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VALORITALIA

WINE CERTIFICATION PROCESS IN ITALY



ITALIAN WINE CONVENTIONAL CERTIFICATION

Each Wine Consortium in Italy chooses the CERTIFICATION BODY (CB) every 3 years.

CBs have to be authorized by the Agricultural Minister and have to be accredited by **ACCREDIA**, Italy's National Accreditation Body





WHAT DOES VALORITALIA DO?

CERTIFICATION AND CHECK OF CONVENTIONAL WINE

- PDO *Protected Denomination of Origin*
- PGI *Protected Geographical Indication*
Table Wines with indications



VALORITALIA'S DATA

Valoritalia Certifies

- 220 DO and IG
- 5000 wine typologies
- The 49% of the IGP and DOP italian wine production



SUPERVISION PROGRAM

- Every conventional Wine has a Production Regulation in which are established the production process rules
- By way of the SUPERVISION PROGRAM, Certification Body ensure full compliance with the wines' Production Regulation



ITALIAN CONVENTIONAL WINE CERTIFICATION (every year)

- Documental check *of 100% of the production*
- On-site inspections in vineyards *of 10% of wine growers*
- On-site inspections in the cellars *of 15% of wine producers*



CONVENTIONAL WINE CERTIFICATION

THE WHOLE PRODUCTION CHAIN IS CHECKED
BEFORE THE BOTTLE COMES TO THE MARKET:

- The production in the vineyard
- The harvested grapes
- The vinification in the cellars
- Chemical and organoleptic analysis of bulk wine
- The bottling
- The number of bottles produced



ON-SITE INSPECTIONS IN THE VINEYARDS

CONTROL OF THE SURFACE	CONTROL OF GRAPE VARIETY	YIELD CONTROL
<p>The inspector verifies that what the farm has declared in the National Database of wine growers, complies with reality.</p>	<p>The inspector verifies that the type of grape in the entire vineyard is compliant with the PDO declared in the National Database</p>	<p>The inspector verifies that the number of grapes in the single vine doesn't exceed the maximum potential foreseen by the Regulation of that PDO.</p>



ON-SITE INSPECTIONS IN THE CELLARS

CELLAR INVENTORY	ANALYSIS OF BULK WINE	VERIFICATION ON LABELS
<p>The inspector verifies that all the remaining wine in the cellar and the movements made, comply with the CB's Data.</p>	<p>The inspector takes a sample of bulk wine for the laboratory analysis.</p>	<p>The inspector takes a sample of labelled bottles in the warehouse.</p>
<p>The CB verifies that the inspector's findings comply with the ongoing Regulations.</p>	<p>The CB compares the laboratory analysis with the PDO specific parameters.</p>	<p>The CB verifies that what is stated on the label respects the ongoing Regulation and the PDO specific Rules.</p>



FROM CHECKS TO CERTIFICATION OF DO WINES

Wine certification guarantees:

- Certainty of origin
- The environmental and production characteristics contained in the relevant product specification
- Traceability of both product and process



CERTIFICATION PROCESS

The Control Body carries out a sampling of the product so that it undergoes:

CHEMICAL-PHYSICAL ANALYSIS

ORGANOLEPTIC ANALYSIS

If the results are compliant, the Control Body issues a:

CERTIFICATE OF QUALIFICATION

CERTIFICATION PROCESS

More than one billion six hundred million bottles are checked



THE TRACEABILITY

PDO – DOCG ENSURE THE TRACEABILITY THROUGH



PDO - DOC CAN CHOOSE HOW TO ENSURE THE TRACEABILITY OF THE WINE:
THROUGH THE GOVERNMENTAL SEAL



THROUGH THE LOT



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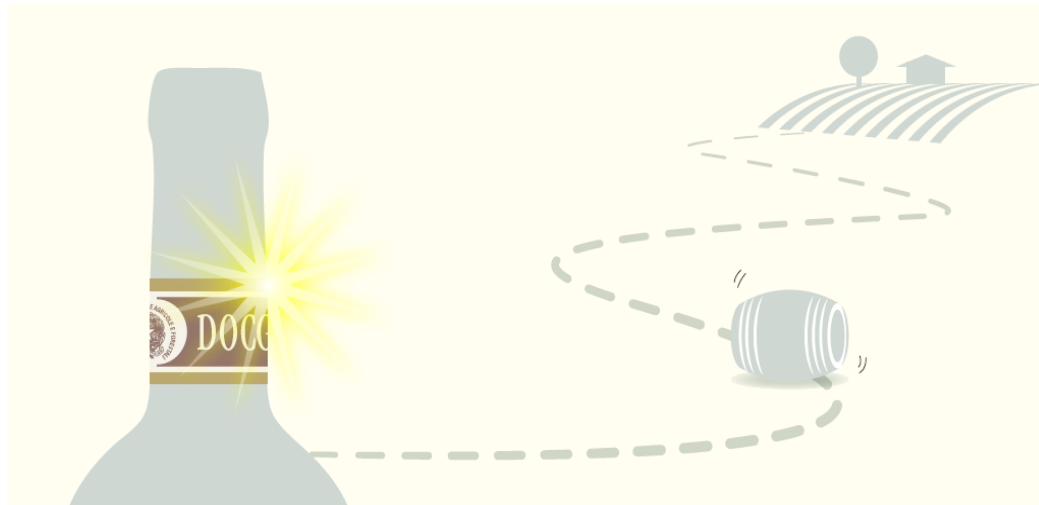


GOVERNMENT SEALS

- Government seals are supplied to wineries in relation to the certified hectoliters.
- The serial, non-repetitive alphanumeric code is a traceability tool that protects against counterfeiting.



THANKS TO ITS **ALPHANUMERIC CODE**,
THE 'ORIGIN' OF EVERY BOTTLE SOLD CAN BE RETRACED



THANK YOU FOR YOUR ATTENTION



VALORITALIA