products that are produced without any reference to a territory or geographical area. These wines don’t have any specific qualitative characteristics, but it doesn’t mean that they are of low quality or that they aren’t genuine. In addition to the denominations that derive from the color (e.g. white, red, rosé) the year of production is sometimes displayed on the label. In the absence of other specifications, it could be that it is a simple product which is the result of the union of different grape varieties or wineries from different geographical areas.

## **I.G.T. wines**

On the second to last level of the pyramid there are the “Indicazione Geografica Tipica or I.G.T.” (Typical Geographical Indication) wines.

The main features of an I.G.T wine are the geographical area from which it originated (for example Latium or Veneto), the base grape variety (for example Chardonnay) and the vintage year. At least 85% of these wines are named after the geographical area they derived from. Finally, I.G.T. wines must meet certain parameters that are indicated by production regulations, such as:

- the maximum yield of grapes per hectare;
- the transformation yield of grapes into wine;
- the minimum natural alcoholic proof;
- the alcoholic strength for consumption;
- the vines from which they can be obtained.

## **D.O.C. wines**

One step higher in the pyramid we find the “Denominazione di Origine Controllata or D.O.C.” (Registered Designation of Origin) wines. They are produced in a bordered land area with precise chemical and organoleptic features, that are determined in the manufacturing rules beforehand.

These rules specify the types of wine that can be produced (such as Rosso Ri-serva, or Vendemmia Tardiva), the quantities of grapes that can be obtained per hectare

of vineyards, the varieties that can be used, the yield of transformation from grapes into wine, the minimum natural alcoholic strength and consumption, and the type and duration of the aging process. Practically the entire production cycle (from the vineyard to the bottle) must respect the production rules. Unlike the previous categories D.O.C. wines are also controlled qualitatively.

Before being put on the market they must undergo chemical-physical and organoleptic analyses in order to ensure their compliance with the parameters that are set in the product description.

### **D.O.C.G. wines**

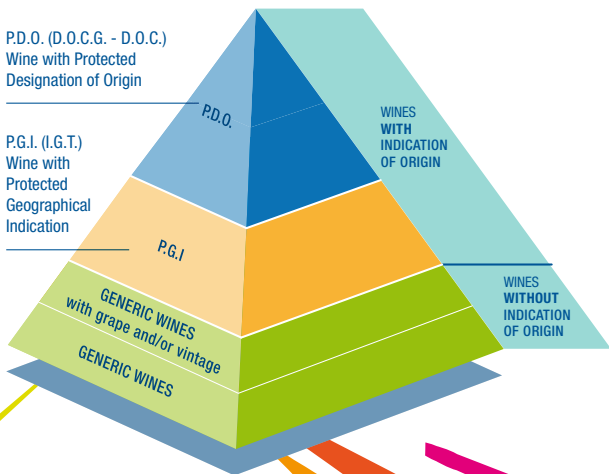
On top of the pyramid we find the “Denominazione di Origine Controllata e Garantita or D.O.C.G.” (Denomination of Controlled and Guaranteed Origin) wines. The naming D.O.C.G. is reserved for wines of great value, with high intrinsic qualities, that are also defined by natural, human, and historical factors that have gained commercial value and acclaim both nationally and internationally.

These wines are subjected to stricter production guidelines and have more restrictive production regulations than D.O.C. wines. Before being recognized as D.O.C.G. these wines should have been among D.O.C. wines for at least seven years. The law also establishes that the product cannot be distributed if it exceeds the maximum capacity of six liter containers. Each bottle must also be equipped with a label bearing an alphanumeric code that is issued by the state. This label is assigned to the bottlers and must be applied on every single bottle produced.



# THE NEW PYRAMID OF ITALIAN WINES

(FROM AUGUST 1ST, 2009)





### **Generic wines (with the possibility of indicating vintage and/or grape)**

These are wines with no origin indication that can be produced with grapes from different areas and/or from different Member States. Their label they can show a reference to the vintage and/or the variety of grapes used. The indication on the label of the wine is limited to only a few varieties: Cabernet, Cabernet Franc, Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon, Syrah.

### **I.G.P. (P.G.I.) Protected Geographical Indication**

It indicates the name used to designate a product originating in a specific place, region or, in exceptional cases, a country, for which a certain quality, reputation or other characteristics are attributable to its geographical origin. At least 85% of the grapes that are used to make these wines come from this geographical area. For PGI 85% of the grapes must originate solely from the limited territory and the production of the wine takes place exclusively in that area.

In addition, PGI wines are obtained from vine varieties belonging to *Vitis vinifera* or a cross between the *Vitis vinifera* species and other species of the genus *Vitis*.

### **D.O.P. (P.D.O.) Protected Designation Of Origin**

It indicates the name used to designate a product which is originating in a specific place, region or, in exceptional cases, country, for which its quality or characteristics are essentially or exclusively due to its origin. Natural and human factors of the territory are often responsible for that differentiated quality. For a PDO, 100% of the grapes must originate solely from the limited territory and the production of the wine takes place exclusively in that territory.

In addition, PDO wines are obtained from vine varieties belonging to *Vitis vinifera* or a cross between the *Vitis vinifera* species and other species of the genus *Vitis*.



Member States may continue to use their «Traditional terms» that refer to Designation of Origin or Geographical Indication. Italy may continue to use its Traditional terms: DOCG, DOC, IGT.



**DOCG**



**DOC**



**IGT**

# THE LABEL OF WINES WITH DESIGNATION OF ORIGIN

The label applied on a bottle can be regarded as the identity card of the wine, and therefore must contain precise details and illustrations specially designed to help the consumer understand the true nature of the product it refers to.

The label therefore takes an important significance since it determines the first contact of the consumer with the wine. In fact, in current commercial reality, the only message that the bottler may get to those who will drink the product consists of the information provided on the label.

The label thus transmits a whole series of important information about the wine and its characteristics. The information must be clear, complete, and verifiable. The European Community issued in this regard a series of precise rules in order to create a uniform legislation on a European level. The E.C. legislation brings together wines with D.O.C. and D.O.C.G. labels under the acronym D.O.P. (P.D.O. – Protected Designation of Origin).

1

**DOLCETTO D'ALBA**

2

DENOMINAZIONE DI ORIGINE CONTROLLATA

7

L.30427

NOME VINO/AZIENDA

2020

10

ETICHETTATURA AMBIENTALE

4

13

8

CONTIENE SOLFITI

IMBOTTIGLIATO DA MARIO ROSSI  
LOC. LA SELVA - CUNEO - ITALIA

5

PRODOTTO IN ITALIA

6

3

e 0,75 LITRI



Ingredienti

13% Vol

9

11

E = 280kj/67Kcal 100ml

12

### **1. The name of the Designation of Origin**

It specifies the exact name of the Designation of Origin, as indicated in the related Production Regulations.

### **2. Specific traditional classifications D.O.C. or D.O.C.G. (P.D.O.)**

The expressions “Controlled Designation of Origin” (D.O.C.) or “Controlled and Guaranteed Designation of Origin” (D.O.C.G.) indicate that the wines are produced in compliance with strict regulations that guarantee their high quality. This information may be accompanied (or replaced) by the acronym D.O.P. (P.D.O. – Protected Designation of Origin) which defines, at European level, the Designation of Origin Wines.

### **3. Nominal volume of wine**

The nominal volume of wine must be stated in litres, centilitres, or millilitres.

### **4. Vintage**

Starting from the 2010 harvest, the indication of the year is mandatory for all D.O.C.G. and D.O.C. wines, except for sparkling, fizzy, and fortified wine.

### **5. Indication of the bottler**

The company name of the corresponding bottler must always be specified. As for sparkling wines, the producer or retailer name may replace the bottler one. The bottler company name (or the producer/retailer one, where permitted), must appear together with the name of the municipality where the production plant is located and its home Member State (Italy).

### **6. Indication of origin**

The term “produced in” (or equivalent terms such as “wine of”, “product of”, etc.) followed by the name of the Member State, indicates the area where the grapes were harvested and vinified.

### **7. Indication of the batch**

Numbering that indicates a set of bottles belonging to the same lot or parcel, produced in virtually identical circumstances. As a rule, it is usually preceded by the letter “L”.

### **8. Contains sulphites**

It indicates that the product has been treated with allergens such as sulphur dioxide. This statement is mandatory when the sulphite content exceeds 10 mg/litre.

## **9. Actual alcoholic strength**

The alcohol content must be expressed in units or half units of percentage by volume (e.g. 10% vol., 10.5% vol.) and may be preceded by the wording “actual alcoholic strength” or “actual alcohol” or just by the abbreviation “alc”.

## **10. Environmental labelling**

From the 1st of January 2023, in accordance with the provisions taken by the European Union, it is mandatory to indicate on the label appropriate instruction for packaging disposal. The aim is to facilitate the packaging collection, reuse, and recycling. The information must be related to the bottle, the closure, the capsule, and the muselet. All the information can be also conveyed through digital channels of your choice (eg. App, QR code, website).

## **11. Ingredients declaration**

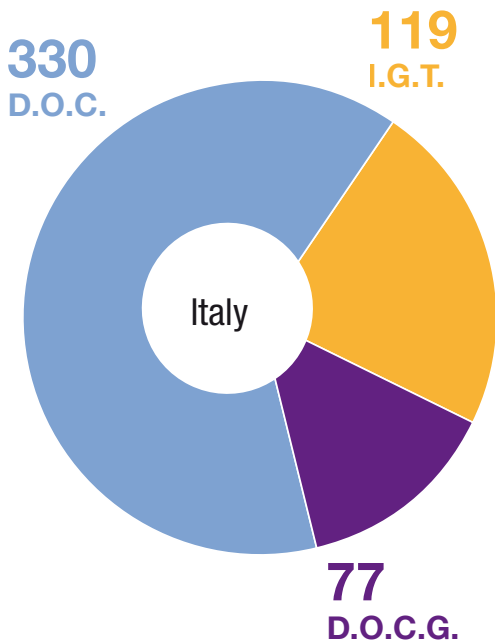
Starting from December 8, 2023, wine products must list their ingredients on the label (grapes, additives, processing aids, syrup, and dosage). This list can also be provided in a dematerialized form via a QR code, preceded by the term “ingredients.”

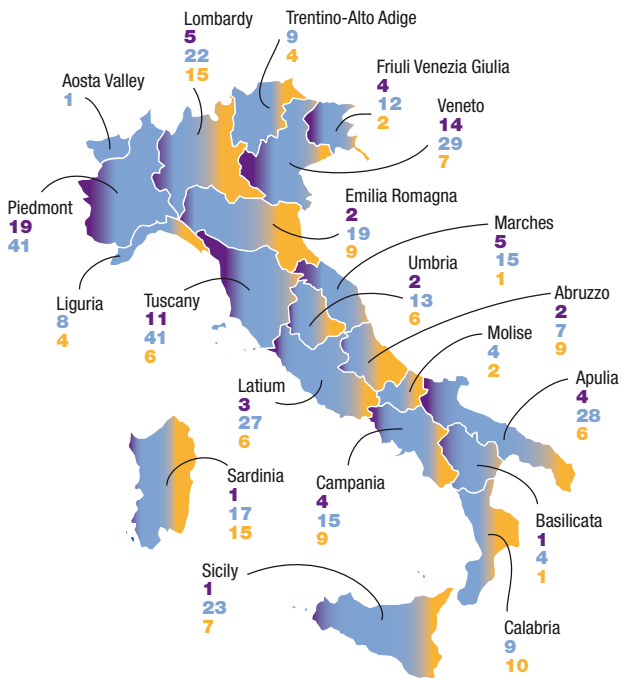
## **12. Nutritional declaration**

Starting from December 8, 2023, wine products must display the nutritional declaration on the label (energy value and amounts of fats, Saturated fatty acids, carbohydrates, sugars, proteins, and salt). The indication may be limited to the energy value of the product, represented by the symbol “E,” as long as the rest of the information is provided in a dematerialized form through an appropriately marked QR code.

All mandatory information must appear in the same visual field (either on the front or on the back of the bottle), except for the year, the indication of the batch, and information related to the presence of sulphites, which may also appear separately, outside of that visual field.

# THE NUMBERS OF THE D.O.C.G., D.O.C. (P.D.O.) AND I.G.T. (P.G.I.) IN ITALY





● I.G.T.   
 ● D.O.C.   
 ● D.O.C.G.





# **DESIGNATIONS OF ORIGIN OF THE ITALIAN WINES: PRODUCTION AREAS.**

Wines with Designation of Origin, are wines from a specified geographical area of origin produced according to the rules laid down in the product specifications.

Before being marketed, these wines must be subjected to a preliminary chemical-physical and organoleptic analysis that certifies their compliance with the requirements of the specifications themselves. All this, to ensure the quality of the product and to protect consumers.

This booklet contains all the Italian regions, with the geographical areas that correspond to the different designations of origin of wines. Data and maps are updated to January, 2025.

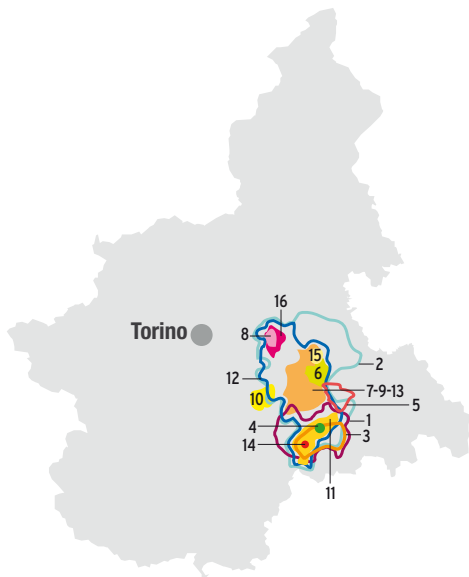
# PIEDMONT "ASTI AREA"

## D.O.C.G.

Asti .....	1
Barbera d'Asti .....	2
Brachetto d'Acqui or Acqui.....	3
Canelli.....	4
Nizza.....	5
Ruché di Castagnole Monferrato..	6
Terre Alfieri .....	7

## D.O.C.

Albugnano .....	8
Calosso .....	9
Cisterna d'Asti .....	10
Dolcetto d'Asti .....	11
Freisa d'Asti.....	12
Grignolino d'Asti.....	13
Loazzolo .....	14
Malvasia di Casorzo d'Asti or Casorzo or Malvasia di Casorzo.....	15
Malvasia di Castelnuovo Don Bosco.....	16



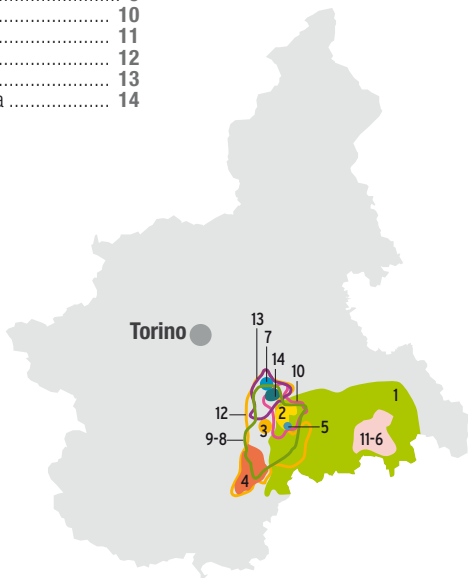
# PIEDMONT "LANGHE AREA"

## D.O.C.G.

Alta Langa .....	1
Barbaresco .....	2
Barolo .....	3
Dogliani .....	4
Dolcetto di Diano d'Alba or Diano d'Alba .....	5
Dolcetto di Ovada Superiore or Ovada.....	6
Roero .....	7

## D.O.C.

Alba .....	8
Barbera d'Alba .....	9
Dolcetto d'Alba .....	10
Dolcetto di Ovada .....	11
Langhe .....	12
Nebbiolo d'Alba.....	13
Verduno Pelaverga .....	14



# PIEDMONT "MONFERRATO AREA"

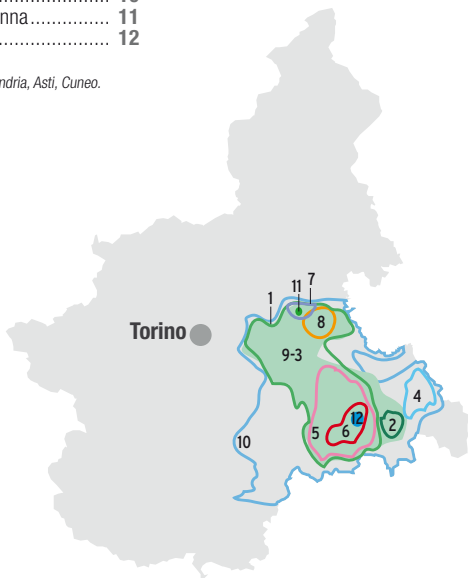
## D.O.C.G.

- Barbera del Monferrato Superiore 1
- Gavi or Cortese di Gavi ..... 2

## D.O.C.

- Barbera del Monferrato ..... 3
- Colli Tortonesi ..... 4
- Cortese dell'Alto Monferrato ..... 5
- Dolcetto d'Acqui ..... 6
- Gabiano ..... 7
- Grignolino del Monferrato
- Casalese ..... 8
- Monferrato ..... 9
- Piemonte\* ..... 10
- Rubino di Cantavenna ..... 11
- Strevi ..... 12

\* In the areas of: Alessandria, Asti, Cuneo.



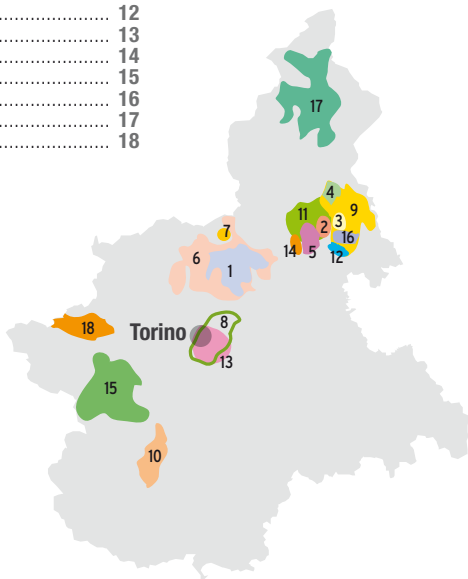
# PIEDMONT "NORTH"

## D.O.C.G.

Erbaluce di Caluso or Caluso .....	1
Gattinara .....	2
Ghemme .....	3

## D.O.C.

Boca .....	4
Bramaterra .....	5
Canavese.....	6
Carema .....	7
Collina Torinese.....	8
Colline Novaresi .....	9
Colline Saluzzesi .....	10
Coste della Sesia.....	11
Fara .....	12
Freisa di Chieri.....	13
Lessona.....	14
Pinerolese .....	15
Sizzano.....	16
Valli Ossolane .....	17
Valsusa .....	18



# LOMBARDY

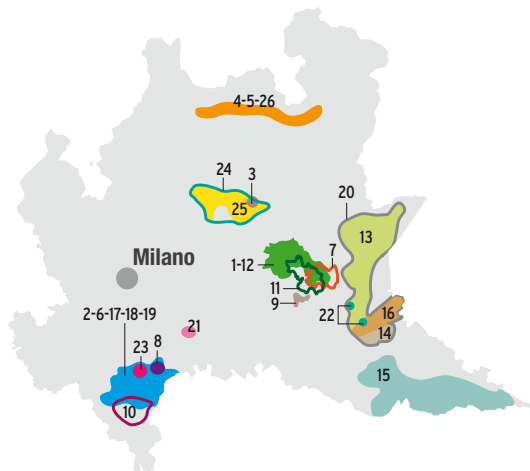
## D.O.C.G.

Franciacorta.....	1
Oltrepò Pavese Metodo Classico..	2
Scanzo or Moscato di Scanzo.....	3
Sforzato di Valtellina or Sfursat di Valtellina.....	4
Valtellina Superiore.....	5

## D.O.C.

Bonarda dell'Oltrepò Pavese.....	6
Botticino.....	7
Buttafuoco dell'Oltrepò Pavese or Buttafuoco.....	8
Capriano del Colle.....	9
Casteggio.....	10
Cellatica.....	11
Curtefranca.....	12
Garda.....	13

Garda Colli Mantovani.....	14
Lambrusco Mantovano.....	15
Lugana.....	16
Oltrepò Pavese.....	17
Oltrepò Pavese Pinot Grigio.....	18
Pinot Nero dell'Oltrepò Pavese ..	19
Riviera del Garda Classico.....	20
San Colombano al Lambro or San Colombano.....	21
San Martino della Battaglia.....	22
Sangue di Giuda dell'Oltrepò Pavese or Sangue di Giuda.....	23
Terre di Colleoni or Colleoni.....	24
Valcalepio.....	25
Valtellina Rosso or Rosso di Valtellina.....	26



# AOSTA VALLEY

## **D.O.C.**

Valle d'Aosta or Valée d'Aoste ..... 1

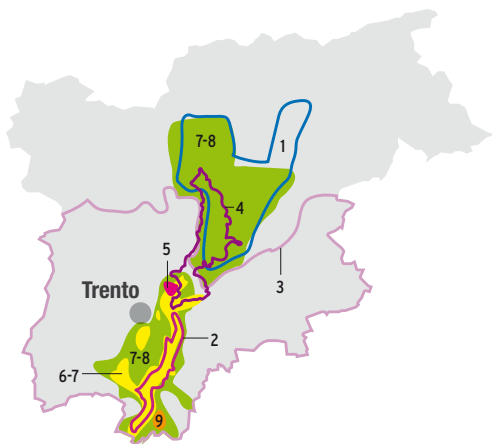




# TRENTINO-ALTO ADIGE

## D.O.C.

Alto Adige or dell'Alto Adige or Südtirol or Südtiroler.....	1
Casteller .....	2
delle Venezie or Beneških Okolišev .....	3
Lago di Caldaro or Caldaro or Kalterersee or Kalterer .....	4
Teroldego Rotaliano .....	5
Trentino .....	6
Trento.....	7
Valdadige or Etschtaler .....	8
Valdadige Terradeiforti or Terradeiforti .....	9



# FRIULI VENEZIA GIULIA

## D.O.C.G.

Colli Orientali del Friuli Picolit .....	1
Lison .....	2
Ramandolo .....	3
Rosazzo .....	4

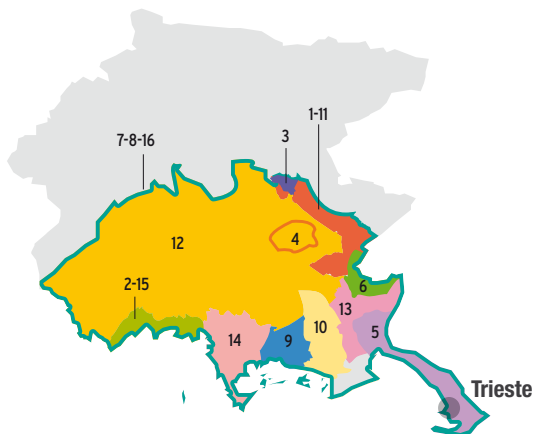
## D.O.C.

Carso or Carso-Kras .....	5
Collio Goriziano or Collio delle Venezie or Beneških Okolišev* .....	6
Friuli or Friuli Venezia Giulia* .....	7
Friuli Annia .....	8
Friuli Aquileia .....	9
	10

Friuli Colli Orientali .....	11
Friuli Grave .....	12
Friuli Isonzo or Isonzo del Friuli .....	13
Friuli Latisana .....	14
Lison-Pramaggiore .....	15
Prosecco* .....	16

\* In the areas of: Pordenone, Udine, Gorizia, Trieste.

\* At 12 March 2018 this denomination of origin is subject to transient labeling regime, until the end of the approval procedure by the E.U.



# VENETO

## D.O.C.G.

Amarone della Valpolicella.....	1
Asolo Prosecco or Asolo .....	2
Bagnoli Friularo or Friularo di Bagnoli .....	3
Bardolino Superiore .....	4
Colli di Conegliano.....	5
Colli Euganei Fior d'Arancio or Fior d'Arancio Colli Euganei....	6
Conegliano Valdobbiadene-Prosecco or Conegliano-Prosecco or Valdobbiadene Prosecco .....	7
Lison.....	8
Montello Rosso or Montello .....	9
Piave Malanotte or Malanotte del Piave .....	10
Recioto della Valpolicella.....	11
Recioto di Gambellara.....	12
Recioto di Soave.....	13
Soave Superiore.....	14

## D.O.C.

Arcole .....	15
Bagnoli di Sopra or Bagnoli .....	16
Bardolino.....	17
Bianco di Custoza or Custoza ....	18
Breganze .....	19
Colli Berici .....	20
Colli Euganei.....	21
Corti Benedettine del Padovano .....	22
delle Venezie or Beneških Okolišev*** .....	23
Gambellara .....	24
Garda.....	25
Lessini Durello or Durello Lessini ...	26
Lison-Pramaggiore .....	27
Lugana .....	28
Merlara .....	29
Montello Asolo o Asolo Montello ...	30
Monti Lessini .....	31
Piave.....	32

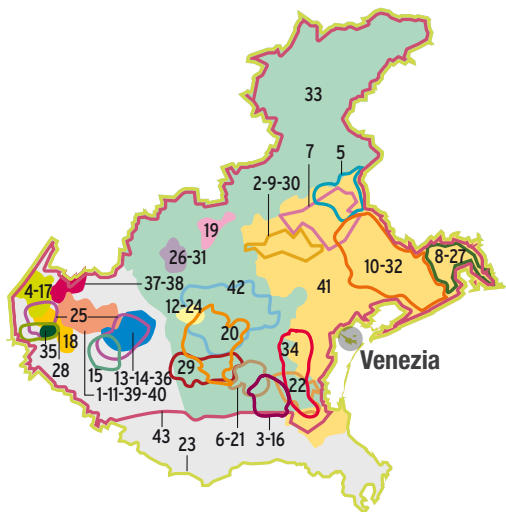
Prosecco*.....	33
Riviera del Brenta .....	34
San Martino della Battaglia .....	35
Soave.....	36
Valdadige or Etschtaler .....	37
Valdadige Terradeiforti or Terradeiforti .....	38
Valpolicella .....	39
Valpolicella Ripasso .....	40
Venezia .....	41
Vicenza .....	42
Vigneti della Serenissima or Serenissima** .....	43

\* In the areas of: Belluno, Padova, Treviso, Vicenza, Venezia.

\*\* In the areas of: Belluno, Padova, Treviso, Vicenza, Verona.

\*\*\* In the areas of: Belluno, Padova, Treviso, Venezia, Verona, Vicenza, Rovigo.





# EMILIA ROMAGNA

## D.O.C.G.

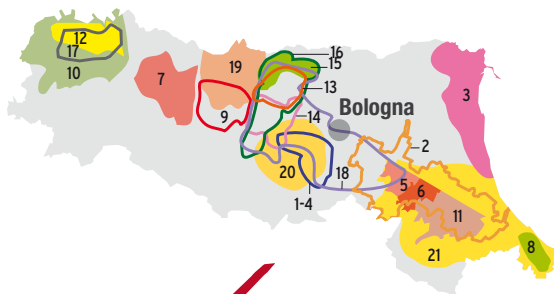
Colli Bolognesi Pignoletto*	1
Romagna Albana	2

## D.O.C.

Bosco Eliceo	3
Colli Bolognesi	4
Colli d'Imola	5
Colli di Faenza	6
Colli di Parma	7
Colli di Rimini	8
Colli di Scandiano e di Canossa	9
Colli Piacentini	10
Colli Romagna Centrale	11
Gutturnio	12
Lambrusco di Sorbara	13

Lambrusco Grasparossa di Castelvetro	14
Lambrusco Salamino di Santa Croce	15
Modena or Di Modena	16
Ortrugo dei Colli Piacentini or Ortrugo-Colli Piacentini	17
Pignoletto*	18
Reggiano	19
Reno	20
Romagna	21

\* At 12 March 2018 this denomination of origin is subject to transient labeling regime, until the end of the approval procedure by the E.U.



# LIGURIA

## D.O.C.

Cinque Terre e Cinque Terre Sciacchetrà.....	1
Colli di Luni.....	2
Colline di Levante.....	3
Dolceacqua or Rossese di Dolceacqua.....	4
Golfo del Tigullio-Portofino or Portofino.....	5
Pornassio or Ormeasco di Pornassio.....	6
Riviera Ligure di Ponente.....	7
Val Polcèvera.....	8



# TUSCANY "ANTIQUE HEART"

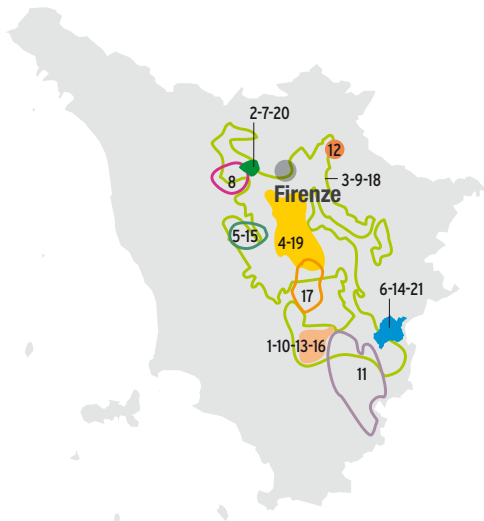
## D.O.C.G.

Brunello di Montalcino .....	1
Carmignano .....	2
Chianti .....	3
Chianti Classico .....	4
Vernaccia di San Gimignano .....	5
Vino Nobile di Montepulciano .....	6

## D.O.C.

Barco Reale di Carmignano .....	7
Bianco dell'Empolese .....	8
Colli dell'Etruria Centrale .....	9
Moscadello di Montalcino .....	10

Orcia .....	11
Pomino .....	12
Rosso di Montalcino .....	13
Rosso di Montepulciano .....	14
San Gimignano .....	15
Sant'Antimo .....	16
Val d'Arbia .....	17
Vin Santo del Chianti .....	18
Vin Santo del Chianti Classico ...	19
Vin Santo di Carmignano .....	20
Vin Santo di Montepulciano .....	21



# TUSCANY

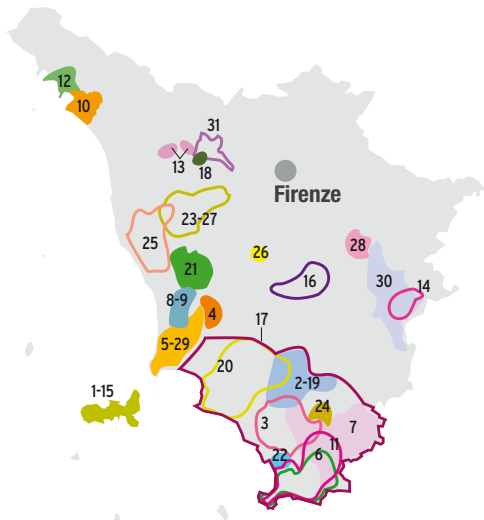
## D.O.C.G.

Elba Aleatico Passito or Aleatico Passito dell'Elba.....	1
Montecucco Sangiovese .....	2
Morellino di Scansano.....	3
Suvereto .....	4
Val di Cornia Rosso or Rosso della Val di Cornia .....	5

## D.O.C.

Ansonica Costa dell'Argentario ....	6
Bianco di Pitigliano.....	7
Bolgheri.....	8
Bolgheri Sassicaia .....	9
Candia dei Colli Apuani .....	10
Capalbio .....	11
Colli di Luni.....	12
Colline Lucchesi .....	13
Cortona .....	14

Elba .....	15
Grance Senesi.....	16
Maremma Toscana .....	17
Montecarlo .....	18
Montecucco .....	19
Monteregio di Massa Marittima.....	20
Montescudaio .....	21
Parrina .....	22
San Torpè .....	23
Sovana .....	24
Terratico di Bibbona.....	25
Terre di Casole .....	26
Terre di Pisa.....	27
Val d'Arno di Sopra or Valdarno di Sopra .....	28
Val di Cornia .....	29
Valdichiana Toscana .....	30
Valdinievole.....	31





# MARCHES

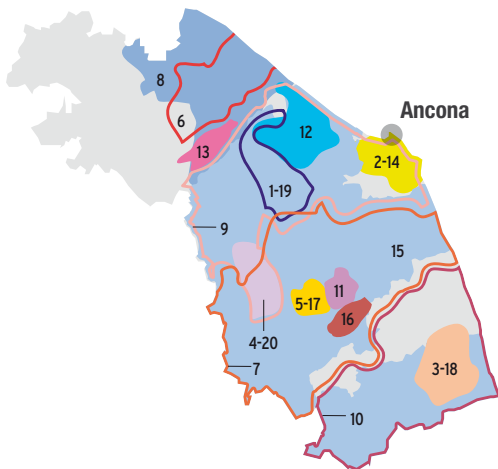
## D.O.C.G.

Castelli di Jesi	
Verdicchio Riserva	1
Cònero	2
Offida	3
Verdicchio di Matelica Riserva	4
Vernaccia di Serrapetrona	5

## D.O.C.

Bianchetto del Metauro	6
Colli Maceratesi	7
Colli Pesaresi	8
Esino	9

Falerio	10
I Terreni di Sanseverino	11
Lacrima di Morro or Lacrima di Morro d'Alba	12
Pergola	13
Rosso Cònero	14
Rosso Piceno or Piceno	15
San Ginesio	16
Serrapetrona	17
Terre di Offida	18
Verdicchio dei Castelli di Jesi	19
Verdicchio di Matelica	20



# UMBRIA

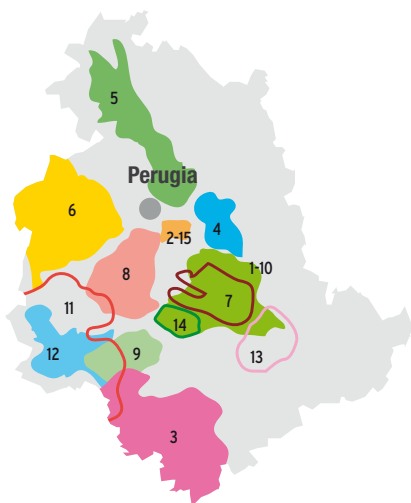
## D.O.C.G.

Montefalco Sagrantino .....	1
Torgiano Rosso Riserva .....	2

## D.O.C.

Amelia .....	3
Assisi .....	4
Colli Altotiberini .....	5
Colli del Trasimeno or Trasimeno .....	6

Colli Martani .....	7
Colli Perugini .....	8
Lago di Corbara .....	9
Montefalco .....	10
Orvieto .....	11
Rosso Orvietano or Orvietano Rosso .....	12
Spoletto .....	13
Todi .....	14
Torgiano .....	15



# LATIUM

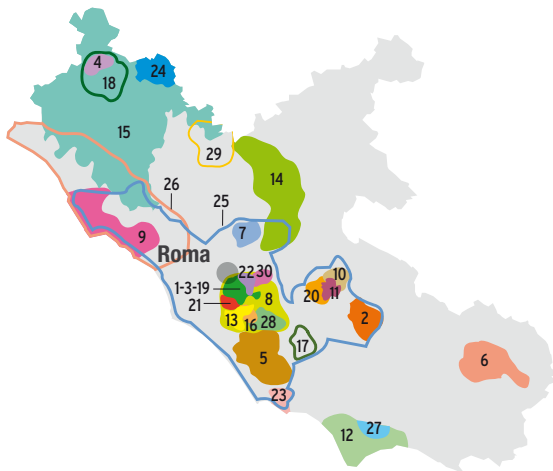
## D.O.C.G.

Cannellino di Frascati .....	1
Cesanese del Piglio or Piglio.....	2
Frascati Superiore .....	3

## D.O.C.

Aleatico di Gradoli .....	4
Aprilia .....	5
Atina .....	6
Bianco Capena.....	7
Castelli Romani .....	8
Cerveteri.....	9
Cesanese di Affile or Affile.....	10
Cesanese di Olevano Romano or Olevano Romano.....	11
Circeo .....	12
Colli Albani.....	13
Colli della Sabina.....	14
Colli Etruschi Viterbesi or Tuscia.....	15

Colli Lanuvini .....	16
Cori.....	17
Est! Est!! Est!!! di Montefiascone.....	18
Frascati .....	19
Genazzano .....	20
Marino.....	21
Montecompati Colonna or Montecompati or Colonna ...	22
Nettuno .....	23
Orvieto .....	24
Roma .....	25
Tarquinia .....	26
Terracina or Moscato di Terracina.....	27
Velletri .....	28
Vignanello.....	29
Zagarolo .....	30

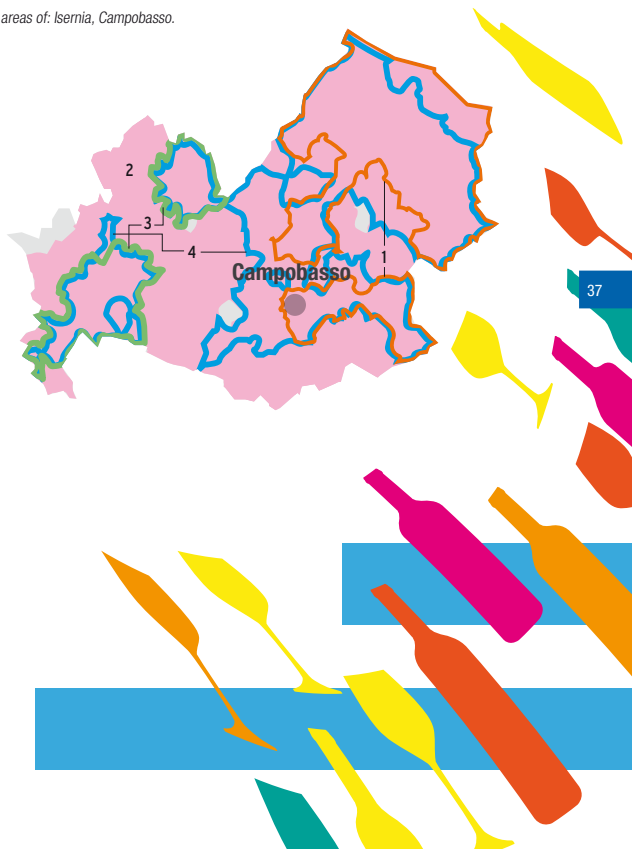


# MOLISE

## D.O.C.

Biferno .....	1
Molise or del Molise .....	2
Pentro d'Isernia or Pentro .....	3
Tintilia del Molise* .....	4

\* In the areas of: Isernia, Campobasso.



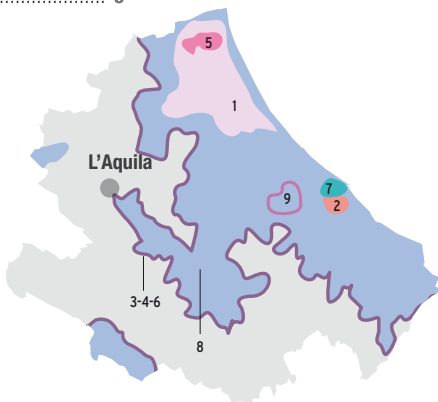
# ABRUZZO

## D.O.C.G.

Montepulciano d'Abruzzo	
Colline Teramane.....	1
Terre Tollesi or Tullum .....	2

## D.O.C.

Abruzzo .....	3
Cerasuolo d'Abruzzo.....	4
Controguerra.....	5
Montepulciano d'Abruzzo .....	6
Ortona .....	7
Trebbiano d'Abruzzo .....	8
Villamagna.....	9



# CAMPANIA

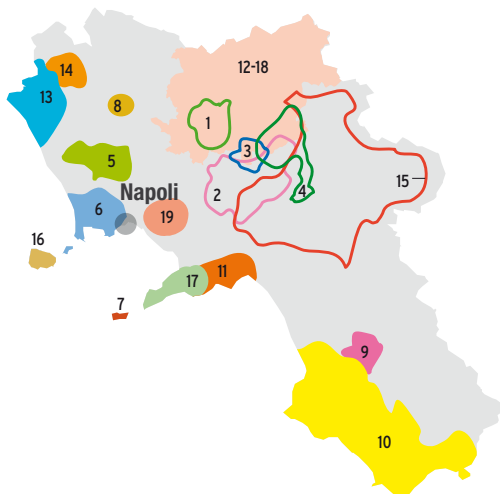
## D.O.C.G.

Aglianico del Taburno.....	1
Fiano di Avellino .....	2
Greco di Tufo.....	3
Taurasi .....	4

## D.O.C.

Aversa.....	5
Campi Flegrei.....	6
Capri .....	7
Casavecchia di Pontelatone.....	8

Castel San Lorenzo.....	9
Cilento.....	10
Costa d'Amalfi .....	11
Falanghina del Sannio.....	12
Falerno del Massico.....	13
Galluccio .....	14
Irpinia.....	15
Ischia .....	16
Penisola Sorrentina .....	17
Sannio.....	18
Vesuvio.....	19



# BASILICATA

## D.O.C.G.

Aglianico del Vulture Superiore .... 1

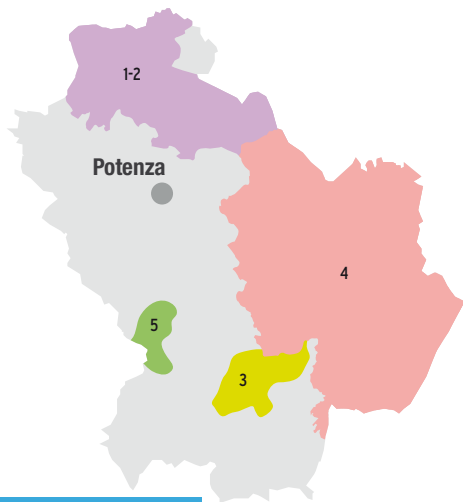
## D.O.C.

Aglianico del Vulture ..... 2

Grottino di Roccanova ..... 3

Matera ..... 4

Terre dell'Alta Val d'Agri ..... 5



# APULIA

## D.O.C.G.

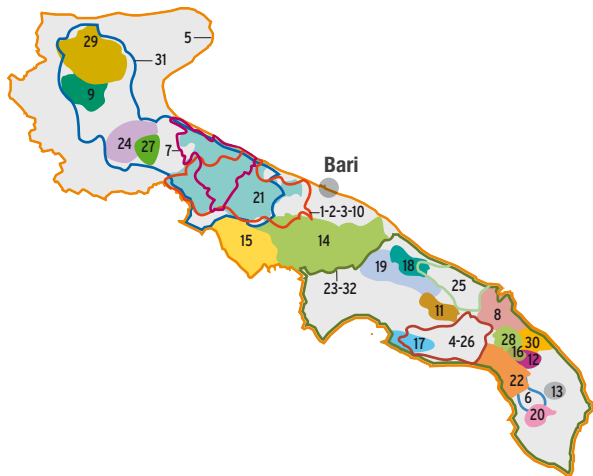
Castel del Monte Bombino Nero...	1
Castel del Monte Nero di Troia Riserva .....	2
Castel del Monte Rosso Riserva...	3
Primitivo di Manduria Dolce Naturale .....	4

## D.O.C.

Aleatico di Puglia*	5
Alezio .....	6
Barletta .....	7
Brindisi .....	8
Cacc'è mmitte di Lucera .....	9
Castel del Monte .....	10
Colline Joniche Tarantine .....	11
Copertino .....	12
Galatina .....	13
Gioia del Colle .....	14
Gravina .....	15

Leverano .....	16
Lizzano .....	17
Locorotondo .....	18
Martina or Martina Franca .....	19
Matino .....	20
Moscato di Trani .....	21
Nardò .....	22
Negroamaro di Terra d'Otranto ..	23
Orta Nova .....	24
Ostuni .....	25
Primitivo di Manduria .....	26
Rosso di Cerignola .....	27
Salice Salentino .....	28
San Severo .....	29
Squinzano .....	30
Tavoliere delle Puglie or Tavoliere .....	31
Terra d'Otranto .....	32

\* In all the areas of the region.





# CALABRIA

## D.O.C.

Bivongi .....	1
Cirò .....	2
Greco di Bianco .....	3
Lamezia .....	4
Melissa .....	5
S. Anna di Isola Capo Rizzuto .....	6
Savuto .....	7
Scavigna .....	8
Terre di Cosenza .....	9



# SICILY

## D.O.C.G.

Cerasuolo di Vittoria..... 1

## D.O.C.

Alcamo..... 2

Contea di Sclafani or

Valledolmo - Contea di Sclafani ... 3

Contessa Entellina..... 4

Delia Nivolelli ..... 5

Eloro ..... 6

Erice ..... 7

Etna ..... 8

Faro ..... 9

Malvasia delle Lipari..... 10

Mamertino di Milazzo

or Mamertino ..... 11

Marsala..... 12

Menfi ..... 13

Monreale ..... 14

Noto..... 15

Pantelleria ..... 16

Riesi..... 17

Salaparuta ..... 18

Sambuca di Sicilia ..... 19

Santa Margherita di Belice ..... 20

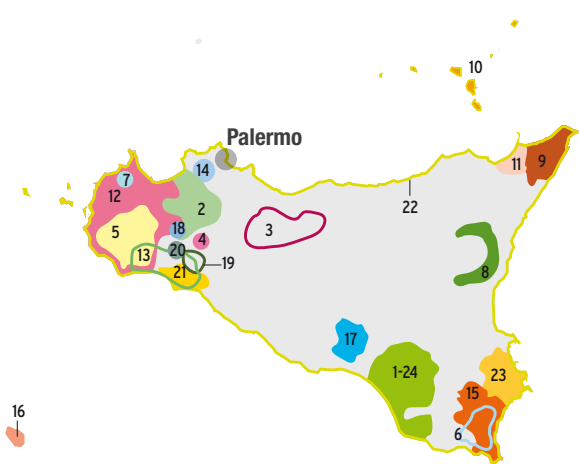
Sciaccia ..... 21

Sicilia\* ..... 22

Siracusa ..... 23

Vittoria ..... 24

\* In all the areas of the region.



# SARDINIA

## D.O.C.G.

Vermentino di Gallura ..... 1

## D.O.C.

Alghero ..... 2

Arborea ..... 3

Cagliari ..... 4

Campidano di Terralba  
or Terralba ..... 5

Cannonau di Sardegna\* ..... 6

Carignano del Sulcis ..... 7

Girò di Cagliari ..... 8

Malvasia di Bosa ..... 9

Mandrolisai ..... 10

Monica di Sardegna\* ..... 11

Moscato di Sardegna\* ..... 12

Moscato di Sorso-Sennori  
or Moscato di Sorso

or Moscato di Sennori ..... 13

Nasco di Cagliari ..... 14

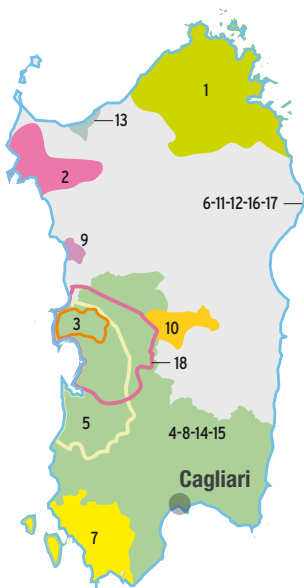
Nuragus di Cagliari ..... 15

Sardegna Semidano\* ..... 16

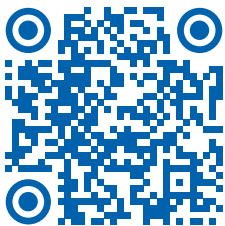
Vermentino di Sardegna\* ..... 17

Vernaccia di Oristano ..... 18

\* In all the areas of the region.



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OF ITALIAN  
DESIGNATION  
OF ORIGIN WINES?**



# SUSTAINABILITY

The European Commission has adopted the Green Deal to transform European policies on climate, energy, transport and taxation to reduce net greenhouse gas emissions by at least 55% by 2030. In relation to this, the EC has defined a ten-year plan, the Farm to Fork strategy, to make the European system sustainable under various aspects. Individual Member States are preparing national strategic plans compliant with the new sustainability objectives. The wine industry began working many years before the action of the Green Deal and the Farm to Fork strategy to define sustainable production standards from an environmental, economic and social point of view.

That holding account:

- the emergence of the climate issue has made it a priority to identify suitable tools to face it with the awareness that both the long-term balance of the planet and the medium-term balance of businesses, depend on this challenge;
- the change in consumer purchasing choices, more inclined to prefer products bearing ethical values (such as sustainability).

Federdoc and Gambero Rosso, in partnership with other subjects, have created Equalitas: A company with the specific task of preparing a sustainable production standard for the wine sector, based on three pillars: social, environmental and economic. MASAF (The Italian Ministry of Agricultural Policies) publishes the wine sector's first single European sustainability standard. The National Certification Regulations for the sustainability of the wine supply chain, which spread the good practices and experiences conducted in the field of sustainability in the wine industry through the sustainable quality certification schemes operating at a national level, including Equalitas.



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ZOWART

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BACK IN THE USA AND MEXICO AGAIN**



**MINISTERO DELL'AGRICOLTURA  
DELLA SOVRANITÀ ALIMENTARE  
E DELLE FORESTE**



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