

Name **Modena/ Di Modena**

Country of origin **Italy**
Country **Indonesia**

Date of registration: **07/09/2018**

MODENA / DI MODENA



Source: DGIP, Google

Main characteristics/features

The typical characteristic of Modena / Di Modena wine is that the red wine (Lambrusco, Rosso, Rossato type) is ruby red with medium-high acidity while the white wine (Pignoletto type, Bianco) is a straw yellow colour with good acidity. The distinctive aroma of flowers and fruit is found in both the red and white wines.

Geographical area

The grape growing region must be in a designated administrative area of several cities in the province of Modena, Italy.

Production/processing

Planting patterns, processing and pruning methods must be used so that the characteristics of the wine can be maintained. Modena's pedoclimatic environment is good for the natural growth of grapes. The vineyards use guides to support the plants, enable the capture of the sun's energy, and ensure that plants get adequate air and lighting. Plant density is 2 500-3 000 bunch/ha on ordinary land, and 3 000-4 000 bunch/ha in the low Appenine and fringe Appenine areas which is barren land. The processing of grapes into wine (vinification), including the induction of a second fermentation which results in the final characteristics of the product, must be carried out within Modena province. The application of original and consistent oenology (the science of wine making) to traditional varieties is permitted, with a view to giving the wine a distinctive quality. Bottling and packaging must be done in Modena province.

Link between product and territory

The most important environmental factor in conditioning the vegeto-productive balance and wine quality is the soil. Apart from environmental variability and agronomic interventions, Modena agricultural land has good fertile soils of three types namely loose, yellow or reddish soil, soil with medium consistency and clay. The processing and bottling of this wine must also be done in the Modena province region. The practice of making wine is traditional and only refers to the practice of natural fermentation in bottles and natural fermentation in autoclaves, to give the wine its distinctive characteristics. 'Modena / Di Modena' wine is registered as a denomination of origin by the European Commission.

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Competent authority Directorate General of Intellectual Property, <http://www.dgip.go.id/>
GI rights holder/GI association Consorzio per la Tutela del Lambrusco di Modena
Contact information Virgilio 55-41123 Modena, Italy

Type of product Wines
Control body Valoritalia società per la certificazione delle qualità e delle produzioni vitivinicole
File number IDG 000000069
Websites