

Decree of Ministry (D.M.)  
July 21, 1998

**Production specifications for Protected Geographical Indication of "Toscano" extra virgin olive oil**  
(Published on *Gazz. Uff.* n. 843 on October 17, 1998).

THE MINISTRY OF AGRICULTURAL POLICIES

Given the law nr. 169 dated February 5, 1992, in regards to the regulation of the controlled origin designation of virgin and extra virgin olive oils;

Given the Ministerial Decree nr. 573 dated November 4, 1993, in regards to the execution regulations of the law mentioned above;

Given the regulation (EEC) nr. 2081/92 of the Council in regards to the protection of the origin designations and the geographical indications of agricultural products;

Given the regulation (EEC) nr. 644/98 of the Commission in regards to the registration of the Protected Geographical Indication of "Toscano" olive oil, according to the section 17 of the regulation (EEC) nr. 208/92, as designation confirmed by the use and pre-existence before the sectorial community legislation entered into force.

Considering that Article 4, paragraph 2 of the law nr. 169 dated February 5, 1992 mentioned above, provides that the recognition of the designation of the origin and the approval of the pertinent production specifications are made with decree of the Ministry of Agriculture and Forests, which will also give appropriate information to the interested parties.

Given the Legislative Decree nr. 143 dated June 4, 1997, which establish the Ministry for Agricultural Policies as reference of the national interests about agriculture, forest and food, in particular, regarding the assignment of tasks in order to protect the quality of food products;

Considering that the regulation (EEC) nr. 2081/92 allows the States members of the EU maintain National instructions compatible with the community regulations, also considering procedures followed by time;

Considering that the same regulation nr. 2081/92 provides that the production specifications of the origin designations and geographical indications are published in advance on *Gazzetta Ufficiale* of the European Communities, under the ordinary procedure, and that the related questions are accessible for anyone interested;

Given that the Protected Geographical Indication "Toscano" for olive oil has been registered according to the Commission Regulation nr. 644/98, under Article 17, Regulation (EEC) 2081/92, whose simplified procedure no longer requires prior publication of the production specifications;

Considering what has been specified above, there is the need to publish in the *Gazzetta Ufficiale* of the Italian Republic the production specifications for the Protected Geographical Indication for "Toscano" olive oil;

DECREES

*Single Article.*

The product specification for the "Toscano" olive oil Protected Geographical Indication, registered under

Regulation (EC) n. 644/98 of the European Union Commission, is attached to this decree and must be considered as an integral particle.

This Protected Geographical Indication is reserved for the extra virgin olive oil that meets the requirements established by the above specification.

Producers who wish to put their product into the market with the "Toscano" Protected Geographical Indication, are required to comply with all the conditions established according to the existing legislation.

This decree, which will be published in the *Gazzetta Ufficiale* of the Italian Republic, replaces the provisions of the Decree as of July 4, 1997 (*Gazzetta Ufficiale* nr. 166 as of July 18, 1997) about the recognition of the designation of protected origin for the "Toscano" extra virgin olive oil and approval of the product specification.

## ATTACHMENT

### PRODUCTION SPECIFICATIONS OF "TOSCANO" EXTRA VIRGIN OLIVE OIL, PROTECTED GEOGRAPHICAL INDICATION

1. **Denomination.** "Toscano" Protected Geographical Indication, eventually accompanied by one of the following additional geographical references: "*Seggiano*", "*Colline Lucchesi*", "*Colline della Lunigiana*", "*Colline di Arezzo*", "*Colline Senesi*", "*Colline di Firenze*", "*Montalbano*", "*Monti Pisani*" is reserved to the olive oil that meets the conditions and the requirements established in the production specifications within this document.
2. **Olive Varieties.**
  - 1) "Toscano" Protected Geographical Indication, without any additional geographical references, must be obtained by the following olive varieties present, alone, or in combination, within the following olive groves: *Americano, Arancino, Ciliegino, Frantoio, Grappolo, Gremignolo, Grossolana, Larcianese, Lazzero, Leccino, Leccio del Corno, Leccione, Madonna dell'Impruneta, Marzio, Maurino, Melaiolo, Mignolo, Moraiolo, Morchiaio, Olivastra Seggianese, Pendolino, Pesciatino, Piangente, Punteruolo, Razzoio, Rossellino, Rossello, San Francesco, Santa Caterina, Scarlinese, Tondello* and their synonyms. There can also be other varieties for a maximum of 5%.
  - 2) The additional geographical reference "*Seggiano*" is reserved to the "Toscano" Extra Virgin Olive Oil obtained by the olives coming from olives groves composed by the variety *Olivastra Seggianese*. Also other olive varieties can be admitted as pollinators present in the olive groves for a maximum of 5%.
  - 3) The additional geographical reference "*Colline Lucchesi*" is reserved to the "Toscano" Extra Virgin Olive Oil obtained by the olives of the following varieties: *Frantoio* or *Frantioiana* until 90%, *Leccino* until 20%. Also other olive varieties can be admitted in the olive groves for a maximum of 15%.
  - 4) The additional geographical reference "*Colline della Lunigiana*" is reserved to the "Toscano" Extra Virgin Olive Oil obtained by the olives of the following varieties: *Frantoio* or *Frantioiana* until 90%, *Leccino* until 20%. Also other olive varieties can be admitted in the olive groves for a maximum of 15%.
  - 5) The additional geographical reference "*Colline di Arezzo*" is reserved to the "Toscano" Extra Virgin Olive Oil obtained by the following varieties present, alone or in combination, in the olive groves for at least 85%: *Frantoio, Moraiolo* o *Leccino*. There can also be other varieties for a maximum of 15%.
  - 6) The additional geographical reference "*Colline Senesi*" is reserved to the "Toscano" Extra Virgin Olive

Oil obtained by the following varieties present, alone or in combination, in the olive groves for at least 85%: *Correggole* or *Frantoio*, *Moraiolo*, *Leccino*, *Olivastra*. These varieties may be admitted for a maximum of 15%: *Maurino*, *Pendolino*, *Morchiaio*, *Mignolo*, together with other native varieties.

7) The additional geographical reference "*Colline di Firenze*" is reserved to the "Toscano" Extra Virgin Olive Oil obtained by the following varieties present, alone or in combination, in the olive groves until 100%: *Frantoio*, *Moraiolo*, *Leccino*, *Pendolino*, *Leccio del Corno*, *Madonna dell'Impruneta*, *Morchiaio*, *Maurino*, *Piangente*, *Pesciatino* and their synonyms. Other varieties may be admitted, only if native, for a maximum of 15%: *Americano*, *Arancino*, *Ciliegin*, *Grappolo*, *Gremignolo*, *Grossolana*, *Larcianese*, *Lazzer*, *Leccione*, *Marzio*, *Melaiolo*, *Mignolo*, *Olivastra Seggianese*, *Punteruolo*, *Razzalo*, *Rossellino*, *Rossello*, *San Francesco*, *Santa Caterina*, *Scarlinese*, *Tondello* and their synonyms. All the varieties indicated at point 1 of Article 2 may be admitted but for a maximum of 5%.

8) The additional geographical reference "*Montalbano*" is reserved to the "Toscano" Extra Virgin Olive Oil obtained by the following varieties present, alone or in combination, in the olive groves until 100%: *Leccino*, *Moraiolo*, *Frantoio*, *Pendolino*, *Rossellino*, *Piangente* and their synonyms.

9) The additional geographical reference "*Monti Pisani*" is reserved to the "Toscano" Extra Virgin Olive Oil obtained by the following varieties present, alone or in combination, in the olive groves until 85%: *Frantoio*, *Moraiolo*, *Leccino*, *Razzo*. All the varieties indicated at point 1 of Article 2 may be admitted but for a maximum of 40%.

### 3. **Production Areas**

1) The area of which the olives used in order to produce Protected Geographical Indication "Toscano" extra virgin olive oil includes, within the administrative territory of the Region of Tuscany, the territories of the olive fields of the Region appropriate to achieve the production with the quality requirements as specified in the product specification.

2) The area of which the olives used in order to produce Protected Geographical Indication "Toscano" *Seggiano* extra virgin olive oil includes, in the province of *Grosseto*, the entire administrative territory of the districts of *Arcidosso*, *Castel del Piano* and *Seggiano*, and the districts of *Cinigiano*, *Santa Fiora* and *Roccalbegna*. The area is delimited as follows.

a) *Cinigiano* district – Area of *Monticello Amiata*.

Eastern border – Section of the border between the district of *Cinigiano-Arcidosso*, rising along *Zancona* river from a height of 324 mt. above sea level until reaching the farm road of *Capanne della Selva*.

Continue on this road until reaching the intersecting road *Casaline*, follow it and arrive at the junction with the road *Arcidosso-Cinigiano* surpassing the village of *Monticello Amiata*.

Southern Border – Stretch of the road *Arcidosso-Cinigiano* from the junction mentioned above to the bridge that crosses the stream of *Puscina*. From this bridge, the south border continues until *Ribusieri* ditch and continues along it, until an altitude of 422 mt. above sea level.

Western Border – Stretch of the *Ribusieri* ditch from an altitude of 422 mt. above sea level until an altitude of 254 mt. above sea level.

Northern Border – It starts from the *Ribusieri* ditch, altitude 254 mt. above sea level, following the road that passes under the farms *Serranzano*, *San'Ambrogio* and *Macchia Alta* until an altitude of 455 mt. above sea level where it crosses *Casaline* road. From here, the North boundary runs through a road in the area of *Banditaccia* until reaching an old, uncommonly used bridge over the river *Zancona* at an altitude of 324 meters above sea level.

b) *Santa Fiora* district – Area of *Selva*.

Eastern border – It starts from the ancient way of *Faggeta* at the Convent of the Holy Trinity until it reaches, near *Casa Passerini*, the road *Santa Fiora Selva*.

The eastern boundary then extends along the stretch of road mentioned above until the junction with the vicinal road of *Poggio Sotto Crocione*, following which it reaches the border between the districts of *Santa Fiora* and *Castellazzara*.

Southern Border – The road continues along the stretch of district boundary that goes from the point where the eastern border ends, as specified above, to the point where the *Granchiaio* ditch enters into the river *Fiora*.

Western Border – It coincides with the stretch of the *Fiora* river bed from the intersection with the *Granchiaio* ditch, climbing to an altitude of 508 meters above sea level.

Northern Border – From the *Fiora* River, altitude of 508 meters above sea level along the road *Santa Fiora Selva* to the fork of the Convent road, continue until reaching the ancient *Faggeta* road which in the past connected the convent of the Holy Trinity with the village of *Selva*.

c) *Roccalbegna* district – Areas of *Roccalbegna*, *Vallerona* and *Cana*.

Eastern border – It extends along the road *Triana-Semproniano* called the "*Follonata*", starting from the village of *Triana* until "*Casa Imposto*" area where the road crosses Consortium of *Pozzano* and for the latter continues to the farm *Pozzano*. From here, at 313 mt. above sea level, it reaches the river *Albegna*, following to its junction with the *Rigo* stream.

Southern border – It continuously follows the *Rigo* streambed and that of the *Faggi* ditch until the *Serraglio* bridge where it crosses the state road n. 323; then it continues for a short distance on this road to an altitude of 703 mt. above sea level and from here through a road it reaches the *Meletto* ditch.

The boundary then continues along the course of the ditch *Meletto* and the ditch *Acquaviva* up to the point of entry of the latter in the stream *Trasubbino*.

Western border – It flows for a short distance along the course of the stream *Trasubbino*, then it follows the ditch *Pontino* climbing up the farm *Casino*. The boundary follows the farm road of *Casino* and the near one "*Cotone*" to a height of 493, then it continues along the course of the ditch *Alteta* until its junction with the river *Trasubbino*.

Northern Border – From the point where the west border ends, along the *Trasubbino* stream, the *Istrico* ditch and the district boundary between *Roccalbegna* and *Arcidosso* to the height of farm *Riccione* at an altitude of 697 mt. above sea level. From here the boundary continues along the local road of *Stribugliano* and climbs up through the local road "*Strada Delle Buche*" near *Poggio Crivello* until it reaches the *Pescinello* local road at a height of 756 mt. above sea level and going towards the intersection with the state road n. 323.

From this crossing the northern border passes through the state road n. 323 until the village of *Triana*.

3) The area of which the olives used in order to produce extra virgin olive oil "*Toscano*" of *Colline Lucchesi*" includes, within the administrative territory of the province of *Lucca*, the olive fields of the same province, suitable to achieve the production with the quality requirements as specified in the product specification. This area is delimited as follows:

*Area of Lucca flat land.*

Starting from the point of intersection of the state road n. 439 – *Lucca / Pescia*, follow the province border of

*Pistoia*, near Court *Nardi*, continue along this province boundary to the south/east until reaching the altitude of 54 mt., slightly exceeded the *Colle Della Gherardesca*.

From the altitude of 54 mt., continue towards south/east on the road that passes through *Colle Seghieri* until crossing the road *Montecarlo*, continue for about 500 meters, then bend to the south-east to the road that after the village Court *Mazzini* crosses the railway line which goes towards south until *Canneto* bridge. Then it continues along the railway line, first to the south and then to the west until the junction with the *San Gallo* river in *Badia Pozzeveri*; travel back to north of the river reaching the road *Altopascio-Porcari*, continue along this one towards west until Court *La Pineta*; from there, direction north, continue on the road that runs along the hills to reach the Court of *Galante*. From the Court of *Galante* follow, in northerly direction, the local road following the river, left tributary of the *Leccio* river, passing for the altitudes of 63, 75 and 92 mt. above sea level. From the altitude of 92 mt. above sea level, continue northwards until reaching *Cantina Carrara* at an altitude of 38 meters above sea level, then to the south-west until the *Mencarini* Court.

Then go south along the road that winds parallel to the *Leccio* river and, skirting the hills reaching the center of *Porcari*, it crosses the country and continues to fall at an altitude of 20 meters above sea level on the secondary road that reaches the districts *Palazzo Rossi*, *Matteoni Court*, *Villa Bottini*.

Follow the avenue of that villa, cross the county road, and with a trend that follows the slopes of the hills, enter for a short distance on the road *Borgonuovo-Gragnano*, then follow the course of the *Ralla* river up to *Casa Maionchi*; from here, coming to the west in the near of *Casa Cesaretti*, reach the road *Borgonuovo-Camigliano* at an altitude of 30 mt. above sea level and follow it to an altitude of 55 above sea level, go down to the west along the hills to an altitude of 39 meters above sea level and from here follow the road that leads to *Rimortoli* continuing towards north for a short stretch along the driveway *Rimortoli-Segromigno* to a height of 41 meters above sea level, reach the location *Fornoli*, follow the driveway until a height of 48 meters above sea level until reaching and crossing the center of *Marlia*.

Border the park of *Villa Reale*, then follow the road that leads to *S. Gemignano* through *S. Pancrazio* until the village of *Sesto Moriano*, crossing the *Serchio* river, near the railway bridge; from the town of *Sesto*, down to the south, for a short time, follow the road that connects the town of *Sesto* to the main road to the right of the *Serchio* River, cross the bridge *Moriano* and continue, alongside the hill, through the villages of *San Michele di Moriano*, *San Lorenzo*, *San Quirico di Moriano* and *S. Arlascio*, until *Villa Boccella*. From here the boundary bends to the west towards an altitude of 24 mt. above sea level and then it follows the road that goes through *Villa Barsanti*, under the Archbishop's Seminary and turning south it goes to *Villa Sardi*. Follow for a short distance the road *Camaiole-Lucca*, then divert in the district road passing through the village *Al Pino* and that rejoins the road *Lucca Camaiole* at *Del Giglio* bridge; continue on this road for a while until the junction for the *Fornace* at the altitudes of 51 and 50 meters above sea level;

Pass the areas of *Frantoio* and *Villa Fonna* and, through the road that leads to *Mutigliano*, at 33 and 31 meters above sea level, also the resort *Villa Orsetti*; from here follow the road that passes at 44 and 43 meters above sea level until meeting the road that from *Monte S. Quirico* goes to *S. Alessio*, follow it for a short distance, then go back to the road that from this village follows the hills, passing under the *Pistelli* Court, *Villa Albertini*, *Buchignani* Court, *Boscarecci*, *Santini* and *Ionizzi* Courts, under the furnace at 26 meters above sea level up the road that eads to the *Certosa*.

Follow along it until reaching *Farneta*, then head southward at 57 and 41 meters above sea level, reach the *Corte Donatore*, cross the state road n. 439 in the near of *Puccetti* Court along the ditch *Canabbia* until its crossing by the motorway A11/12; then at an altitude of 48 meters above sea level, reach *Padrone* Court, the altitude of 41 mt.. above sea level and, east direction, *Santone* Court, *Villa Liana* and in the south until the

school in *Nozzano*.

From the school in *Nozzano*, continue west to *Balbano* at the height of *Lucca-Viareggio* railway line and follow it east, until the *Nozzano* station, then to the south-east, on the border with the province of *Pisa* following it until the intersection of the boundary with the motorway A.11. Follow it until the bridge on the canal *Ozzeri*, continue on that channel until reaching *Villa Poschi*, then take the road to the areas of *Zoppino*, *Vicopelago* and *S. Michele in Escheto* until reaching the state road 12 *Abetone-Brennero* to *S. Lorenzo a Vaccoli* at an altitude of 27 meters above sea level; from here, to the east, passing through an altitude of 24 meters above sea level, follow the road that leads to *St. Pietro*, crossing the *Guappero* ditch and heading north-east, following the altitudes 23, 24 and 17 above sea level.

From an altitude of 17 meters above sea level, at first, for a short distance to the east and then south-east, take the district road that leads to *Vorno* from *St. Pietro* until the junction to *Badia di Cantignano* and then to *Guamo*.

At *Villa Politi*, at an altitude of 28 meters above sea level, continuing towards *Villa Pierotti*, go along the driveway that reaches the center of *Guamo*, and by the latter to the east, follow the district road that runs alongside the *Padule di Massa Macinala*, through *San Quirico*, *S. Quirico* river, *Villa Moscheni*, which leads, at the height of *San Leonardo Treponsio*, to the state road n. 439 *Sarzanese Valdera*. Follow the same direction to *Lucca* until the bridge *Luche*, then to the north-east, along the hill, toward *Colognora*, *Forcone* Court, the Central Milk Coop. CAPLAC *San Cinese* and to the south, until coming to the area of *Porto*. Continue to the west, direction *Collina*, until *San Cinese* station, and then along the former railway line *Lucca-Pontedera* until the border with the province of *Pisa*. Follow that boundary up to 429 and 356 meters above sea level, then the driveway that from *San Bucolino* goes to *Monte Serra*; by the latter, to the north along *Cima Sassabodda* at 526 and 458 meters above sea level, pass the river *Sassabodda*, skirting the coast of *Cipollino* at an altitude of 547 to reach the river *Compito* at an altitude of 450 meters above sea level; continue northwards at 456 meters above sea level along the coast of *Borgognone* at 385, 428, 342 meters until the road that from *Verno* takes up to Mount *Serra*.

Follow the road up to the ditch *Fossacieca* and, following the contour line at an altitude of 500 mt. above sea level, reach the ditch and follow it until meeting again the contour line at an altitude of 500 above sea level near Mount *Carrara*, then skirt Mount *le Corna* and Mount *S. Pantalone*, to the valley of the mountain *Pian della Conserva* and then the border with the province of *Pisa*. Follow it, passing through *Villa Orsini*, until the border between the district of *Lucca* and the one of *Viareggio*.

#### *Area of Villa Basilica.*

Start from the village of *Valgiano* and continue east to reach the *Cartiera* river. Follow it to a height of 456 above sea level and, through a muletrack, reach the altitude of 432 meters above sea level, rise the river to the south at 589 above sea level, then always through the muletrack reach the area of *Campo Grande* at an altitude of 554 meters above sea level; reach the altitudes of 385 and 412 meters above sea level until *Celli*; then follow the path to the *Rimogno* river, go up the river and follow the first left tributary to *Crocicchiura*, take the road that from *Villa Basilica* reaches *Romitorio* downstream, at the second bend leave the road and follow the trail until the river, go down the latter to the village at 563 meters above sea level, then from the *Casa delle Streghe* continue along the altitudes 524, 467, 462 above sea level, to the road that from *Pariana* goes to *Pizzorne*. From *Pariana* reach the cemetery and follow the *Torbola* river, then take the curve level at 600 mt. above sea level until the village *Uccelliera*; from there take the path through the hill of *Capannori* at 636 and 568 meters above sea level located in *Castagnora* and from here, follow the road *Boveglio-Colognora*

to the cemetery of *Colognora*. Reach the village and go to the *del Balzo* river, go down it and follow the path up to the provincial border in *Nardi*.

#### *Area of Versilia.*

Start northwest from the point of intersection between the *Aurelia* street and the border with the province of *Massa Carrara*, follow that boundary from the sea towards the mountains until the village *Bellegra*; from here follow the contour of the altitude 600 mt. above sea level up to the ridge of Mount *Cerreta* which is the watershed between the valley of *Serra* and the south-facing slope, then reach the crest of Mount *Canala* at an altitude of 432 mt. above sea level up to *La Rocca* at an altitude of 170 meters above sea level. Go through the town and down to 100 mt. above sea level, following the contour at an altitude of 100 mt. above sea level and the river *Serra* towards the fount until the channel *Rota*, continue along the river *Serra* until the channel *St. Michele* which dates back to a height of 300 mt. above sea level and then go along the contour line at an altitude of 300 mt. above sea level until reaching the *Botro of Rimone*, climb it up to an altitude of 600 mt. above sea level, go along the contour line in a southerly direction, reaching the slopes of Mount *Cavallo* and Mount *Castellacelo* until reaching the channel *Basati*;

Descend along the canal until the *Giardino* canal, continue down along this channel until the *Rio* canal that goes back to a height of 600 above sea level, along the contour at an altitude of 600 mt., passing over *Terrinca* and *Levigliani*; cross the *Volte* canal, turn around Mount *Alto*, pass over *Retignano* and *Pruno*, cross the *Capriola* channel, under *Forato* Mountain, cross the Channel *Versilia*, turn around Mount *Procinto*, cross the villages of *Pomezana* and *Farnocchia*, turn around Mountains *Lieto*, *Ornate*, *Anchiana*, *Gabberi*, continue on *Bollogno*, around Mount *Ciurlaglia*, Mount *Prana* and Mount *Pedona* until meeting the *Lucese* river. Follow its way to the sea for a short stretch, to reconnect to the path described in the "*Media Valle*", adjacent the fraction *Torcigliano*. Start from the border with the province of *Pisa* in its intersection with the county road to *Quiesa*, which runs through the center *Massaciuccoli*, until coming to the railway *Lucca-Viareggio* in *Quiesa*, go along the railway *Lucca-Viareggio* direction *Viareggio* until *Portovecchio*. From here follow the path of *Bonifica* that from *Massarosa* reaches the village *Il Garage*; follow the other path of *Bonifica* that from *Bonifica* reaches *Sarzanese* street, walk along this street until Bridge dell'*Abbaccatoio* before the center of *Pietrasanta*, follow the *Castagno* road until reaching the *Aurelia* road for a short distance until *Apua* boulevard. Follow it towards the sea until reaching the highway *Sestri Levante - Livorno*, go along the motorway until meeting the provincial road of the Navy, then go direction *Querceta* up to the *Versilia* River, walk along the *Versilia* until *Bonazzera* Channel and climb up until crossing *Del Lago* road. Follow it until reaching the *Aurelia*, run it north-west until the border with the province of *Massa Carrara*.

#### *Area "Media Valle".*

##### – Central Area.

From *Ponte di Campia* go back to the north, along the border town until the muletrack between *Treppignana* and *Battosi* (*Tenuta de "Il Ciocco"*); from there follow the road to *Sommocolonia* and go on on the district road towards *Ponte di Catagnana*. After the junction for *Montebuono* take the path to *Canteo* and continue to *Gragnana* and then to *Piastra*, follow the road for *Renaio* downstream, crossing the bridge over the torrent *Lopporetta*, take the path to *Colletto* at an altitude of 595 meters above sea level, then follow the road to *Pegnana* downstream until the junction for *Tiglio Basso*. From this location, follow the road that leads to the center of *Tiglio Basso*, *Coreglia Antelminelli*, *Gromignana* and *Lucignana*, then down along the district road

until the state road n. 445. Follow the main road towards *Castelnuovo Garfagnana*, in the village of *Ghivizzano*, take the way to *Ghivizzano Alto* and from there continue to the cemetery and then along the path that goes along the *Secco* river to *Colle*. From here, follow the way to the Provincial street to *Coreglia Antelminelli* and then direction *Coreglia* until the first bend. Here take the driveway to *Burica* and *Curchi* and continue on the path that crosses the stream *Ania*, until *Segaio*, and then follow the driveway until reaching *Corte Solco* and *Loppia* (Church). From *Loppia* follow the provincial street direction *Barga*, then the one for *Castelvecchio Pascoli* until *Ponte di Campia* on the district boundary.

– East Area.

Follow the road that from *S. Pancrazio* reaches *S. Gemignano* until the Brenner state road n. 12 (over the railway bridge). Then along the same street, direction *Bagni di Lucca* until Km 53 in *Ponte a Diana*, leave the road and follow the path until *Cima del Colle* and *Madonna di Mirocchio*, follow the road for *Benabbio* until the path to St. Trinity, then, towards *La Motta* in the *Colle di Cerbaia* until *Bugliesima* river, follow the river to the road for *Lucignano*. After the junction for *Pizzorne*, follow the path on the right side in the valley of the river *Pizzorna*, until the area of *Fabbriche*, then follow the path along the altitudes 440 and 497 above sea level until *Madonna di Serra* and *Particene* river, then follow the path along the altitudes 502, 552, 420, 398, and 302 above sea level, up to *Madonna della Selva*, to reach the quota 344 above sea level, il *Colle dei Burroni* along the path until the district boundary. Follow the district boundary until *Croce Brancoli*, then take the path to *Brancoli Square*, the road to *Ombreglio*, from here follow the driveway to the *Molinaccio* bridge, then take the path to *Deccio*, *Tramonte* and *Castellaccio*, until reaching the stream *Fraga*, then follow the road towards the valley until reaching *Matraia Colle* and continue to *Zazzera* and along the path, at the junction with the river *Caprio*, take the road that from *Matraia* reaches *Valgiano* until the village of *Valgiano*.

– West Area.

Follow the road *Ludovica* from the village *Ponte a Moriano* up to *Piano della Rocca*; from here, continue through the path (former district road) that reaches *La Rocca (Chiesa degli Alpini)*, go on until the Cemetery and continue on the trail until reaching *Londigiana* and meet the road *Oneta-Cune*. Follow the road until the village of *Cune*, then follow the path to the location *Volta*, *Colle delle Coste* and *Colle Belvedere* until reaching the hamlet of *Dezza*; continue along the path that goes along the river *Dezza* and reach *Bestuolico*, *Ripa* and *Carraia*, take the way to *Colognora* until the junction, then go down through the path to *Ansana*, *Gello*, *S. Rocco* and *Pianacce*, meet the main road in *Vargana*, follow the road until the hamlet *Piegaio*, then the road for *Fiano Loppiglia* and from *Fiano* towards *Chiesina di Foce* along the driveway, then follow the path to *Bozzano* until *Capannaccia* under Mount *Pruno* and reach the town at an altitude of 643 above sea level, then follow the path towards *Anticiana* and before the town go back to the river. Follow the stream up to the altitude of 484 meters above sea level, take the path to *Ferrandino-Gombitelli*, continue on the road to *Torcigliano* until the bridge over the river *Lucense*; from here go up along the right tributary at 600 meters above sea level and join with the *Versilia* area.

### *Garfagnana Area.*

From the provincial border, reach the road *Montefiore-Pugliano*, follow it until *Pugliano* and continue to *Antognano*, take the path to the *Fosso del Martellino*. Over the ditch continue to *Sermezzano* until the *Croce*, in the direction of the resort *La Maulina* reach the ditch *Fiatone* at 544 meters above sea level, continue to the areas of *Il Poggione* and *Fosso della Scolosa*, and follow the ditch to the border of the province.



- 4) The area of which the olives used in order to produce "Toscano" of *Colline della Lunigiana* includes, as part of the administrative territory of the province of Massa Carrara, the territories of the same province suitable to achieve the production with the quality requirements as specified in the product specification. This area is defined in 1:25,000 mapping as follows:

*Massa Carrara Province:*

Departing from *Gasala*, go up to the north-west to *Gignago*, then come back through the muletrack that goes from *Caniparola* to *Fosdinovo* and follow it up to take over the country; take after the *Spolverina* road towards *Carrara*, follow it up to *La Foce* and from there up along the *Viarone* river. At the bifurcation of this with the stream *Pesciola*, proceed along its course for a small tract, then join the road that connects with *Marciaso Pulica* and through the muletrack reach the village;

After the village, take the muletrack that from the east side of the country is linked with the provincial road and go on until the river *Bardine*; climb from an altitude of 300 mt. to an altitude of 500 mt. above sea level and proceeding to that level pass *Noletto* and more forward *Viano*. Over the country, continue along a path, reach in south direction the channel *Robiana* and follow it down to the village *Isolano*; continue along the path that goes beyond the village, climb up the ditch of the *Tufo* until a height of 404 mt. above sea level. From here there is a link to the path that goes to *Bandita*, go through it until reaching the *Rio* channel. Then reach its junction with the river *Lucido*, whose course is adopted as a limit, until *Ponte di Monzone*. From here, continue on the provincial road for *Equi Terme*, before the village at north take the muletrack until the *Mezzana* provincial road, then continue in west direction on the provincial road for *Casciana* and once crossed the village go on in north direction until *Codiponte*.

Through the town, follow the east direction through the old trail to the village *Il Convento*, then follow the *Fosso della Torcella* until the intersection of the county road to *Argigliano*. Continue to north-east through the main road and continue along the boundary of the province of *Lucca*, return north until the intersection of the district road *Pugliano- Montefiore*, then follow the ridge north to a height of 539 meters above sea level; continue along the trail of *Pieve Offiano*, to the junction with the trail of *La Costa* that at an altitude of 600 mt. above sea level reaches the county road to *Vedriano* and follows up to *Reusa*; from here towards south, follow the *Selve* ditch until the state street n.445 near the village *Casola*. At north, follow the provincial road to *Lucignano* until the junction of the *Garfagnana* provincial road and follow it until *Terenzano*. From here to the north, take the road to *Turlago*, once reached the town go south in the county road to the junction of the mule track that leads to *Collegnago*; passing the town, follow the muletrack on the east to *Verzano* and *Po*, follow the channel *Baldo* up to the intersection of the river *Mommio*; passed it, follow the trail to *Torano* and then up to *Signano*, then north after the village, follow the trail that leads to the Basin of *Arlia* Station, follow a stretch of *Rosaro* stream, until the intersection of the county road to the north-west that leads to *Arlia a Cotto*.

After this area, take the provincial road *Pognana-Cotto*, up to *Panigaletto*, continue south-east along the ditch *Tercula* to the junction with the river *Rosaro* which continues until the bridge *Posara*; here take the main road to the bridge of the *Virole* canal and follow it to the village, then take the trail and continue to *Agnino* and then north along the county road known as *Costa dei Lebi* up to the intersection of the river *Arcinasso*, follow it west to *Cisigliana*.

From here, follow in north-west direction the provincial road to *Paretela*; after the town, take the trail to *Bastia* that leads to *Colle di Là dell'Acqua*. Continue south-west along the *Comunale* road and then take the trail that leads to *Blantognoto*, continue on the trail of *Braia* up to *Groppo d'Ulsa*, then continue on the trail to

*Passo del Lupo* until the intersection of the channel *Pregnacca*, follow it east until the intersection of the provincial road that leads north to *Busana*, *Gabbiana*, *Grecciola*. Then follow the trail north to *Pieve*, after the town follow the provincial road for *Gropo* until the meeting of the Provincial road of *Bagnone* to *Corvarola*, follow it until the village; then take in the south the channel *Torchio di Bacco* until the junction with the channel *Campanella* that goes back to *Cassolana*; go south-east along the county road to *Deglio* until reaching *Molesana di Sopra*. Still in the south, follow the county road to *Amola* and once passed the village, take the provincial road to *Monti* up to the intersection of the state road that continues until *Licciana*. After the town, take the main road to the junction with *Fivizzano* until the crossroads with the provincial street *Bigliolo* and follow it to *Bondona*. From here, follow the muletrack east to *Lizzano*, then follow the main road north to *Pratomedici*. After passing the town, take the path to *Montebarei*, *Rampognano* and *Montecurto*, heading south to the main road up to *Madonna dei Colli*. From here, follow the trail to *Collecchia* that continues until *Collecchio Alto*. Then take the provincial road to the bridge of *Viloro* and follow the *Del Rio* channel in north direction near *Lizzano* up the intersection of the trail for *Olivola*.

From here, follow the Provincial road to *Verpiana - Serricciolo*, and passed the town to the east, follow the state road n. 63 to the intersection with the provincial road to *Pomarino*, follow it until the bridge over the *Del Torchio* channel; then follow the trail to the east to *Bibola* and continue along *Pra di Martino* reaching *Vecchietto*. Continue west towards *Carpaneda*, *Serrabertola*, *Ca Pozzolo* up to the intersection of the county road to *Bardine* until reaching *Ca Polo*, then continue along the *Compra* ditch until reaching the county border, follow it heading west up to the mountain of *Padula*. Arrive to *Tendola*, follow the road that leads to *Fodinovo* over the mouth of the *Cuccu'* and passed the junction that goes down to *Ponsanello*, follow the *Calcandola* river course to the west near the junction with a tributary; from here go back to the village of *Canepari*. From the north-west area of the village, travel to the border of the province and follow it up entirely until reaching the village *Casala*.

*Area surrounding the town of Carrara.*

Just outside the village *Possola* along the north section of the old railway for marble nr.10, drive past *Possola* and continue in direction toward *Carrara* in the district road of *Carriona*, which runs until the junction between the creek *Gragnana* and the river *Carrione*. Go up the creek near the homonym village and take the muletrack back to *Sorgnano* and from there back at an altitude of 574 meters above sea level on the coast of *Bandita*; follow the province boundary until the bridge of the railway over the river *Parmignola* and from there, in *Massa* direction, rejoin the marble railway near the train station of *Avenza* until *Possola*.

*Area between the towns of Carrara and Massa.*

Starting from the intersection between the *Aurelia* road and the provincial border of the district *Montignoso*, follow the north limit of the province to the village *Bellegra*, continue on the provincial border reaching a height of 729 mt. above sea level and continue west along the *Valle d'Inferno*; then follow the *Tascio* stream until an altitude of 522 mt. above sea level to join *Pasquilio* by muletrack, continue along the trail at 592 meters above sea level to rejoin the district road of *Fontana Amorosa*. Follow the channel north west to *Ca Manfredi* on the road that leads to *Antona*. Going north, come to *Pariana*, where the limit goes to *Canalone* rejoining the same street in the bend overlooking the village. Then returning towards *Antona*, leave the road at a curve in the north west of the town and along the ridge of the mountain go directly to *Canevara*; crossed the river *Frigido*, go in northwest direction until reaching the path at an altitude of 550 mt. and follow it south until the path that leads to *Bergiola Maggiore* and crossing the country reach the altitude of 338 mt. above sea

level and then descend along the channel *Colombera* until the altitude of 140 meters above sea level; continue following the trail toward north west passing near *Cà Lazzoni* and go to the road that leads to *Bergiola Foscantina*, then proceed west on the same, up to an altitude of 453 above sea level and south until the way *Foce*, continue along until reaching the gates of the city of *Carrara*, then in *S. Francesco* and in *XX Settembre* roads by circumvallation; near *Fabbrica*, continue on the road *Carriona* towards the village *St. Luca* and from here on the provincial road go back to the state road *Aurelia*. Towards *Massa* until *Codupino*, the limit continues along the canal *Ricortola* to the sea until motorway A12 and follow it for a bit until getting to the *Marina Vecchia* road. Reach the point where the *Aurelia* crosses the river *Frigido*, continue up the river, return to the city following the path *Bassa Tambura* until *St. Lucia* and *Capaccola*, a little further; passed the town, go back again on the *Aurelia* following it until the border of the province.

Starting from the mountain village of *Morana* in the district of *Pontremoli*, go south along the *Cisa* motorway until the intersection with the path that reaches *Belvedere*; then follow that trail to the district road to *Sassone* until the village of *Sergola*, follow the road to the village of *Casa Corvi* until the *Cisa* motorway bridge, continue along the highway to the overpass of the county road to *Scorano* and go along it to *Baraccone*; from here follow the road until reaching the stream *Gordana*, follow the ridge to the junction with the county road to the village of *Valle (Torrano)*, through the village of *Valle* follow the road that leads to the village *Campoli* and that is linked to the district road for *Arzelato* in *Cà del Palo*. From there follow it until the beginning of the trail at an altitude of 390 above sea level leading up to the village of *Arzelato*. Passed the village of *Arzelato* go back on the provincial road for a while after the village where it continues to the next trail up to *Careola* and arrive at the ridge at an altitude of 467 above sea level to an altitude of 338 above sea level up to the village of *Castagnetoli* in the district of *Mulazzo*. From the mountain village of *Castagnetoli*, again by muletrack to 436 meters above sea level, arrive in *Pozzo* and continue until meeting the provincial road that from the town of *Mulazzo* reaches the village *Gavedo*.

From the town of *Gavedo*, district of *Mulazzo*, by muletrack reach the *Costa* channel that runs up to cross again the road *Foce-Pieve di Castevoli*. From this point, the boundary is limited by the district boundary of *Tresana* and follow it until an altitude of 458 above sea level, then by muletrack reach the channel *Masso* and then again by muletrack the channel *Oscia*, follow it until the riverbed of the *Borra Grande* channel and follow it until *Madonna del Canale*, follow it and reach *Perra*; afterwards through the paved road, reach the altitude of 571 meters above sea level, from here again by muletrack reach *Pietrasalta* and through a stretch of paved road reach the trail until *Tavella* at an altitude of 459 meters above sea level in *Colombiera*, district of *Tresana*. From here, follow the road to *Montedivalli* up to an altitude of 600 above sea level in *Montesolini*, take a short stretch of trail near Mount *Castellare*, until meeting the border of the province, follow it continuously until *Albiano*; through the railway bridge *La Spezia-Parma* go back to *Tosone* along the *Figaro* canal in north west direction if by path, reaching the village of *Chiamici* at an altitude of 260 meters above sea level, descending again by muletrack until *Isola*, in the district of *Aulla*, meet and follow the *Cisa* motorway in north direction near the viaduct over the road to *Mulazzo* in *Pieve di Saliceto*, district of *Pontemeroli*. Follow that road in the direction of the village of *SS Annunziata* in the district of *Pontremoli*.

From here, along the railway line, reach in *Scorcetoli* the provincial road, follow it until *Caprio di Sotto*; then follow the path near *Colle del Monte*, take the muletrack and follow the *Torchio* ditch until meeting the county border, follow it until the driveway that reaches *Bosta*, continuing until the altitude of 598 above sea level to follow the ditch *Arela*, the stream *Caprio*, *Rocca Sigillina* and in north direction along the muletrack to a height of 495 above sea level.

Follow the trail that passes near *Serravalle* and reach the village *Torasco*, follow the channel *Ardendola* to a

height of 909, continue northwest for a short stretch of trail until reaching the driveway that through the *Brusciol* mountain reaches *La Crocetta il Monte Carnevale* and *Casalina* to reach *Mignegno*; go back to an altitude of 253 mt. above sea level to *S. Terenziano* and follow the course of the river *Magra* until reaching the main road, follow it until *Traverde*, then by muletrack reach *Vederze*, follow the course of the downstream channel until the county road that is connected to the center of *Morana* by the highway.

5) The area of which the olives used in order to produce extra virgin olive oil with Protected Geographical Indication "Toscano" of *Colline di Arezzo* includes, in the administrative area of the province of *Arezzo*, the territories of the province with olive trees appropriate to achieve the production with the qualitative requirements of this product specification.

6) The area of which the olives used in order to produce extra virgin olive oil with Protected Geographical Indication "Toscano" of *Colline Senesi* includes, in the administrative area of the province of *Siena*, the territories of the province with olive trees appropriate to achieve the production with the qualitative requirements of this product specification.

7) The area of which the olives used in order to produce extra virgin olive oil with Protected Geographical Indication "Toscano" of *Colline di Firenze* includes, in the administrative area of the provinces of *Firenze* and *Prato*, all or part of the territories with olive trees appropriate to achieve the production with the qualitative requirements of this product specification., in the following districts: *Bagno a Ripoli, Barberino di Mugello, Barberino Val d'Elsa, Borgo San Lorenzo, Calenzano, Campi Bisenzio, Cantagallo, Castelfiorentino, Certaldo, Dicomano, Empoli, Fiesole, Figline Val d'Arno, Firenze, Firenzuola, Fucecchio, Gambassi Terme, Greve in Chianti, Impruneta, Incisa Val d'Arno, Lastra a Signa, Londa, Marradi, Montaione, Montelupo, Montemurlo, Montespertoli, Palazzuolo sul Senio, Pelago, Pontassieve, Prato, Reggello, Rignano sull'Arno, Rufina, San Casciano Val di Pesa, San Godenzo, San Piero a Sieve, Scandicci, Scarperia, Sesto Fiorentino, Signa, Tavarnelle Val di Pesa, Vaglia, Vaiano, Vernio, Vicchio.*

This area is delimited as follows:

along the line coincident with the administrative border of the province of *Florence* starting from the intersection of this with the *Arno* River in east direction in the village *Podere le Fornaci*, continue along the administrative border north until meeting the regional border in the area of *Montefalco*.

The line continues, always with the regional border, first north and then south-west until the border of the province of *Prato* reaches the junction of *Casoncini* ditch into *Limentra Treppio* stream. The line then continues south along the border of the province of *Prato* and along the *Ombrone* creek until its junction with the *Stella* creek in *Podere Bocca Stella*. The line continues along the *Ombrone* ditch until its junction into the *Arno* river near the railway station in *Carmignano*, then it follows the *Arno* course in a southerly direction and then from the village *Ambrogiana* to west. The line continues along the river *Arno* until its intersection with the provincial border in *Marcignana* where it follows the administrative boundary of the province of *Florence* to the south and in *C. Quinto* it continues west to rejoin the river *Arno* at the point where the delimitation began. The rest of the administrative territory of the district of *Fucecchio* included in the additional geographical mention *Colline di Firenze* is thus defined: from a line, that starting from the south-east of the river *Arno* in *S. Pierino* in the district of *Fucecchio*, it follows westward along the *Arno* river up to the provincial border in the area of *R. Bassi*; then it proceeds in north direction until *Biagione* and continues east along the provincial border until the meeting of this with the *Terzo* channel near *C. Morette* from where it continues south along the *Maestro* Channel until *Ponte del Burello*; hence the line continues along the county road coming from *Massarella* up to its junction with the river *Arno* in *S. Pierino* where the delimitation began.

8) The area of which the olives used in order to produce extra virgin olive oil with Protected Geographical

Indication "Toscano" of *Montalbano* includes, within the administrative area of the province of *Pistoia* and *Florence*, in whole or in part, the territories with olive fields within the administrative boundaries of the following districts: *Capraia* and *Limite*, *Carmignano*, *Cerreto Guidi*, *Fucecchio*, *Lamporecchio*, *Larciano*, *Monsummano Terme*, *Poggio a Caiano*, *Pistola*, *Quarrata*, *Serravalle Pistoiese*, *Vinci*, appropriate to achieve the productions with the qualitative requirements of this specification.

This area is limited as follows:

from a line that starting from a point in the north over the river *Stella*, in *Stazione di Masotti* of *Serravalle Pistoiese* district, continues in south-east direction until the junction of the river *Ombrone* in *Poggetto* in the district *Poggio a Caiano*; then it follows the river *Ombrone* until its junction with the river *Arno*.

The line continues west along the *Arno* river from the railway station in *San Carmignano Pierino* in the district of *Fucecchio*, then it continues north along the county road to *Massarella* until the *Maestro* Channel in *Ponte del Burelle*, then it keeps going north along the same *Maestro* channel until the junction in it of the river *Nievole* in *Porto dell'Uggia*. From here it continues still north along the same river *Nievole* until the town of *Ponte di Serravalle*. Then it continues in north-east direction along the state road n. 435 up to join in *Masotti* with *Stella* river, point from which the delimitation began.

9) The area of production of the olives used for the extra virgin olive oil production with Protected Geographical Indication "Toscano" of *Monti Pisani* includes, within the administrative area of the province of *Pisa*, the territories with olive fields within the administrative boundaries of the following districts: *Buti*, *Calci*, *San Giuliano Terme*, *Vicopisano*, *Vecchiano*, appropriate to achieve the productions with the qualitative requirements of this specification.

#### **4. Cultivation characteristics**

1) The environmental and growing conditions of olive groves for the production of extra virgin olive with Protected Geographical Indication "Toscano" and additional geographical mentions must be traditional and typical of the area and, in any case, suitable to give olives and oil the specific qualitative characteristics. Installations, types of farming and pruning systems, must be those generally used or, however, not in any way able to change the characteristics of the olives and the olive oil. In particular, for new installations, beyond the traditional farming forms, new forms are permitted if specifically authorized by the Region of Tuscany.

2) Interested producers can claim in whole or in part the use of additional geographical terms, provided that the olives come from olive trees that are within the geographical limits set by the production specifications of the individual additional geographical terms at section 3 and provided that they have been recognized for the use of one or more additional geographical terms.

3) Each year the producer, when declaring the maximum production to be made according to paragraph 7 of Section 4, that is by September 30th of the year of the crop, must also declare the desire to use all or in part the additional geographical in accordance with this product specifications.

4) The producer, when declaring the olives production as indicated in paragraph 8 of Section 4 and no later than January 30th of the same oil crop, shall declare the oil production for which he wants to use additional geographical term or terms.

5a) For the production of extra virgin olive oil with Protected Geographical Indication "Toscano" of *Seggiano* you may consider suitable the olive groves included in the production area described in paragraph 2 of section 3 and below the climate area of the chestnut of Mount *Amiata*, identified from the edge of the volcanic trachytes, whose lands are of a Pliocene nature and situated within an elevation limit of 650 meters above sea level.

5b) For the production of extra virgin olive oil with Protected Geographical Indication "Toscano" of *Colline Lucchesi* you may consider suitable the olive groves included in the area described in paragraph 3 of section 3. The geological land of Eocene origin may be of various composition and represented by substantial portions of marl, limestone and *alberese*. The pest of olive groves must be carried out as specified by the programs of pest management.

5c) For the production of extra virgin olive oil with the Protected Geographical Indication "Toscano" of *Lunigiana* you may consider suitable the olive groves included in the area described in paragraph 4 of section 3. The geological land of Eocene origin may be of various composition and represented by substantial portions of marl, limestone and *alberese*. The pest of olive groves must be carried out as specified by the programs of pest management.

5d) For the production of extra virgin olive oil with the Protected Geographical Indication "Toscano" of *Colline di Arezzo* you may be consider suitable the olive groves included in the area described in paragraph 5 of section 3.

5e) For the production of extra virgin olive oil with the Protected Geographical Indication "Toscano" of *Colline Senesi* you may consider suitable the olive groves included in the area described in paragraph 6 of section 3.

Therefore you may consider suitable the olive groves located between 200 and 650 meters above sea level in areas referable from a pedological point of view to: Limestone / clay rich of Eocene skeleton and Oligocene (shales, sandstones and conglomerates); sandy / silt / clay of Pliocene post-Pliocene; limestone / clay, which are also rich in skeleton, as Miocene cavernous limestone (travertine) and recently Quaternary; sandy / silt / clay of the Pliocene and post-Pliocene. Flat shores of the valley are excluded, also the ones too much clay, and also other microcenters where traditionally the olive cultivation has never been very productive and longeval.

5f) For the production of extra virgin olive oil with Protected Geographical Indication "Toscano" *Colline di Firenze* you may consider suitable the hilly olive groves included in the area described in paragraph 7 of section 3, within an altitude between 100 and 600 meters above sea level in areas affected by lands coming from sandy substrates (sands of Pliocene and of Villafranchiano) and sandstone (Pietraforte Cretaceous, Sandstones of the Eocene, Oligocene and Miocene) together with those coming from the Miocene conglomerates, as well as clay substrates (scaly clays, shales, clayey marls) and calcareous substrates (limestone Triassic and the Quaternary travertines).

5g) For the production of extra virgin olive oil with Protected Geographical Indication "Toscano" of *Montalbano* you may consider suitable the olive groves included in the area described in paragraph 8 of section 3 and still able to confer the oils the traditional qualitative characteristics.

5h) For the production of extra virgin olive oil with Protected Geographical Indication "Toscano" of *Monti Pisani* you may consider suitable the hilly olive groves included in the area described in paragraph 9 of section 3, located in areas characterized by land coming from soil substrates consisting of metamorphic shales, alluvial deposits, conglomerates.

6) The harvesting of olives for the production of extra virgin olive oil with Protected Geographical Indication "Toscano" is carried out in the period previously established by the Consortium. The olives report must be made within the maximum time limit allowed for the collection.

7) In order to ensure the actual consistency of production, are defined every year the maximum yields of olives in oil for additional geographical area, homogeneous area or province as a result of surveys conducted by the associations of producers recognized and/or the Consortium. For each oil crop, recognized producers associations, as a result of the surveys, define and communicate the following data to Consortiums, Chambers of Commerce, Industry, Craft and Agriculture responsible for the territory and the Region of Tuscany:

By Sept. 30th – The prediction of the maximum olives production;

By January 15th – The maximum yields of the olives in oil.

8) When declaring the production of olives and asking for the inspection and the certification of the product, the applicant must attach certification issued by the olive growers associations, demonstrating that the production and processing of the olives were carried out in the area bounded by this production specifications.

9) For not associated producers, the certification of the previous paragraph must be issued by bodies designated by the Region of Tuscany upon presentation by producers of the documentation provided by the owners of the milling plants, (Paragraph 7 of Article 5), which confirms that the transformation of the olives occurred in the area bounded by the production specifications.

**5. Oil making modes.** 1) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" includes the whole territory administered by the Region of Tuscany.

1a) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" of *Seggiano* includes the entire administrative territory of the areas listed in paragraph 2, section. 3 of the province of *Grosseto*.

1b) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" of *Colline Lucchesi* includes the entire administrative area listed in paragraph 3 of Section 3.

1c) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" of *Lunigiana* includes the entire administrative area listed in paragraph 4 of Section 3.

1d) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" of *Colline di Arezzo* includes the entire administrative area listed in paragraph 5 of Section 3.

1e) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" of *Colline Senesi* includes the entire administrative area listed in paragraph 6 of Section 3.

1f) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" of *Colline di Firenze* includes the entire administrative area listed in paragraph 7 of Section 3.

1g) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" of *Montalbano* includes the entire administrative area listed in paragraph 8 of Section 3.

1h) The area of extraction of extra virgin olive oil with Protected Geographical Indication "Toscana" of *Monti Pisani* includes the entire administrative area listed in paragraph 9 of Section 3.

2) The Region Tuscany has the faculty, after consultation with the Consortium, to allow that the above operations of oil extraction are carried out also in establishments situated nearby the territories listed in the previous-subsections 1a), 1b) 1c), 1d), 1e), 1f), 1d), 1h), provided within the administrative territory of the Region of Tuscany.

3) The harvesting of olives for the production of extra virgin olive oil with Protected Geographical Indication "Toscana" is directly from the plant with mechanical means or by picking.

4) The olives for the production of extra virgin olive with Protected Geographical Indication (section 1) must be washed at room temperature; any other treatment is prohibited.

5) For the extraction of extra virgin olive oil described in section 1 only mechanical and physical processes are allowed, to ensure the achievement of oils without alterations of the qualitative characteristics of the fruit.

6) The holders of oil batches that have to be analyzed (physic-chemical and organoleptic analysis) for the use of Protected Geographical Indication must apply for their product certification.

7) The Region of Tuscany establishes a register of milling plants authorized for the olives processing for the oil

production (section 1), and defines the operations' areas referred to additional geographical mentions.

8) Milling plants, members of the regional register and authorized for the oil production (sec.1), must comply with the rules to maintain the characteristics of the fruit and keep the best organoleptic quality of the product. Moreover they have to observe the rules of production as established by the Region of Tuscany on a proposal of the Consortium.

9) According to the correspondence of the established parameters, the Region of Tuscany updates every year the register of milling and packaging plants.

**6. Consumption characteristics.** 1) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscano" must have the following characteristics:

- Color: From green to golden yellow with color change over time;
- Aroma: Fruity accompanied by hints of almond, artichoke, other mature fruits, green leaves.
- Flavor: Marked fruity
- Panel test score: Levels allowed by law
- Maximum total acidity expressed as oleic acid, by weight, not exceeding 0.6 grams per 100 grams of oil
- Peroxides:  $\leq 16$  meq O<sub>2</sub>/Kg
- Refractive index at 25 ° C: according to the law
- K 232: according to the law
- K 270: according to the law
- Palmitic acid: 8-14%
- Palmitoleic acid: 0.5 – 1.5%
- Stearic acid: 1.1 to 3%
- Oleic acid: 73 – 83%
- Linoleic acid  $<9\%$
- Linolenic acid  $<0.9\%$
- Arachidic acid:  $<0.6\%$
- Eicosenoic acid:  $> = 60$  mg / kg
- Total polyphenols:  $> = 60$  mg / kg
- Tocopherols:  $> = 40$  mg / kg

2) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscano" of *Seggiano* must have the following characteristics:

- Color: Golden
- Aroma: Good with a light fragrance
- Flavor: light fruity.
- Panel test score: Levels allowed by law
- Maximum total acidity expressed as oleic acid, by weight, not exceeding 0.5 grams per 100 grams of oil
- Peroxides:  $\leq 10$  meqO<sub>2</sub>/Kg.
- K 232:  $\leq 2.0$
- K 270:  $\leq 0.20$

3) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscano" of *Colline Lucchesi* must have the following characteristics:

- Color: Golden yellow with shades of green;
- Aroma: light fruity.



- Taste: Slightly spicy with intense sweet sensation;
- Panel test score: Levels allowed by law
- Maximum total acidity expressed as oleic acid, by weight, not exceeding 0.6 grams per 100 grams of oil
- Peroxides:  $\leq 16$  meq O<sub>2</sub>/Kg
- Assay Kreiss: negative
- normal refractive index
- K 232: according to the law
- K 270: according to the law
- Palmitic acid: 9-13%
- Palmitoleic acid: from 0.4 to 1.2%
- Stearic acid: 0, 5 - . 3%
- Oleic acid: 75-80%
- Linoleic acid:  $<8\%$
- Linolenic acid:  $<0, 9\%$
- Arachidic acid:  $<0.5\%$
- eicosenoic acid:  $<0, 4\%$

4) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscano" of *Lunigiana* must have the following characteristics:

- Color: Golden yellow with shades of green;
- Aroma: Light fruity;
- Taste: Slightly spicy with intense sweet sensation;
- Panel test score: Levels allowed by law
- Maximum total acidity expressed as oleic acid, by weight, not exceeding 0.6 grams per 100 grams of oil
- Peroxides:  $\leq 16$  meq O<sub>2</sub>/Kg
- Assay Kreiss: Negative
- Normal refractive index
- K 232: According to the law
- K 270: According to the law
- Palmitic acid: 9-13%
- Palmitoleic acid: from 0.4 to 1.2%
- Stearic acid: 0, 5 - . 3%
- Oleic acid: 75-80%
- Linoleic acid:  $<8\%$
- Linolenic acid:  $<0, 9\%$
- Arachidic acid:  $<0.5\%$
- eicosenoic Acid:  $<0, 4\%$

5) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscano" of *Colline di Arezzo* must have the following characteristics:

- Color: Intense green – yellowish with evident green chromatic notes.
- Aroma: Intense fruity;
- Taste: Spicy and slightly bitter in time. Prolonged aftertaste
- Panel test score: Levels allowed by law;
- Maximum total acidity expressed as oleic acid, by weight, less than grams 0.5 per 100 grams of oil;

- Peroxides:  $\leq 16$  meqO<sub>2</sub>/Kg
- Assay Kreiss: negative
- Normal Refractive index
- K 232: According to the law
- K 270: According to the law
- Palmitic acid: 9 – 12.5%
- Palmitoleic acid:  $<1.5\%$
- Stearic acid: 1.2 to 2.5%
- Oleic acid: 75 – 81%
- Linoleic acid:  $<9\%$
- Linolenic acid:  $<0.9\%$

6) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscano" of *Colline Senesi* must have the following characteristics:

- Color: Green, more or less intense, with hints of green-yellowish color;
- Aroma: Fruity;
- Taste: Spicy and slightly bitter with herbaceous hints
- Panel test score: Levels allowed by law;
- Maximum total acidity expressed as oleic acid, by weight, less than grams 0.5 per 100 grams of oil;
- Peroxides: -  $\leq 12$  meqO<sub>2</sub>/Kg
- K 232 according to the law
- K 270 according to the law
- Delta K: max 0,01
- Palmitic acid: 9 – 12.5%
- Palmitoleic acid:  $\leq 1.3\%$
- Stearic acid:  $\leq 3\%$
- Oleic acid: 73 – 80%
- Linoleic acid:  $<9\%$
- Linolenic acid:  $<0.9\%$
- Arachidic acid:  $<0.5\%$
- Eicosenoic-acid:  $<0.4\%$
- Total sterol:  $\leq 250$  mg/100g

7) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscano" of *Colline di Firenze* must have the following characteristics:

- Color: From green to golden yellow with color change over time;
- Aroma: Fruity accompanied by hints of almond, artichoke, other mature fruits, green leaves.
- Taste: Medium to marked fruity
- Panel test score: Levels allowed by law;
- Maximum total acidity expressed as oleic acid, by weight, less than grams 0.5 per 100 grams of oil;
- Peroxides:  $\leq 16$  meqO<sub>2</sub>/Kg
- Assay Kreiss: negative
- K 232: according to the law
- K 270: according to the law
- Palmitic acid: 8.5 – 12.5%

- Palmitoleic acid: 0.45 – 1.0%
- Stearic acid: 1.1 – 2.5%
- Oleic acid: 76 – 82%
- Linoleic acid: <7%
- Linolenic acid: <0.9%
- Total polyphenols: > = 100 mg / kg
- Tocopherols: > = 80 mg / kg

8) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscana" of *Montalbano* must have the following characteristics:

- Color: From green to golden yellow with color change over time;
- Aroma: Fruity accompanied by hints of almond, artichoke, other mature fruits, green leaves.
- Taste: Fruity with spicy perception
- Panel test score: Levels allowed by law;
- Maximum total acidity expressed as oleic acid, by weight, less than grams 0.5 per 100 grams of oil;
- Peroxides: <= 16 meqO<sub>2</sub>/Kg
- Refractive index at 25 ° C according to the law
- K 232: according to the law
- K 270: according to the law
- Palmitic acid: 8 – 14%
- Palmitoleic acid: 0.5 – 1.5%
- Stearic acid: 1.5 – 3%
- Oleic acid: 75 – 83%
- Linoleic acid: <9%
- Linolenic acid: <0.9%
- Arachidic acid: <0.5%
- Eicosenoic acid: <0.4%
- Total polyphenols: > = 80 mg / kg
- Tocopherols: > = 60 mg / kg

9) When released for consumption, the extra virgin olive oil with Protected Geographical Indication "Toscana" of *Monti Pisani* must have the following characteristics:

- color: golden yellow with green shades
- aroma: light fruity
- taste: fruity with light spicy perception and intense sweet sensation
- Panel test score: levels allowed by law;
- Maximum total acidity expressed as oleic acid, by weight, less than grams 0.6 per 100 grams of oil;
- Peroxides: <= 16 meqO<sub>2</sub>/Kg
- Refractive index at 25 ° C according to the law
- K 232: according to the law
- K 270: according to the law
- palmitic acid: -8.8 – 12%
- Palmitoleic acid: -0.4 – 1.2%
- Stearic acid: -0.5 – 3%
- Oleic acid: -75 – 79%

- Linoleic acid: <8%
- Linolenic acid: <0.9%
- Arachidic acid: <0, 5%
- Eicosenoic acid: <0, 4%

10) The qualitative parameters mentioned above and those not expressly mentioned must comply with current E.U regulations.

11) The Consortium identifies and preserves for any crop and in ideal conditions a congruous number of representative oil samples (Section 1) to be used as a reference standard for the organoleptic execution and review.

**7. Description and Presentation.** 1) It is forbidden to add to label that includes Protected Geographical Indication "Toscana", any description not expressly provided in this document of product specifications, including adjectives such as: "fine", "chosen", "selected", "superior". Truthful and documented references may be included, provided they design to highlight the work of individual producers, such as, "varietal", "hand-picked", etc... that is previously authorized by the Consortium .

2) You may use true names, company names, private brand; they must not have laudatory meaning and must not mislead the consumer.

3) The use of company names, estates, farms and their geographical location, and the reference to the packaging in the olive farm or in the association of olive farms or in industry located in the production area are allowed only if the product has been obtained only with olives picked in the olive groves belonging to the company and if the packaging occurred in the company itself.

4) The packaging operations of extra virgin olive with Protected Geographical Indication of Section 1 must take place in the Region of Tuscany.

5) Each additional geographical indication, as authorized by Section 1 of this specification, must be stated on the label with no bigger size than the characters indicating the Protected Geographical Indication "Toscana".

6) The use of other geographical indications related to other districts, villages, estates, and farms from which the oil actually comes must be expressed in characters not exceeding half of those used to describe the P.G.I. "Toscana".

7) The name of the Protected Geographical Indication "Toscana" must appear on the label with clear and indelible characters, so that it can be distinguished from the complex indications that may appear on it.

8) The bottler manufacturer must submit the draft of the label for approval to the Consortium. The Consortium must respond within 30 days of any changes that need to be made.

9) The designation shall comply with the labeling rules established by the legislation in force.

10) The extra virgin olive oil with Protected Geographical Indication "Toscana" must be released to consumption in suitable containers of a capacity not exceeding 10 liters.

11) The extra virgin olive oil with Protected Geographical Indication "Toscana" accompanied by one of the additional geographical indications listed in Section 1, must be released to consumption in suitable containers of a capacity not exceeding 5 liters.

12) It is compulsory to indicate on the label the year of production of olives from which the oil is obtained.