

**Name** Modena wine  
(Di Modena)

**Country of origin** Italy

**Country** Malaysia

**Date of registration\*:**  
23/07/2015

*\*Registered for a term  
of 10 years from  
23/07/2015 to  
23/07/2025*



Source: wine-searcher.com

#### Main characteristics/features

Modena is a town in Emilia-Romagna, northern Italy. Grapes grown in the Modena are used to produce ruby red wines as well as deep red wines with purplish hues, featuring high-to-medium acidity and medium-to-low structure, whereas white wines are a straw yellow colour, with good levels of acidity and a medium structure. The freshness and floral fragrance and fruity notes, contribute to the wine's balanced flavour.

#### Geographical area

Bastiglia, Bomporto, Campogalliano, Camposanto, Carpi, Castelfranco, Emilia, Castelnuovo Rangone, Castelvetro di Modena, Cavezzo, Concordia sul Secchia, Finale Emilia, Fiorano Modenese, Formigine, Guiglia, Maranello, Marano sul Panaro, Medello, Mirandola, Modena, Nonantola, Novi di Modena, Prignano sul Secchia, Ravarino, S.Cesario sul Panaro, S. Felice sul Panaro, S. Possidonio, S. Prospero sul Secchia, Sassuolo, Savignano sul Panaro, Serramazzone, Soliera, Spilamberto, Vignola.

#### Production/processing

The wine production uses exclusively natural fermentation. All from grapes are grown within the Modena province. All the wine making operations aimed at giving the wine its quality characteristics are done within the territory of the province of Modena. Reliable and consistent wine making practices, including the traditional re-fermentation process, are permitted in the making of these wines, to give them their typical characteristics. The semi-sparkling wines sparkling wines, may be sweetened with grape must, concentrated grape must, partially fermented grape must or sweet wine.

#### Link between product and territory

The province is a stretch of land shaped by the Panaro and Secchia rivers flowing north towards the Po and crowned by the Apennine Mountains to the south. Its long history has always rested on agriculture, traditional values and folklore. Here, typical products are not only economic resources but also signs of the bond between the people of Modena and their land. Wine is one of those typical products and the one that best reflects the virtues of its people. 'Modena' or 'di Modena' wines are produced by means of natural fermentation/re-fermentation methods by bottle conditioning ('traditional method of bottle fermentation' or 'traditional method' or 'classic method' or 'traditional classic method') or natural fermentation/re-fermentation by autoclaving.

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**Competent authority** Intellectual Property Corporation of Malaysia (MyIPO)

**GI rights holder/GI association** Consorzio Tutela del Lambrusco di Modena

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**Type of product** Wine

**Control body** VALORITALIA S.r.l

**File number** GI2015-00017

**Websites** www.valoritalia.it