

PRODUCTION REGULATIONS FOR «CONEGLIANO VALDOBBIADENE - PROSECCO»
D.O.C.G. (CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN) WINES

Art. 1.

The Denomination and its wines

1. The D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco», or «Conegliano - Prosecco» or «Valdobbiadene - Prosecco», applies exclusively to wines that meet the conditions and requirements set out in these production regulations, with regard to the following types of wine:

- «Conegliano Valdobbiadene - Prosecco»;
- «Conegliano Valdobbiadene - Prosecco» Frizzante ("semi-sparkling");
- «Conegliano Valdobbiadene - Prosecco» Spumante ("sparkling"), which is labelled with the description «Superiore».

2. The wording «Superiore di Cartizze» is reserved for Spumante wine from the Denomination as set out in paragraph 1, but produced in the traditional Cartizze sub-zone according to the limits and conditions set out in these regulations.

Art. 2.

Permitted grape varieties

1. «Conegliano Valdobbiadene - Prosecco» wines must be obtained from vineyards consisting of vines of the «Glera» grape variety; within a company's production processes, the following grape varieties may also be included - alone or combined - up to a maximum of 15%: Verdiso, Bianchetta Trevigiana, Perera and Glera Lunga.

2. Wines destined for the traditional processes, regulated under Art. 5, paragraph 3, must be obtained from grapes originating from vineyards in the area described under Art. 3, paragraph 1, letter C) that are included in the D.O.C.G. register and are planted with the varieties Pinot Bianco, Pinot Nero, Pinot Grigio and Chardonnay, alone or combined.

Art. 3.

Grape growing areas

1. The grape growing area suitable for the production of D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco», which lies within the zone for the production of D.O.C. (controlled designation of origin) «Prosecco» wine, is delimited as follows:

A) The area for growing grapes suitable for the production of «Conegliano Valdobbiadene - Prosecco» wines, as per Art. 1, paragraph 1), comprises the hillside territory of the municipalities of: Conegliano - San Vendemiano - Colle Umberto - Vittorio Veneto - Tarzo - Cison di Valmarino - San Pietro di Feletto - Refrontolo - Susegana - Pieve di Soligo - Farra di Soligo - Follina - Miane - Vidor and Valdobbiadene.

More particularly, this zone is delimited as follows: one takes as a starting point the hamlet of Fornace (q. 175), approx. three kilometres west of Valdobbiadene, where the administrative border between the municipalities of Valdobbiadene and Segusino meets the Valdobbiadene-Segusino road. The boundary of the zone then follows the administrative border between these communes to Col Antich, where it meets the 500 m. contour line, which it follows to Ca' Pardolin, near Combai. It then leaves the 500 m. level and proceeds down the footpath which leads to the town's piazza, first along via Cimavilla and then along via Trieste. Here, following the street that leads to the church, the boundary reaches

the Duel farmhouse, and then goes along the hill crest; it crosses the Miane-Campea road, climbs Mount Tenade and, still following the ridge of the hill, reaches the hamlet of Tre Ponti along the Follina-Pieve di Soligo road.

After this road, the boundary climbs the Croda di Zuel hillside and proceeds along the ridge, passing above the small church of S. Lucia (356 m.), above «Zuel di la'», and above Resera; the boundary then continues along the Resera-Tarzo road, and reaches the junction with the Revine-Tarzo road. From this junction, the border proceeds along the same road and reaches Tarzo, then Corbanese until, at the crossroads with the Refrontolo-Cozzuolo road, it reaches the hamlet of Ponte Maset; it then continues along the border between the municipalities of Tarzo and Vittorio Veneto, until it reaches the local road known as «dei Piai» and then «delle Perdonanze», which it follows up to its intersection with the Cervada stream. It then descends along the Cervada, to the point where it intersects the Cozzuolo-Vittorio Veneto road, proceeds in the direction of the latter town up to the crossroads with the road which leads from Conegliano to the centre of Vittorio Veneto; it then descends from Conegliano to S. Giacomo di Veglia and from here heads for S. Martino di Colle Umberto. After the hamlet of Campion it turns right along the municipal road of S. Martino and reaches Colle Umberto, and then descends to trunk road no. 51 (also known as the Alemagna road), to tollgate no. 5, and proceeds towards Conegliano.

At the «Gai» crossroads, after the intersection with the Pontebbana road, or trunk road 13, the boundary follows Conegliano's new circular road and rejoins trunk road 13 in the hamlet of Ferrera.

From this point the boundary reaches Susegana and turns west immediately after the town along the road to Colfosco, also known as the della Barca» road.

From Colfosco, following the «Mercatelli» road, the boundary reaches the junction for Falze' and turns off towards Pieve di Soligo, along the old road (Ponte Priula - Pieve di Soligo, which leads to via Chisini).

Across the centre of town, the boundary follows via Schiratti and reaches Soligo, then turns left and continues along the main Soligo - Ponte di Vidor road and, crossing Farra di Soligo, Col S. Martino, Colbertaldo, and Vidor, reaches Ponte di Vidor, leaving it on its left to head for Bigolino. After Bigolino the boundary leaves the road that leads to Valdobbiadene, and turns left, along the municipal road with the ENEL power station, reaching the hamlet of Villanova as far as the intersection of the La Roggia stream, which it follows up to the alluvial terrace rising sharply above the Piave; it runs along the edge of the terrace (see the attached Regional map «Definition of alluvial terrace borders») to climb back to the Valdobbiadene-Segusino road, where there is the small church of S. Giovanni, after S. Vito; from here, along the main Valdobbiadene-Segusino road, it touches the Fornace locality again, closing the perimeter of the delimited area.

B) The Spumante wine obtained from grapes harvested in the territory of the hamlet of S. Pietro di Barbozza, designated as Cartizze, in the Municipality of Valdobbiadene, is entitled to the sub-specification «Superiore di Cartizze».

This sub-zone is delimited as follows: starting from the bridge on the Teva, west of Soprapiana on the Piovine-Soprapiana municipal road, between the house of C. Boret (184 m.) and Soprapiana (197 m.), the boundary climbs northwards, following the river Teva until it flows into the «delle Zente» channel, which in turn flows into the Piagar channel; it continues along the Piagar channel until it reaches the meeting point of land register map sections 63-71 (municipality of S. Pietro di Barbozza, section B, sheet XI) and maps No. 547-735 (municipality of S. Pietro di Barbozza, section B, sheet VIII).

From the junction of the above-mentioned map sections, the boundary proceeds along sections no. 547 and 735, across sections no. 540 and 543, following the same direction as the last stretch which divides

sections no. 547 and 735 up to the northern limit of section 542, until it crosses the «dei Vettorazzi» municipal road.

The boundary then runs north along this road and, at the first crossroads (the fountain of the «bicio»), follows the «dei Menegazzi» local road up to the point where it intersects the ridge of Mount Vettoraz, then runs along the top of the ridge, passes above the Miotto house, to reach the local road known as «della Tresiese» (three hedges). The boundary proceeds along the above-mentioned road until it reaches the «dei Monti» local road, which it follows up to the first bend (map 111 of the municipality of S. Pietro di Barbozza, sub-section b, sheet X), climbs and runs along above the vineyards, then descends to re-join the «dei Monti» road, near the little shrine.

The boundary runs along this road until it reaches the crossing with the «di Piander» municipal road, proceeds down the «dello Strett» local road and continues in the same direction, reaching the Saccol-Follo road to the east of the house of Sergio Agostinetto, then descends along the «cal de Sciap» lane, and reaches the Valle della Rivetta (rio Borgo) stream; the border follows the stream up to the delimitation of map sections 149 and 151 of the municipality of Valdobbiadene, sub-section B, sheet XI, continuing northwards between sections 149-151, and 148-151, crossing the local road «del Campion», passing between sections 178-184, 179-184, 179-167, 179-182, 181-185 and reaching the channel of the Tevicella, embracing Col Zancher and Pra Ospitale; it then proceeds between sections 21-65 of the ward of S. Pietro di Barbozza, sub-section B, sheet XIII, then sections 22-67 and 66-67, across the road «dei Bisoi» (fordera), reaching the «del Cavalier» municipal road between sections 24-28, and finally, along the same road, returns to the starting point (the bridge on the Teva).

C) The production area of grapes intended for the wine types Pinot Bianco, Pinot Nero, Pinot Grigio and Chardonnay, destined for the traditional practice described under Art. 5, paragraph 3, includes the administrative territory of the following municipalities of the Province of Treviso: Cappella Maggiore; Cison di Valmarino; Colle Umberto; Conegliano; Cordignano; Farra di Soligo; Follina; Fregona; Miane; Pieve di Soligo; Refrontolo; Revine Lago; San Fior; San Pietro di Feletto; San Vendemiano; Sarmede; Segusino; Susegana; Tarzo; Valdobbiadene; Vidor; Vittorio Veneto; Asolo; Caerano S. Marco: Castelcuoco; Cavaso del Tomba; Cornuda; Crocetta del Montello; Fonte; Giavera del Montello; Maser; Monfumo; Montebelluna; Nervesa della Battaglia, Paderno del Grappa; Pederobba; Possagno; S. Zenone degli Ezzelini; Volpago del Montello; Borso del Grappa and Crespano del Grappa.

Art. 4.

Regulations for viticulture

1. Natural conditions of the environment. The environmental conditions and growing methods in vineyards destined for the production of «Conegliano-Valdobbiadene - Prosecco» wine must be the traditional ones of the zone and, in any case, capable of producing grapes - and wines derived from them - with the specific characteristics of quality.

For the purposes of inclusion in the register, therefore, only vineyards with a good exposure and located on hillside terrain shall be deemed suitable; those on the valley floors, those exposed to the North and those on low-lying plains are therefore excluded.

2. Plant density. As from 16th June 2007, the minimum plant density of specialized (single-crop) vineyards must be 2,500 vines per hectare, calculated according to the spacing of the vines.

3. Training systems. The permitted layout of the vines and training systems are those already in use in the zone, i.e. single or double espalier. Expansive training systems (such as radial ones) are prohibited. The Region may allow different cultivation forms, provided

they are suitable for improving the management of vineyards without causing negative effects on the characteristics of the grapes.

4. Pruning methods. With regard to the cultivation systems mentioned above, the vines must be pruned in the traditional manner, and vineyards must in any case be managed in such a way as to maintain unchanged the characteristics of the grapes, must and wine.

5. All practices that force the growth of the vines are prohibited; emergency irrigation is permitted.

6. Harvesting operations. Grapes destined for the production of Spumante wines whose labels mention the word «Rive» must be harvested exclusively by hand.

7. Yield per hectare and minimum natural alcohol content.

For D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco» wines as per Art. 1, paragraph 1, the maximum yield of grapes per hectare in specialized vineyards must not exceed 13.5 tonnes, and the grapes destined for vinification must have a minimum natural alcoholic strength of 9.50% by volume.

For D.O.C.G. «Conegliano Valdobbiadene - Prosecco» Spumante Superiore wines bearing the description «Rive» as per Art. 7, paragraph 7, the maximum yield of grapes per hectare in specialized vineyards must not exceed 13 tonnes, and the grapes destined for vinification must have a minimum natural alcoholic strength of 9.50% by volume.

The grapes destined for the production of D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco» Spumante Superiore and Frizzante wines may have a minimum natural alcoholic strength of 9.00% by volume, provided the destination of the grapes to be processed is expressly declared in the winery's official documents and in its annual report of the grapes harvested. However, in the case of unfavourable weather conditions, an exception may be allowed under Annex II, point C, paragraph 2 to Commission Regulation (EC) No. 606/2009.

For Spumante wines entitled to the designation «Superiore di Cartizze», as per Art. 1, paragraph 2, the maximum yield of grapes per hectare in specialized vineyards must not exceed 12 tonnes, and the grapes destined for vinification must have a minimum natural alcoholic strength of 9.50% by volume.

Even in particularly good vintages, the quantity of grapes per hectare to be destined for the production of D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene -

Prosecco» wines must be reduced to within the above-mentioned limits, and overall production must not exceed these limits by more than 20%.

With the exception of the other destinations allowed for under the current regulations, this percentage of the product (grapes) cannot in any event be used for producing I.G.T. (typical geographical indication) wines that refer to the name of the Glera variety, or varietal sparkling wines that also bear the name of that variety. Moreover, also with regard to the product indicated in the preceding subparagraph, the Veneto Region may - following a justified request by the Consortium for the protection of this designation of origin and after consultation with the professional associations involved - establish other, different uses/destinations for the grapes in question, by means of an independent ruling to be issued each year in the period immediately preceding the harvest.

Following a justified request by the Consortium for the protection of this designation of origin, and after consultation with the categories involved, the Veneto Region may, by means of an independent ruling to be issued each year in the period immediately preceding the harvest, in compliance with the provisions of Article 14, paragraphs 10 and 11 of Legislative Decree 61/2010:

- reduce the quantity of grapes per hectare that may be claimed (also with reference to individual geographical zones) compared to the limits set out above;

- adopt other measures to improve or stabilise the operation of the market for wines (including the grapes and musts from which they are obtained), or to overcome temporary economic imbalances, immediately notifying the Ministry of Agriculture, Food and Forestry thereof;

For just the various types of sparkling wine, and in particularly favourable years, following a proposal by the Producers' Consortium and after consultation with the professional associations involved, the Veneto Region may increase the maximum yield per hectare by up to 20%. The maximum limit in accordance with the fifth subparagraph cannot however be exceeded. Use of musts and wines obtained from quantities of grapes exceeding the maximum yield per hectare established in this paragraph, and particularly in the fifth subparagraph, will be regulated by the provisions of article 5 below.

For vineyards containing other associated crops, the maximum production of grapes per hectare must be calculated in relation to the area actually occupied by the vines.

Art. 5.

Regulations for vinification

1. Vinification.

The operations for vinifying the grapes, as per Art. 2, must be performed within the municipalities of the production zone delimited under Art. 3, paragraph 1, letter A), even if they are only partially included in the delimited zone.

Grapes of the Pinot Bianco, Pinot Nero, Pinot Grigio and Chardonnay varieties, destined for the traditional process as per paragraph 3 of this article, may be vinified anywhere in the zone described under Art. 3, paragraph 1, letter C); moreover, given historical precedents, the above-mentioned vinification operations may be performed throughout the administrative territories of the municipalities of Orsago and Arcade in the Province of Treviso.

As regards the «Superiore di Cartizze» sub-zone, vinification operations must be performed within the territory of the municipality of Valdobbiadene.

Vinification shall be performed exclusively using the area's traditional, equitable and consistent wine-making practices, which give the wines their distinctive characteristics.

2. Making the wines.

Operations involved in making "Spumante" (sparkling) and "Frizzante" (semi-sparkling) wines, i.e. the oenological processes involved in their re-fermentation, stabilization, sweetening (in the types where it is permitted), as well as bottling and packaging operations, must be performed within the territory of the Province of Treviso.

D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco» wines made in the Spumante version may be marketed in all the styles allowed by the laws currently in force, with the exclusion of the «extra-brut» and «dolce» («sweet») versions.

D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco» wines made in the Frizzante version must be marketed in the styles ranging from «Secco» («Dry») to «Amabile» («Semi-sweet») inclusive, in accordance with the laws currently in force.

The Ministry of Agriculture, Food and Forestry's National Committee for the Protection and Enhancement of Designations of Origin and of Typical Geographical Indications of Wines has the authority to allow the above-mentioned winemaking activities to be performed at facilities in the Province of Venice, provided that in these establishments the companies involved have produced Spumante and Frizzante wines for at least 10 years prior to the coming into force of Presidential Decree no. 930 of 12 July 1963, using as a base «Conegliano Valdobbiadene -

Prosecco» wine, rendered sparkling or semi-sparkling using the traditional methods in use in the territory described in the previous paragraph.

3. Traditional practice.

In wines intended for the preparation of Spumante wine as per Art. 1, the traditional practice of "correcting" the product with quantities not exceeding 15% of wines obtained from the vinification of Pinot Bianco, Pinot Grigio, Pinot Nero and Chardonnay grapes - alone or combined - is allowed; provided that the grapes originate from vineyards included in the appropriate register, and located in the zone delimited under Art. 3, paragraph 1, letter C); provided that the Glera grapes used in the vinification process originate from a vineyard devoted entirely to that variety; and provided that, in any case, the presence of grapes of lesser varieties, as per Art. 2, added to the Pinot and Chardonnay grapes, do not exceed the above-mentioned limit of 15%. For still wines, the wine added in carrying out this traditional "correcting" process must, in any case, replace the same proportion of wine, as set out under Art. 1, and this cannot be accepted for the production of I.G.T. wines bearing the name of the Glera variety or of varietal sparkling wine, sold under the name of that same variety.

4. Yield of grapes in wine and of grapes/hectare.

The maximum yield of grapes in wine must not exceed 70%, for all of the wine types. Should the yield of grapes in wine yield be above this limit, but not above 75%, the quantity in excess shall not be entitled to the designation of origin. This percentage of the product cannot in any event be used to produce I.G.T. wines bearing the name of the Glera variety or varietal sparkling wine, sold under the name of that same variety.

Above this limit, the entitlement to the registered designation of origin shall be lost for the whole product.

5. Musts and wines obtained from quantities of grapes exceeding the yield indicated in article 4, paragraph 7, subparagraph eight must be kept in bulk and cannot be used before the Regional provisions described in the following paragraph are issued.

6. Following a request of the Producers' Consortium made after verifying production and market conditions, the Veneto Region, by means of one or more independent rulings to be adopted prior to the harvest immediately following the one in which the musts and wines in question were produced, shall provide for the destination of all or part of the musts and wines mentioned in the preceding paragraph to be certified for controlled and guaranteed denomination of origin status. In the absence of any such ruling or rulings by the Veneto Region, all such musts and wines, or those that are not included in the ruling, shall be classified in accordance with the provisions under article 4, paragraph 7.

Art. 6.

Characteristics when released onto the market

1. When introduced onto the market, the «Conegliano Valdobbiadene - Prosecco» wines listed under Art. 1 must have the following characteristics:

«Conegliano Valdobbiadene - Prosecco»:

colour: a bright, more or less intense straw-yellow;

bouquet: vinous and characteristic, with a delicate fruity note;

flavour: with a pleasant hint of bitterness, and nicely tangy;

minimum natural alcoholic strength by volume: 10.50%;

minimum total acidity: 4.5 g/l;

minimum dry extract: 14.0 g/l;

«Conegliano Valdobbiadene - Prosecco» Frizzante:

colour: a bright, more or less intense straw-yellow, bright, with an evident presence of bubbles;

bouquet: pleasant, characteristically fruity;

flavour: fresh, harmonious, pleasantly effervescent, fruity;
minimum natural alcoholic strength by volume: 10.50%;
minimum total acidity: 4.5 g/l;
minimum dry extract: 14.0 g/l.

In the type produced in the traditional way by means of fermentation in the bottle, there may be some haziness. In this case the labels must bear the mandatory wording «rifermentazione in bottiglia» («re-fermented in the bottle»). The characteristics of bouquet and flavour, and the minimum total acidity of this wine, are as follows:

bouquet: pleasant and characteristically fruity, with possible aromas of bread crust and yeast;

flavour: fresh, harmonious, pleasantly effervescent, fruity, with possible sensations of bread crust and yeast;

minimum total acidity: 4.0 g/l;

«Conegliano Valdobbiadene - Prosecco» Spumante Superiore:

colour: a bright, more or less intense straw-yellow, with a persistent *mousse*;

bouquet: pleasant and characteristically fruity;

flavour: fresh, harmonious, pleasantly fruity, characteristic;

minimum natural alcoholic strength by volume: 11.00%;

minimum total acidity: 4.5 g/l;

minimum dry extract: 14.0 g/l;

«Conegliano Valdobbiadene» Superiore di Cartizze or

«Valdobbiadene» Superiore di Cartizze:

colour: a bright, more or less intense straw-yellow, bright, with a persistent *mousse*;

bouquet: pleasant and characteristically fruity;

flavour: fresh, harmonious, pleasantly fruity, characteristic;

minimum natural alcoholic strength by volume: 11.50%;

minimum total acidity: 4.5 g/l;

minimum dry extract: 14.0 g/l.

The Ministry of Agriculture, Food and Forestry has the power to issue decrees modifying the minimum limits of total acidity and of dry extract.

Art. 7.

Labelling

1. Only on the labels of D.O.C.G. «Conegliano Valdobbiadene - Prosecco» Spumante may references to the denomination «Prosecco» and to the classification «Superiore» be omitted.
2. In designating and presenting Spumante wines produced in the sub-zone delimited under Art. 3, the following wording must be included: «Conegliano Valdobbiadene» Superiore di Cartizze or, more simply, «Valdobbiadene» Superiore di Cartizze.
3. In designating and presenting the wine types indicated under Art. 1, the addition of qualifications other than those listed in these specifications, including such adjectives as «extra», «fine», «scelto» («choice»), «selezionato» («selected») etc., is prohibited. However, references to names, corporate names and private brand names - provided they are without laudatory meaning and not likely to deceive the consumer - are permitted.
4. Optional wording contemplated under EC regulations is allowed, as is traditional wording, provided it is relevant to the wines listed under Art. 1.
5. In designating Spumante wine, the use of the term «millesimato» («vintage») is allowed, provided the product is obtained from at least 85% of wine from the vintage in question, which must be shown on the label.
6. In designating and presenting Spumante wine, reference to the municipalities or administrative divisions, as listed in Attachment A, is allowed, provided the name of the municipality or administrative division from which the grapes originated is accompanied by the word

«Rive», and that these references are included in the register of vineyards. The label must also show the year in which the grapes were picked.

7. On the label, the designation «Prosecco» must follow the names of the denomination - «Conegliano Valdobbiadene» or «Conegliano» or «Valdobbiadene» - and must be written in a font of the same size or smaller than these.

The words «Rive», followed by the name of the municipality or administrative division, and «superiore», as well as any reference to the «vintage», must be written in fonts whose size is no greater than two-thirds of that of the names of the denomination «Conegliano Valdobbiadene» or «Conegliano» or «Valdobbiadene».

8. The D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco» is exclusively and obligatorily distinguished by a collective trademark whose size and colours are established in the «User's Manual», Attachment B to these regulations. This trademark is always included in the State seal on the neck of the bottle.

All wine producers included in the register of wine bottlers are also entitled to apply the trademark - distributed by the Consortium for the protection of the D.O.C.G. - on the bottles.

The use of the trademark is supervised directly by the above-mentioned Consortium, which must distribute the trademark to all the wine bottlers/producers who apply for it, under the same economic terms and conditions of use reserved for its members.

Art. 8.

Packaging

1. In accordance with Italian and EC regulations, D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco» wines must be marketed in the glass containers that are traditional for the zone.

2. *Nominal volumes, shape and colour.* D.O.C.G. (controlled and guaranteed designation of origin) «Conegliano Valdobbiadene - Prosecco» wines may be marketed in glass containers of any capacity allowed by law.

The only containers allowed are glass bottles of up to 12 litres of colour and form traditionally used in the area, which may be of different shades of white (clear glass), yellow, green, brown or black of varying intensity. The use of materials/accessories of any shape and size (e.g., sleeves) that are outside the range of colours listed above is not permitted.

In addition, upon request from interested companies or from the above-mentioned Consortium, and subject to specific authorization from the Ministry of Agriculture, Food and Forestry, the use of traditional containers with a capacity of more than 12 litres may be allowed for the purposes of particular trade exhibitions or promotional events.

3. *Closures.* For still wines, cork stoppers that are flush with the mouth of the bottle are allowed.

For Frizzante wines the above-mentioned stopper is allowed, as is a mushroom-shaped cork stopper; the cylindrical cork stopper may also be held in place with a traditional string.

For the Spumante type, the bottles must be closed with mushroom-shaped cork stoppers, branded with the name of the denomination; for bottles of sparkling wine containing up to 0.200 litres, screw caps are allowed, as are other kinds of authorized closures with the exception of crown caps; these permitted closures may also have a mushroom-shaped plastic cork placed above them.

LIST OF MUNICIPALITIES AND ADMINISTRATIVE DIVISIONS
WHICH ACCOMPANY THE WORDING «RIVE»

Municipalities:	Administrative divisions:
1. CISON DI VALMARINO	1. Arfanta
2. COLLE UMBERTO	2. Bagnolo
3. FARRA DI SOLIGO	3. Barbisano
4. FOLLINA	4. Bigolino
5. MIANE	5. Campea
6. PIEVE DI SOLIGO	6. Carpesica
7. REFRONTOLO	7. Col San Martino
8. SAN PIETRO DI FELETTA	8. Colbertaldo
9. SAN VENDEMIANO	9. Colfosco
10. SUSEGANA	10. Collalto
11. TARZO	11. Combai
12. VIDOR	12. Corbanese
	13. Cozzuolo
	14. Farro'
	15. Formeniga
	16. Guia
	17. Manzana
	18. Ogliano
	19. Premaor
	20. Resera
	21. Rolle
	22. Rua
	23. San Giovanni
	24. San Michele
	25. San Pietro di Barbozza
	26. San Vito
	27. Santa Maria
	28. Santo Stefano
	29. Scomigo
	30. Solighetto
	31. Soligo

Attachment B

-----> See from page 45 to page 60 <-----

Attachment 2A

Positions of Codes	1-4	5	6-8	9	10	11	12	13	14
CONEGLIANO VALDOBBIADENE PROSECCO	A043	X	200	1	X	X	A	0	X
CONEGLIANO VALDOBBIADENE PROSECCO FRIZZANTE SECCO	A043	X	200	1	X	X	C	0	A
CONEGLIANO VALDOBBIADENE PROSECCO FRIZZANTE ABOCCATO	A043	X	200	1	X	X	C	0	B
CONEGLIANO VALDOBBIADENE PROSECCO FRIZZANTE AMABILE	A043	X	200	1	X	X	C	0	C
CONEGLIANO VALDOBBIADENE PROSECCO									

SPUMANTE SUPERIORE BRUT	A043 X 200 1 B X B 0 G
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CONEGLIANO VALDOBBIADENE PROSECCO SPUMANTE SUPERIORE EXTRA DRY	 A043 X 200 1 B X B 0 I
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CONEGLIANO VALDOBBIADENE PROSECCO SPUMANTE SUPERIORE DRY	 A043 X 200 1 B X B 0 H
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CONEGLIANO VALDOBBIADENE PROSECCO SPUMANTE SUPERIORE DEMI SEC	 A043 X 200 1 B X B 0 L
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CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DI CARTIZZE SPUMANTE	 A043 A 200 1 B X B 0 X
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CONEGLIANO VALDOBBIADENE PROSECCO SPUMANTE SUPERIORE RIVE	 A043 B 200 1 B X B 0 X

Obsolete codes, to be used provisionally
as per Art. 2 of decree

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CONEGLIANO VALDOBBIADENE	B049 X 200 1 X X A 0 X
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CONEGLIANO VALDOBBIADENE FRIZZANTE	B049 X 200 1 X X C 0 X
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CONEGLIANO VALDOBBIADENE SPUMANTE	B049 X 200 1 X X B 0 X
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CONEGLIANO VALDOBBIADENE SUPERIORE DI CARTIZZE SPUMANTE	 B049 A 200 1 B X B 0 X