

VENETO



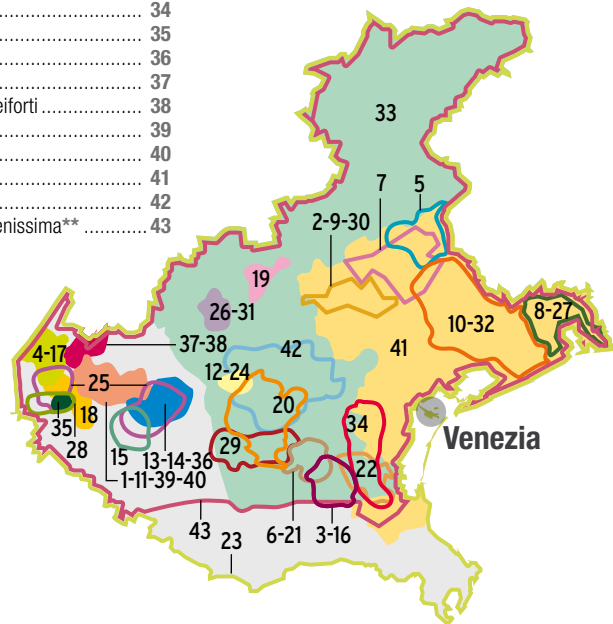
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* In the areas of: Belluno, Padova, Treviso, Vicenza, Venezia.

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







































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

DESIGNATIONS	RED	WHITE	ROSE	SPARKLING	VINES
Amarone della Valpolicella					Corvina Veronese (from 45% to 95%), Rondinella (from 5% to 30%).*
Asolo Prosecco or Asolo					Glera (min. 85%).*
Bagnoli Friularo or Friularo di Bagnoli					Raboso (min. 90%).*
Bardolino Superiore					Corvina Veronese (from 35% to 80%), Rondinella (from 10% to 40%), Molinara (max. 15%).*
Colli di Conegliano					White: Manzoni Bianco (min. 30%), Pinot Bianco and/or Chardonnay (min. 30%) or Glera (min. 30%), Verdiso (min. 20%), Boschera (min. 25%). Red: Cabernet Franc, Cabernet Sauvignon, Marzemino and Merlot (min. 10%), Incrocio Manzoni 2.15 and/or Refosco dal Peduncolo Rosso (max. 20%) or Marzemino (min. 95%).*
Colli Euganei Fior d'Arancio or Fior d'Arancio Colli Euganei					Moscato Giallo (min. 95%).*
Conegliano Valdobbiadene-Prosecco or Conegliano-Prosecco or Valdobbiadene Prosecco					Glera (min. 85%).*
Lison					Tai (min. 85%).*
Montello Rosso or Montello					Cabernet Sauvignon (from 40% to 70%), Merlot and/or Cabernet Franc and/or Carmenère (from 30% to 60%).*
Piave Malanotte or Malanotte del Piave					Raboso Piave (min. 70%), Raboso Veronese (max. 30%).*
Recioto della Valpolicella					Corvina Veronese (from 45% to 95%), Rondinella (from 5% to 30%).*
Recioto di Gambellara					Garganega (100%).
Recioto di Soave					Garganega (min. 70%), Trebbiano di Soave (max. 30%).*
Soave Superiore					Garganega (min. 70%), Trebbiano di Soave (max. 30%)*
Arcole					White: Garganega (min. 50%), Pinot Bianco and/or Pinot Grigio and/or Sauvignon and/or Chardonnay (max. 50%). Red: Merlot (min. 50%) Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère (max. 50%).* Rosé: Merlot for at least 50%, other non-aromatic red grape varieties, jointly or separately up to a maximum of 50%.

* 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
					
Bagnoli di Sopra or Bagnoli					White: Chardonnay (min. 30%), min. 20% Friulano and/or Sauvignon (min. 30%), Raboso Piave and/or Raboso Veronese (min. 10%), Marzemina Bianca. Rosé: Raboso Piave and/or Raboso Veronese (min. 50%), Merlot (max. 40%). Red: Merlot (from 15% to 60%) Cabernet Franc and/or Cabernet Sauvignon and/or Carmenera (min. 25%), Raboso Piave and/or Raboso Veronese (max. 15%), Refosco dal Peduncolo Rosso, Corbina, Cavrara, Turchetta.*
Bardolino					Red and Rosé: Corvina Veronese (from 35% to 80%), Rondinella (from 10% to 40%), Molinara (max. 15%).*
Bianco di Custoza or Custoza					Trebbiano Toscano (from 10% to 45%), Garganega (from 20% to 40%), Trebbianello (from 5% to 30%), Bianca Fernanda (max. 30%), Malvasia and/or Riesling Italico and/or Pinot Bianco and/or Chardonnay and/or Manzoni Bianco (max. 30%).*
Breganze					White: Tai (min. 50%), Pinot Bianco and/or Chardonnay and/or Vespaiola and/or Sauvignon and/or Pinot Grigio (max. 50%), Pinot Nero. Red: Merlot (min. 50%), Marzemino and/or Cabernet Franc and/or Cabernet Sauvignon and/or Pinot Nero and/or Carmenère (max. 50%).*
Colli Berici					White: Garganega (min. 50%) or Chardonnay (min. 50%), Pinot Bianco and/or Pinot Nero (max. 50%), Tai, Manzoni Bianco. Red and Rosé: Merlot (min. 50%), Pinot Nero, Tai Rosso, Cabernet Franc, Cabernet Sauvignon, Carmenère.*
Colli Euganei					White: Garganega (min. 30%), Tai and/or Sauvignon (min. 30%), Moscato Bianco and/or Moscato Giallo (from 5% to 10%), Serprino, Chardonnay, Pinello, Manzoni Bianco. Red: Merlot (from 40% to 80%), Cabernet Franc and/or Cabernet Sauvignon and/or Carmènère (from 20% to 60%), Raboso Piave and/or Raboso Veronese (max. 10%), Carmenera.*
Corti Benedettine del Padovano					White: Friulano (min. 50%), Pinot Bianco and/or Pinot Grigio and/or Chardonnay and/or Sauvignon (max. 50%), Tai, Moscato Giallo. Red and Rosé: Merlot (from 60% to 70%), Raboso Piave and/or Veronese (min. 10%), Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère and/or Refosco (max. 30%).*
delle Venezie or Beneških Okolišev					White: Chardonnay, Pinot bianco, Muller Thurgau, Garganega, Verduzzo (from Verduzzo Friulano and/or Verduzzo Trevigiano) and Tocai friulano, alone or together (min. 50%); other white grape varieties, suitable for cultivation in the Provincia Autonoma di Trento and in Friuli Venezia Giulia and Veneto. Sparkling: Pinot grigio (min. 85%).
Gambellara					Garganega (min. 80%), Pinot Bianco, Chardonnay and Trebbiano di Soave (max. 20%).*
Garda					White: Riesling and/or Riesling Italico (min. 70%), Garganega, Pinot Bianco, Pinot Grigio, Tai, Chardonnay, Riesling, Riesling Italico, Cortese, Sauvignon. Red and Rosé: Gropello Gentile, Gropello di S. Stefano, Gropello Mocasina (min. 30%), Marzemino (min. 5%), Sangiovese (min. 5%), Barbera (min. 5%), Cabernet Franc, Cabernet Sauvignon, Pinot Nero, Merlot, Corvina.*
Lessini Durello or Durello Lessini					Durella (min. 85%).*
Lison-Pramaggiore					White: Tai (from 50% to 70%) or Chardonnay and/or Pinot Bianco and/or Pinot Nero, Sauvignon, Verduzzo Friulano, Verduzzo Trevigiano (min. 85%). Red: Merlot (from 50% to 70%), Cabernet Sauvignon, Cabernet Franc, Carmenère, Malbech, Refosco dal Peduncolo Rosso (min. 85%).*
Lugana					Trebbiano di Soave (min. 90%).*

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DESIGNATIONS	RED	WHITE	ROSÉ	SPARKLING	VINES
					
Merlara					White: Friulano (from 50% to 70%), Tai, Malvasia Istriana. Red: Merlot (from 50% to 70%), Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère (max. 50%), Marzemino.*
Montello Asolo or Asolo Montello					White: Chardonnay (from 40% to 70%), Glera and/or Manzoni Bianco and/or Pinot Bianco and/or Bianchetta (from 30% to 60%), Pinot Grigio. Red: Cabernet Sauvignon (from 40% to 70%), Merlot and/or Cabernet Franc and/or Carmenère (from 30% to 60%), Recantina.*
Monti Lessini					Chardonnay (from 50% to 100%) or Durella (from 85% to 100%), Pinot Nero, Garganega, Pinot Bianco, Chardonnay (max. 15%), Pinot Nero.*
Piave					White: Manzoni Bianco, Tai, Verduzzo Friulano, Verduzzo Trevigiano, Chardonnay, (min. 85%). Red: Merlot (min. 50%), Cabernet Franc, Cabernet Sauvignon, Carmenère, Raboso Piave, Raboso Veronese.*
Prosecco					Glera (min. 85%), Verdiso and/or Bianchetta Trevigiana and/or Perera and/or Glera Lunga and/or Chardonnay and/or Pinot Bianco and/or Pinot Grigio and/or Pinot Nero (max. 15%).*
Riviera del Brenta					White: Friulano (min. 50%), Pinot Bianco and/or Pinot Grigio and/or Chardonnay (max. 50%) or Chardonnay (min. 60%), Pinot Bianco and/or Pinot Grigio and/or Chardonnay and/or Friulano (max. 40%). Red and Rosé: Merlot (max. 50%), Raboso Piave and/or Raboso Veronese and/or Cabernet Franc and/or Cabernet Sauvignon and/or Carmenère and/or Refosco (max. 50%).*
San Martino della Battaglia					Friulano (min. 80%).*
Soave					Garganega (min. 70%), Trebbiano di Soave (max. 30%).*
Valdadige or Etschtaler					White: Pinot Bianco and/or Pinot Grigio and/or Riesling Italico and/or Müller Thurgau and/or Chardonnay (min. 20%), Trebbiano Toscano, Nosiola, Sauvignon and Garganega (max. 80%). Red and Rosé: Enantio and/or Schiava (min. 50%), Merlot and/or Pinot Nero and/or Lagrein and/or Teroldego and/or Cabernet Franc and/or Cabernet Sauvignon (max. 50%).*
Valdadige Terradeiforti or Terradeiforti					White: Pinot Grigio (min. 85%). Red: Enantio or Casetta (min. 85%).*
Valpolicella					Corvina Veronese (from 45% to 95%), Rondinella (from 5% to 30%).*
Valpolicella Ripasso					Corvina Veronese (from 45% to 95%), Rondinella (from 5% to 30%).*
Venezia					White: Verduzzo Friulano and/or Verduzzo Trevigiano and/or Glera (min. 50%), Chardonnay, Pinot Grigio. Red and Rosé: Raboso Piave and/or Raboso Veronese (min. 70%), Cabernet Sauvignon, Cabernet Franc, Merlot.*
Vicenza					White: Garganega (min. 50%), Sauvignon, Pinot Bianco, Pinot Grigio, Chardonnay, Manzoni Bianco, Moscato Bianco and Giallo, Riesling Renano and Italico. Red and Rosé: Merlot (min. 50%), Cabernet Sauvignon, Pinot Nero, Raboso Veronese, Cabernet Sauvignon, Cabernet Franc, Carmenere.*
Vigneti della Serenissima or Serenissima					Chardonnay and/or Pinot Bianco and/or Pinot Nero (min. 85%).*

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