

**SUBSIDIARY LEGISLATION 436.03**

**CLASSIFICATION OF VINE VARIETIES  
(PRODUCTION OF WINE GRAPES) REGULATIONS**

1st May, 2004

*LEGAL NOTICE 188 of 2006.*

1. (1) The title of these regulations is the Classification of Vine Varieties (Production of Wine Grapes) Regulations. Citation and scope.

(2) The classification refers to the vine varieties allowed for the production of wine grapes in Malta.

(3) The main legislative references for the classification of vine varieties for the production of wine grapes are mainly those foreseen in Article 19 of Council Regulation (EC) 1493/99 and in Article 20 of Commission Regulation (EC) 1227/00.

2. In these regulations, the following words and phrases shall have the following meanings: Interpretation.

"the Act" means the Wine Act; Cap. 436.

"the Director" means the Director of Agriculture;

"the Minister" means the Minister responsible for agriculture;

"the Unit" means the office responsible for viticulture and oenology within the Department of Agriculture.

3. The Unit is hereby designated as the competent office for setting up and updating the classification of vine varieties for the production of wine grapes. Designation of Unit's competency.

4. (1) For the purpose of cultivation, the vine varieties for the production of wine grapes are nationally classified and are identified by name, synonyms and, or homonyms, grape colour, suitability for the production of Maltese quality wines produced in specific regions and by any of the following authorised uses: Classification.

(a) variety for the production of table grapes;

(b) variety for the production of wine spirit;

(c) variety for the production of grapes intended for drying; and

(d) other.

(2) Only varieties that belong to the species *Vitis vinifera* or come from a cross between this species and other species of the genus *Vitis* are allowed in the classification. These varieties shall be listed in the National Catalogue of Varieties - Vines Section, prior to classification.

(3) The varieties listed in Schedule I shall form the classification and only these varieties shall be planted or used for grafting in Malta for the purpose of wine production intended for commercialisation.

(4) Areas planted with vine varieties, for the purpose of wine production, not listed in the classification shall be grubbed up, save where the production of those areas is intended exclusively for the consumption of the wine producer's family or used for scientific research and experiments as authorised by the Unit.

Classes of vine varieties.

5. Vine varieties for the production of wine grapes in Malta are assigned to one of the following classes:

- (a) **Suitable Varieties:** These are varieties that produce wines of good quality. The suitability of each variety for the production of quality wines produced in specified regions or of table wines with a geographic indication shall be determined in the production protocol of each denomination of origin or geographic indication. Within the class of suitable varieties, some varieties may be indicated by the Director on the basis of technical parameters and, or policies for the development of the sector, as "recommended" for specific objectives of vitivincultural policies.
- (b) **Varieties under observation:** These are varieties for which trials of aptitude to the cultivation in Malta are being carried out. The grapes produced from these varieties can be used for the production and commercialisation of table wines with or without the reference to a geographic indication.

Recognition of new varieties in the classification.

6. (1) The insertion of new vine varieties for the production of wine grapes which do not appear in Schedule I shall become effective after the necessary technical and administrative investigation of the results from aptitude trials has been terminated by the Unit. The new classification shall be published in the Gazette.

(2) The aptitude trials shall be carried out in conformity with the protocol detailed in regulation 7 for a period which comprises at least three grape harvests.

(3) Requests for the inclusion of synonyms shall be made to the Unit. New insertions accepted in accordance with subregulation (1) shall be published in the Gazette.

Evaluation of aptitude for cultivation of a vine variety.

7. (1) An aptitude trial shall consist in the study of the aptitude for cultivation of the vine variety under investigation, taking into account Community provisions on the matter and in particular Directive 2004/29/EC of 4th March, 2004, and its successive modifications, relative to the determination of characteristics and minimum conditions for inspecting vine varieties.

(2) The normal procedure shall be as follows:

- (a) the variety under study shall be cultivated under normal conditions;
- (b) one or more varieties which are listed in the classification of vine varieties shall be cultivated in identical conditions and observed as the reference

variety or varieties for comparative purposes. Only vine varieties which are relatively diffused on the territory shall be taken into consideration for comparative purposes;

- (c) the area under cultivation shall be such that in normal years the variety under examination, as well as one or more reference varieties, can produce at least 100 litres of wine per variety;
- (d) the fields to be used for the study shall be suitable for viticulture and shall be chosen in such a way that, with respect to climate, exposure and soil can be considered as being representative of the area;
- (e) the technical data relevant to the aptitude studies shall take into consideration at least three consecutive wine making years.

(3) During the studies on the variety under investigation, as well as for the reference variety, the evaluation of the following parameters shall be carried out:

- (a) Vegetative parameters:
  - (i) Date of bud burst;
  - (ii) Date of flowering;
  - (iii) Date of veraison (colour change);
  - (iv) Date of maturity;
  - (v) Weight of prunings;
- (b) Evolution of must composition during maturation (3 to 4 readings including 1 after maturation):
  - (i) Refractive Index (°Brix);
  - (ii) Total acidity (g/ltr tartaric acid);
  - (iii) pH;
- (c) Productive and qualitative parameters of grapes at harvest:
  - (i) Average weight of the bunch;
  - (ii) Average weight of the berry;
  - (iii) Average production in kilogrammes of grapes per vine and per hectare;
  - (iv) Refractive index (°Brix);
  - (v) Total acidity (g/ltr tartaric acid);
  - (vi) pH;
- (d) Analytical parameters of white wines:
  - (i) Total acidity (g/ltr tartaric acid);
  - (ii) Tartaric acid (g/ltr);
  - (iii) Malic acid (g/ltr);
  - (iv) pH;
  - (v) Actual alcohol content (% v/v);
  - (vi) Dry extract (g/ltr);
  - (vii) Flavonoid content (mg/ltr);

- (viii) Total polyphenols (mg/ltr);
- (e) Analytical parameters for red and rosè wines:
  - (i) Total acidity (g/ltr tartaric acid);
  - (ii) Tartaric acid (g/ltr);
  - (iii) Malic acid (g/ltr);
  - (iv) pH;
  - (v) Actual alcohol content (% v/v);
  - (vi) Dry extract (g/ltr);
  - (vii) Flavonoid content (mg/ltr);
  - (viii) Anthocyanin content (mg/ltr);
  - (ix) Total polyphenols (mg/ltr).

(4) For every vinification an anonymous organoleptic evaluation (blind tasting) of the wine obtained from the variety under investigation shall be carried out using the method of sensorial analysis. The evaluation shall be carried out by a panel approved or appointed by the Director.

(5) For the variety under investigation indications concerning the resistance to drought and diseases, vigour, etc., shall be included.

(6) At the end of the aptitude test a technical report shall be drawn up composed of:

- (a) a brief historic description of the variety under study;
- (b) the reference variety or varieties chosen;
- (c) a detailed description of the method of cultivation;
- (d) a brief description of the area used for the trial including pedoclimatic data;
- (e) a detailed description of any agronomic plans used including the fertilization plan, the irrigation plan and the plant protection plan used;
- (f) the data at subregulations (3), (4) and (5).

Report to be presented to the Unit.

**8.** A report about the technical and administrative investigation required by regulation 7(6) shall be presented to the Unit.

Use of the variety names on the label.

**9.** (1) For the purposes of labelling, wine producers may only use the variety name or any synonym listed in Schedule I, to indicate the use of that variety in the production of a wine.

(2) Notwithstanding subregulation (1), the names and synonyms of varieties reserved for certain countries as regulated by Annex II of Commission Regulation (EC) 753/2002 and subsequent modifications, may not be used even if listed in Schedule I.

Schedule I

Regulation 4(3)

Classification of vine varieties for the production of wine grapes

Code	Variety	Colour	Synonym	Classification <sup>1</sup>
1	Aglianico	Black		Ob
2	Albariño	White	Alvarinho	Ob
3	Aleatico	Black		Ob
4	Barbera	Black		Ob
5	Brachetto	Black		Ob
6	Cabernet Franc	Black		S
7	Cabernet Sauvignon	Black		S
8	Carignan	Black		S
9	Carmenere	Black		S
10	Catarratto	White		Ob
11	Chardonnay	White		S
12	Chenin blanc	White		S
13	Falanghina	White		Ob
14	Fiano	White		Ob
15	Fiano aromatico	White		Ob
16	Gellewza	Black		S
17	Girgentina	White	Girgenti, Ghirgentina	S
18	Graciano	Black		S
19	Grecanico	White		Ob
20	Greco Bianco	White	Greco	Ob
21	Greco di Tufo	White	Greco	Ob
22	Grenache	Black	Cannonau	S
23	Grillo	White		Ob
24	Inzolia	White	Ansonica, Insolja	S
25	Lambrusco	Black		S
26	Malbec	Black		Ob
27	Malvasia	White		Ob
28	Malvasia nera	Black		Ob
29	Montonico	White		Ob
30	Manzoni Bianco	White		Ob
31	Merlot	Black		S
32	Montepulciano	Black		S
33	Moscato Bianco	White	Moscato	S
34	Moscato di Alessandria	White	Moscato, Zibibbo	S
35	Moscato fior d'arancio	White	Moscato, Maskta, Muskatel	S
36	Moscato giallo	White	Moscato	S

Code	Variety	Colour	Synonym	Classification <sup>1</sup>
37	Mourvedre	Black	Kaldaretta	S
38	Muscat Hamburg	Black		Ob
39	Negroamaro	Black		S
40	Nero d'Avola	Black	Serkużan, Sirakużan	S
41	Petit Verdot	Black		S
42	Pinot Bianco	White	Pinot blanc	S
43	Pinot Grigio	White	Pinot gris	Ob
44	Pinot noir	Black	Pinot noir	S
45	Primitivo	Black	Zinfandel	S
46	Riesling	White	Riesling renano	Ob
47	Sangiovese	Black		S
48	Sauvignon Blanc	White		S
49	Syrah	Black	Shiraz	S
50	Tannat	Black		Ob
51	Tempranillo	Black	Cencibel	S
52	Traminer	White		Ob
53	Uva di Troia	Black		Ob
54	Trebbiano	White	Ugni Blanc	S
55	Verdicchio	White		Ob
56	Vermentino	White		S
57	Viognier	White		

<sup>1</sup> S = Suitable Varieties, SR = Suitable Varieties and Recommended, Ob = Varieties under observation