

EMILIA ROMAGNA

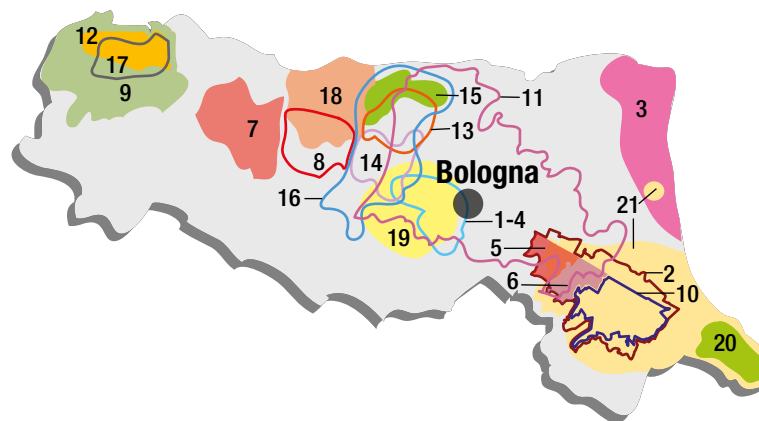


D.O.C.G.






























Colli Bolognesi Pignoletto	1
Romagna Albana	2

D.O.C.



























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* To complete the composition may contribute grape varieties not listed in the table, but still authorized for cultivation in the regional or provincial level.

DESIGNATIONS	RED	WHITE	ROSÉ	SPARKLING	VINES
Colli Bolognesi Pignoletto					Pignoletto (min. 95%).*
Romagna Albana					Albana (min. 95%).*
Bosco Eliceo					Red: Fortana and/or Merlot (min. 85%).* White: Trebbiano Romagnolo (min. 70%), Sauvignon and/or Malvasia di Candia (max. 30), Sauvignon.
Colli Bolognesi					Red: Barbera, Merlot, Cabernet Sauvignon (min. 85%).* White: Sauvignon, Pignoletto, Pinot Bianco, Riesling Italico, Chardonnay (min. 85%).
Colli d'Imola					Red: Sangiovese, Barbera, Cabernet Sauvignon (min. 85%).* White: Trebbiano, Pignoletto, Chardonnay (min. 85%).
Colli di Faenza					Red: Cabernet Sauvignon (from 40% to 60%), Ancellotta and/or Cilieggiolo and/or Merlot and/or Sangiovese (from 40% to 60%).* White: Chardonnay (from 40% to 60%), Pignoletto and/or Pinot Bianco and/or Sauvignon and/or Trebbiano Romagnolo (from 40% to 60%).
Colli di Parma					Red: Barbera (from 60% to 75%), Bonarda and/or Croatina (from 25% to 40%), Pinot Nero, Merlot, Cabernet Franc, Cabernet Sauvignon, Barbera, Bonarda (min.85%), Lambrusco Maestri (max. 15%).* White: Pinot Nero and/or Chardonnay and/or Pinot Bianco or Malvasia di Candia, Sauvignon, Chardonnay, Pinot Bianco, Pinot Grigio (min. 85%).
Colli di Scandiano e di Canossa					Red and Rosé: Lambrusco and/or Lambrusco Grasparossa (min. 85%), Lambrusco Marani and/or Lambrusco Montericcio and/or Ancellotta and/or Malbo Gentile and/or Croatina (max. 15%), Cabernet Sauvignon, Sangiovese, Merlot, Marzemino, Sgavetta.* White: Spermola (min. 85%), Malvasia di Candia and/or Trebbiano Romagnolo and/or Pinot Grigio and/or Pinot Bianco (max. 15%), Malvasia di Candia (max. 5%), Sauvignon or Pinot Bianco and/or Pinot Grigio and/or Pinot Nero (min. 15%).
Colli Piacentini					Red: Pinot Nero and/or Barbera and/or Croatina (min. 60%), Barbera, Bonarda, Cabernet Sauvignon, Pinot Nero (min. 85%).* White: Malvasia di Candia and Moscato Bianco (from 20% to 50%), Ortrugo and Trebbiano Romagnolo (from 20% to 50%), Bervedino and/or Sauvignon (max. 30%) or Malvasia di Candia Aromatica (from 20% to 50%), Ortrugo and Trebbiano Romagnolo (from 20% to 65%) or Ortrugo (from 35% to 65%), Malvasia di Candia Aromatica and Moscato Bianco (from 10% to 20%), Sauvignon and Trebbiano Romagnolo (from 15% to 30%) or Pinot Nero (min. 85%) and Chardonnay (max. 15%) or Santa Maria and Melara (min. 60%), Bervedino and/or Ortrugo and/or Trebbiano Romagnolo (max. 40%) or Malvasia di Candia Aromatica and/or Ortrugo and/or Trebbiano Romagnolo and/or Marsanne (min. 85%).
Colli Romagna Centrale					Red and Rosé: Cabernet Sauvignon (from 50% to 60%), Sangiovese and/or Merlot and/or Barbera and/or Cilieggiolo (from 40% to 50%).* White: Chardonnay (from 50% to 60%), Bombino and/or Sauvignon and/or Trebbiano and/or Pinot Bianco (from 40% to 50%).
Emilia-Romagna					White: Pignoletto (Grechetto Gentile) (min. 85%), along with other white-berried grape varieties suitable for cultivation in the Emilia-Romagna region, and/or Pinot Nero and/or Pinot Grigio vinified as a white wine (max. 15%), may be used.
Gutturino					Barbera (from 55% to 70%), Croatina (from 30% to 45%).*

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DESIGNATIONS	RED	WHITE	ROSÉ	SPARKLING	VINES
Lambrusco di Sorbara					Red and Rosé: Lambrusco di Sorbara (min. 60%), Lambrusco Salamino (max. 40%), others Lambruschi (max. 15%).*
Lambrusco Grasparossa di Castelvetro					Red and Rosé: Lambrusco Grasparossa (min. 85%), others Lambruschi and/or Malbo Gentile (max. 15%).*
Lambrusco Salamino di Santa Croce					Red and Rosé: Lambrusco Salamino (min. 85%), others Lambruschi and/or Ancelotta and/or Fortana (max. 15%).*
Modena or Di Modena					Red and Rosé: Lambrusco Grasparossa and/or Lambrusco Salamino and/or Lambrusco di Sorbara and/or Lambrusco Marani and/or Lambrusco Maestri and/or Lambrusco Montericco and/or Lambrusco Oliva and/or Lambrusco a foglia frastagliata (min. 30%), Acelotta and/or Fortana (max. 15%).* White: Montuni and/or Pignoletto and/or Trebbiano (min. 85%).
Ortrugo dei Colli Piacentini or Ortrugo-Colli Piacentini					Ortrugo (min. 90%).*
Reggiano					Red and Rosé: Ancelotta (from 30% to 60%), Lambrusco di Sorbara and/or Malbo Gentile and/or Lambrusco Maestri and/or Lambrusco Grasparossa and/or Sangiovese and/or Merlot and/or Cabernet Sauvignon and/or Marzemino and/or Lambrusco Oliva and/or Lambrusco Vianese and/or Lambrusco a foglia frastagliata and/or Fogarina, Malbo Gentile, Lambrusco Barghi.* White: Lambrusco Marani and/or Lambrusco Salamino and/or Lambrusco Montericco and/or Lambrusco Maestri and/or Lambrusco di Sorbara and/or Malbo Gentile (100%).
Reno					Albana and/or Trebbiano Romagnolo (min. 40%) or Montù and Pignoletto (min. 85%).*
Rimini					Red: Sangiovese (from 60% to 75%), Cabernet Sauvignon (from 15% to 25%), Merlot and/or Barbera and/or Ciliegliolo and/or Terrano and/or Montepulciano and/or Ancelotta (max. 25%).* White: Trebbiano Romagnolo (from 50% to 70%), Biancame and/or Mostosa (from 30% to 50%), Pignoletto and/or Chardonnay and/or Riesling Italo and/or Sauvignon and/or Pinot Bianco and/or Müller Thurgau (max. 15%).
Romagna					Red: Sangiovese (from 85% to 95%) or Cagnina (min. 85%).* White: Albana (min. 95%) or Bombino Bianco (min. 85%) or Trebbiano Romagnolo (min. 85%). White spumante: Trebbiano (min. 70%). Rosé spumante: Sangiovese (min. 70%).