

# **Rules and Specifications Governing Production under the Protected Designation of Origin denominated «Vulture»**

## **Art. 1 Denomination**

The Protected Designation of Origin denominated «Vulture» is to be reserved exclusively for extravirgin olive oil and is to correspond to national Italian and European Community regulations as well as to this same body of production rules and specifications.

## **Art. 2 Olive Varieties and Consumer Characteristics**

Mount Vulture P.D.O. Extravirgin Olive Oil (the legal Italian denomination is Olio Extravergine di Oliva “Vulture” DOP) may only be obtained from the pressing of olives of the following varieties: at least 60% must be from the cultivar “*Ogliarola del Vulture*”; no more than 40% may come wholly or blended from the varieties “*Coratina*”, “*Cima di Melfi*”, “*Palmarola*”, “*Provenzale*”, “*Leccino*”, “*Frantoio*”, “*Cannellino*”, “*Rotondella*”, “*Nocellara*”, and “*Ladolia*”.

Trees of the “*Ogliarola del Vulture*” variety or of the other varieties may be present in land belonging to one single land plot or in land within diverse land plots, belonging to the same olive grower or several olive growers.

In the case of several olive growers, in order to allow and facilitate inspection activity, these growers must submit a single joint application of adherence to the Inspection Authority, must harvest their olives on the same days and must consign their olives to the same single olive press.

At the moment of bottling, Mount Vulture P.D.O. Extravirgin Olive Oil must possess the following characteristics:

### *1 - Chemical and Physical Characteristics*

- a) ACIDITY expressed in oleic acid  $\leq 0,38\%$
- b) PEROXIDE INDEX (mEq of O<sub>2</sub>/Kg):  $\leq 10$
- c) TOTAL POLYPHENOLS =  $>150$
- d) K 232  $\leq 2$

### *2 - Organoleptic Features*

COLOUR amber-yellow with green tones

FRUIT medium fruit 4-6, with hints of freshly cut grass

BITTERNESS weak/moderate, medium bitterness 2-6

PIQUANCY weak/moderate, medium piquancy 2-6

**Art. 3**  
**Area of Production**

Mount Vulture P.D.O. Extravirgin Olive Oil may only be obtained from olives grown and processed within the administrative territories belonging to the nine municipalities of: Melfi, Rapolla, Barile, Rionero in Vulture, Atella, Ripacandida, Maschito, Ginestra and Venosa.

**Art. 4**  
**Origin**

Mount Vulture P.D.O. Extravirgin Olive Oil possesses singular organoleptic features which differentiate it from other oils, as clearly demonstrated by ample historical documentation. These features are due to the olive growers and pressers in the Mount Vulture area, who have succeeded in linking their farming to the particular soil and weather conditions prevailing within the production area.

Product traceability is guaranteed by a series of terms and conditions to which the producers submit, and, in particular, the Inspection Authority will keep the list of growers, pressers and bottlers.

The growers, pressers and bottlers must register with the Inspection Authority of Mount Vulture P.D.O. Extravirgin Olive Oil IN ADVANCE. They must make their application to the inspection unit and supply all relevant data to identify the olive grove itself, the processing plant and/or the bottling plant. The Inspection Authority must verify these data and verify that the data satisfy the terms and conditions of this same body of rules and specifications, as well as those of the inspection unit itself.

For PDO oil production, olives harvested from previously registered olive groves must be identified in containers, transported, received and stored separately within the oil press or mill, while awaiting processing. The olive grower must annually inform the inspection unit of the quantity of olives produced and the press or mill of destination.

The press or mill receives the olives and issues an official receipt to the grower, while verifying that the olive orchard itself is present in the official register. All olives awaiting pressing must be stored and identified with appropriate specific labels. After pressing, individual and homogeneous lots of oil must be classified and stored with specific reference to the receipts as given to the growers on delivery to the mill.

The press or mill must inform the Inspection Authority annually of the data generated by these lots, with reference to quantitative production of oil, the growers' identities and the quantities of olives originally delivered. A trace is kept of every single lot during all commercial and packing movements, registering the number of each lot on every lading and/or bottling receipt.

## **Art. 5**

### **Farming and Growing**

The farming and growing of olive tree orchards intended for the production of Mount Vulture P.D.O. Extravirgin Olive Oil must be traditional, typical of the area and such as to guarantee specific qualitative characteristics in the olive oil. Above all, the planting layout and orchard management must be those traditionally used in the production area. In the case of new olive groves, the planting distances allowed may only be 5 x 5; 5 x 6; 6 x 6; 6 x 7; 7 x 7, while the typical local low bush configuration will be kept.

*Pruning* must be manual, although the use of pneumatic tools to help operations will be allowed.

*Pest management* is allowed against the olive fly “*Dacus oleae*”, the moth “*Praes oleae*” and the olive peacock spot fungus “*Spilocaea oleaginea*”, but must be carried out respecting Basilicata Region rules for integrated pest control.

Infestant control may only be carried out by mechanical means and the use of chemical weedkillers is forbidden. *Maximum production* figures for olives may not exceed eight tonnes per hectare plus 20% during peak years. *Maximum oil yield* must not exceed 20% of the weight of the olives delivered.

The *harvest* must be carried out from the beginning of véraison (the coloring of ripe olives), up to December 31. Harvesting may be either manual, picking and branch combing by hand, or mechanical, using vibrating facilitators and forks. In any case the olives must be collected using nets. It is forbidden to harvest olives which have fallen naturally to the ground, or by using permanently laid nets. Chemical products to encourage olive fall are also forbidden. *Transport* of the olives to the press or mill must take place on the same day as harvesting, in vented plastic trays containing up to 25 kg. of olives, or in bins (large vented plastic crates containing up to 400 kg. of olives), in order to allow circulation of air and avoid damage to the olive fruit.

Any phase of *storage* of the olives in the press must be as limited as possible, must not exceed 24 hours and must guarantee air ventilation of the olives.

## **Art. 6**

### **Pressing**

For the *pressing* of the olives and oil *extraction*, only mechanical and physical processing is allowed. It is forbidden to use products with chemical, biochemical or mechanical effects such as talcum. Double or uninterrupted centrifuging of the olive paste, known as repassing, is also not allowed. Malaxation must be carried out at a maximum of 27° C. and for a maximum of 40 minutes. The malaxator machines must be fitted with an appropriate thermometer to monitor the temperature of the olive paste.

The olive oil must be *stored* in the area of production, in dimly lit premises, and in stainless steel vats or underground tanks lined with stainless steel, glazed tiles, glass or epoxy coating. Storage temperature must not rise above 18° C. or fall beneath 10° C. Sale must be in glass or tinplate containers not exceeding five litres capacity. The product may also be packaged in single dose sachets.

*All operations* involving Mount Vulture P.D.O. Extravirgin Olive Oil, viz. olive production and processing and oil storage, must take place within the area of production. *Bottling and packaging* may be carried out within or outside the area of production, providing that inspection and traceability are guaranteed and that the oil lots and production presses are always specified on the transport documents. Obtaining Mount Vulture P.D.O. Extravirgin Olive Oil is allowed using *organic methods*.

## **Art. 7**

### **Geographical Limits**

The delimited geographical area of production is characterized and known by the name of Mount “Vulture”, an extinct volcano located in the central part of the Southern Italian Appennines, some 60 km. from the sea. The land planted with olives for the production of olive oil lies on the slopes of Mount Vulture exposed towards east and south-east, as the mountain mass influences the microclimate and protects the olive orchards from the cold winter winds. The delimited area stretches in altitude from 400 to 700 metres a.s.l. and has a specific microclimate generally known as continental, with typically long and cold winters and short, often dry summers. Average annual rainfall reaches 750 mm. with peaks of 1,000 mm. over the farthest inland parts. Rain is concentrated into the autumn and winter seasons, with appreciable fall also in early spring. Rain during late spring and summer is not uncommon.

Average annual temperature varies between 14°-15° C. The coldest months are January and February, with averages of 4°-6° C., which often sink below zero. These weather conditions reach the limits within which olives survive and the olive trees higher up border on forests of chestnuts. As many authors have shown, the rather cold climate of the area of production determines greater concentration of polyphenols in the olive oil.

Of volcanic origin, the soils are particularly fertile, deriving from volcanic tufa well supplied with phosphorus pentoxide, potash and chalk, with high levels of organic content (some 6%). According to research carried out by the University of Basilicata, by Metapontum Agrobios and by the Regional Department of Agriculture and Rural Development itself, the soils around Mount Vulture are rich in exchangeable potassium (on an average greater than 450 ppm), exchangeable calcium (on an average greater than 3,000 ppm) and exchangeable magnesium (on an average greater than 170 ppm). The olive tree contains potassium mainly in the cellular cavities, in ionic form, and is involved in the formation of carbohydrates and proteins and in processes of assimilation, respiration and water movement within the tree.

A further element characterizing the terroir, and thus the denomination, is the presence of the “Ogliarola del Vulture” cultivar. This is a native variety which has undergone continuous selection in the delimited geographical area, over centuries and with the help of the local olive growers. The Ogliarola cultivar has not been able to spread to higher altitudes due to the hard winters, nor down to hotter climates, given the presence of more productive varieties, due to greater strength and resistance to higher temperatures. In fact, it has been demonstrated by various authors that there is a correlation between the origin of the variety and tolerance to temperatures. Varieties native to colder areas show less tolerance to higher temperatures while varieties native to warmer areas are more tolerant, and vice-versa. Consequently Ogliarola del Vulture is only to be found in the terroir appointed to Mount Vulture P.D.O. Extravirgin Olive Oil.

In the Mount Vulture area, the olive tree is not only a productive resource, but also an element characterizing the identity of the landscape and environment of the terroir. It also protects the terroir itself from atmospheric calamities which often, unfortunately, strike. Occupying the sides of Mount Vulture exposed to the east and south, the olive tree is rooted in sloping land and the protective action this tree exercises on the soil is as important as that of woods on mountains. This action defends the hydrogeological stability of the land and its human settlements.

Furthermore the olive occupies land which would be too steeply sloping to allow other crops. The olive has been present in the Mount Vulture area since classical times, as emerges from diverse historical documents available in the State Archives in Potenza. These contain diverse statistics and historical reports which describe both territory and olive farming. It is clear from this documentation that the olive tree and olive oil production have been present in the Mount Vulture area since remote ages, and that this production has evolved and acquired greater and greater importance within the economic context of the area.

### **Art. 8 Controls**

Controlling conformity of the product to the present body of rules and specifications is to be carried out by the Inspection Authority, in conformity with existing E.U. regulations. The designated Inspection Authority is the Potenza Chamber of Commerce:

email - [segreteria generale@pz.camcom.it](mailto:segreteria generale@pz.camcom.it)

pec - [cciaa.potenza@pz.legalmail.camcom.it](mailto:cciaa.potenza@pz.legalmail.camcom.it) –

tel. +39 0971 41211 - fax +39 0971 412226

### **Art. 9 Labelling and Logo**

The name of the Protected Designation of Origin «Vulture» must appear on the label in clear indelible letters, coloured in clear contrast to the colour of the label and in a manner as to be distinct from the mass of other indications which appear on the label. The logo must be in Sabon Bold type as follows:

**VÙLTURE DOP**

with the possibility of adding “Extravirgin Olive Oil of Protected Designation of Origin” or “P.D.O. Extravirgin Olive Oil”.

The labels must be printed with all the indications as required by law and trade practice, including the production year and lot number.

It is forbidden to add any qualification or description not expressly contained in this present set of rules and specifications. However it is possible to print “oil bottled by the producer in the area of origin” or, in the case of a third party bottler, “oil bottled in the area of production”.

It is possible to utilize indications referring to companies, company names or private labels, providing they are not such as to deceive the consumer.

It is possible to utilize a mention or logo referring to oil obtained by organic methods.

Products packaged in single dose sachets must indicate the protected designation of origin, the production lot number, the production campaign and progressive numeration as attributed by the Inspection Unit.

Packagers may use rear labels and bottle collar labels.

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